



Specially curated dining experiences at restaurants  
featured in the MICHELIN Guide

## SEVEN PARK PLACE

7-course tasting menu with wine pairing & VIP experience  
£180 per person

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Carpaccio of Scottish hand-dived scallops,  
Organic lemon, samphire and verbena

2018 Fritz Haag, Mosel, Riesling, Germany

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Poached tail of Dorset blue lobster  
Cauliflower purée, lobster butter sauce with Périgord truffle

2017 Allram 'Strass' Grüner-Veltliner, Kamptal, Austria

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Seared foie gras  
Fig poached in port and gingerbread

2017 Jacques Saumeze, Pouilly-Fuissé, Burgundy, France

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Griddled south coast line-caught fillet of sea bass  
Baby artichokes, basil pesto, confit cherry tomatoes and deep-fried courgette flower

2017 Castello di Verduno, Verduno, Piedmont, Italy

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Assiette of Lune Valley lamb, new season garlic  
Confit tomatoes and basil

2016 J.L. Chave, Saint-Joseph, Rhone, France

Dishes are representative of the type of food available and can be subject to seasonal changes.



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Selection of British cheeses

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Baked apricot stuffed with pistachio marzipan  
Pistachio ice cream and Arlette biscuits

2012 Bodegas Bentomiz 'Ariyanas' Malaga, Spain

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