

# Seven Park Place by William Drabble Sample Menu

## Starters

Baked red mullet, caramelized fennel, citrus butter sauce

Carpaccio of hand dived scallops, crab, blood orange mayonnaise

Seared foie gras with prunes, earl grey and tokyo turnips

Galette of slow cooked pork, butter poached langoustines, apple chutney, vadouvan

Roasted quail, caramelized endive, warm orange with hazelnut dressing, roasted hazelnuts and caramelized orange puree

## Main courses

Griddled fillet of seabass, celeriac and apple puree, roasted celeriac and truffle jus

Poached fillet of brill with mussels and clams

Saddle of venison baked on juniper wood, braised red cabbage, parsnip puree, juniper jus

Saddle of lune valley lamb, turnips, onions and thyme, smoked garlic mash

Roasted veal sweetbreads, winter truffles, white beans, foie gras and madeira (£15 Supplement)

**2 Course menu £65**

**3 Course menu £75**

## Desserts

Rhubarb and lemon meringue

Gianduja mousse with coffee ice cream

Coconut bavarois, passion fruit, mango cremeux, lychee and lime

Orange souffle, grand marnier ice cream, dark chocolate sauce