1981

The Park Room- La Cucina mediterranea

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APPETISERS
Terrine of aubergines and parmesan
with a tomato and basil coulis £9.00

Salad of duck, lentils and black truffles
with a balsamic vinegar dressing £13.00

Rosettes of salmon
in a basil coulis £10.50

Salad of potatoes
baby artichokes and goat’s cheese £9.00

Lobster and cannellini bean salad
with a fresh tomato vinaigrette £18.00

Thin slices of veal
served warm with artichokes, mushrooms
parmesan and rocket salad £13.50

SOUP, PASTA AND RICE
Ravioli
filled with aubergines and mozzarella £10.50

Risotto of lobster
and sweet red peppers £15.00

Fresh tagliatelle
with a vegetable and duck sauce £9.00

Warm cream of white bean soup
pasta and celery leaves £6.00

Lasagne
with a “ragù” of shellfish £15.00

Vegetable soup
‘Milanese’ style £5.50

Penne alla Pavarotti
with zucchini and ricotta cheese £9.00

Linguine
with pesto and green beans £9.00
FISH
Delicately pan-fried fillet of John Dory and artichoke ravioli £19.00
Grilled turbot with red onions and orange peel £18.00
Baked fillet of sea bass and fennel in a sauce flavoured with aniset £19.50
Thin slices of monkfish served on a fresh tomato coulis with vegetable ratatouille £16.00
Escalope of salmon cooked in its own skin with sour cream and leeks £18.00
Lightly breaded fillet of red mullet accompanied with filled tomatoes £19.00

ENTREES
Fillet of veal parmesan and white truffle oil £19.00
Gratinated medallions of lamb and aubergines £18.50
Pheasant on a bed of spinach pine seeds, raisins and red wine sauce £19.00
Roast veal kidney filled with vegetable ratatouille and wrapped in bacon (for 2 persons) £37.00
Fillet of beef with herb crust and gratinated potatoes £19.50
Breast of chicken with wild mushrooms and Polenta £18.00
Fresh seasonal salad £5.00
Dessert and seasonal fruit from the trolley £5.00

All prices include service and Value Added Tax