

T R E N T P A R K

COUNTRYCLUB

B A R • R E S T A U R A N T • C L U B

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E V E N T M E N U

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STARTERS

SERVED COLD

**Charred Line Caught
Mackerel Fillet**

Kohlrabi, Capers,
Lovage Mayonnaise

**Smoked Ham
Hock Pressé**

Piccalilli,
Sourdough Crisp

**Confit Cornfed Chicken &
Pistachio Terrine**

Pink Grapefruit, Quail
Eggs, Sweet Lemon
Vinaigrette

**Blue Cheese Custard
Tartlet (V)**

Black Olive Crumb,
Conference Pear

SERVED HOT

**Warm Pulled Lamb &
Pomegranate Salad**

Pomegranate Molasses
Vinaigrette, Tomatoes,
Radish, Fennel

Baked Lemon Sole Fillet

Crab & Saffron
Risotto

Gratinated Crab

Parmesan Crumb,
Toasted Sourdough

Grilled Goats Cheese (V)

Granary Toast, Bramley
Apple Jam

MAINS

Cornfed Chicken Supreme

Parmentier Potatoes,
Lardons, Wild Mushrooms,
Fine Beans, Marsala Sauce

Fillet Of Beef

Bone Marrow Fondant,
Grilled Baby Leeks,
Bordelaise Sauce (supplement)

Grilled Fillet of Sea Bass

Polenta, Chorizo, Squid,
Romesco Sauce

Artichoke & Wild

Mushroom Gnocchi (V)
Parmesan Crisp, Truffle Oil

Roast Breast of Duck

Sweet Potato Cake, Sautéed
Cabbage, Port Jus

Baked Hake Fillet

Nduja, Gnocchi, Herb Butter
Sauce

**Truffle Crusted Fillet
of Halibut**

Courgettes, Braised
Potatoes, White Mushroom
Veloute (supplement)

**Sweet Potato & Stilton
Croquette (V)**

Apple Chutney, Sautéed
Kale

**Slow Cooked Shoulder &
Cutlet of Lamb**

Root Vegetable Mash,
Seasonal Greens, Lamb Jus

**Pan Fried Fillet of Line
Caught Sea Trout**

Curried Puy Lentils,
Spinach, Sorrel Dressing

Stuffed Baby Aubergines (V)

Curried Puy Lentils,
Spinach

DESSERTS

Banoffee Tart

Salted Caramel Sauce

Dark Chocolate and Hazelnut Brownie

Vanilla Ice Cream,
Chocolate Fudge Sauce

**Selection of British
and French Cheeses**

Crackers, Grapes,
House Chutney
(supplement)

White Chocolate Cheese Cake

Raspberry Compote

Crème Brûlée

Vanilla Palmier Biscuit