



Parklands
Bar & Restaurant

£22.50

3 COURSE

STARTERS

SOUP OF THE DAY

Homemade and served with rustic bread

WILD MUSHROOM CROUTE

Pan-fried mushrooms, served on a crisp croute, garlic cream and soft herbs

CHICKEN & APRICOT TERRINE

Slow cooked chicken, pressed with apricot and herbs, apple and cider chutney and warm bread

**GRILLED GARLIC, CHILLI & CORIANDER
KING PRAWNS**

*Served in the shell with garlic, chilli and coriander butter and ciabatta
Supplement £1.50*

GOATS CHEESE & BUTTERNUT RAVIOLI

Beetroot puree, butternut puree and walnut butter

DESSERTS

LEMON MERINGUE PIE

Raspberry coulis

RICE PUDDING

Homemade jam

CHOCOLATE TORTE

Chocolate crumb, cherry two ways

SELECTION OF BEECHDEAN

ICE CREAM

MAINS

PERI PERI SPICED CHICKEN BREAST

Marinated in a spicy peri peri marinade, served with cherry vine tomato, field mushroom and chunky chips

RUMP 10oz

From the grill served with cherry vine tomato, field mushroom and chunky chips

Supplement £3.00

ROAST FILLET OF RED BREAM

Lyonnais potatoes, Samphire, lemon and herb beurre blanc

CLASSIC AMERICAN BURGER

8oz beef burger, Monterey Jack cheese and grain mustard mayonnaise, skinny fries and coleslaw

FALAFEL & SPINACH BURGER

Smoked houmous (v)

LASHFORDS PORK & LEEK SAUSAGES

Mashed potato, caramelised apple and calvados sauce

PAPPARDELLE PASTA

Roasted peppers, butternut squash and goats cheese cream (v)

HAM HOCK SALAD

Pulled ham hock, watercress, radish and soft herb salad, soft boiled duck egg

ALLERGENS

Before placing your order, please inform our staff if anyone in your party has a food allergy. Our staff will be able to advise you of any allergens present in the ingredients of any food on the menu. However, we are unable to guarantee that any food item sold is free from traces of allergens.