

Thursday Evening Dinner at The Park

Chefs Creamy Chicken Soup

Mushrooms Lovingly Cooked In Their own Liquor with Cream and Garlic

Blackcurrant & Lemon Sorbet “Champagne” Style

Thickly Carved Slices Of Roast Leg Of Welsh Lamb Served With A Smooth White
Onion Sauce, Roundels of Carrots, Petit Pois & Roast Potato

Braised Pork Chop With Traditional Accompaniments of Bramley Apple Sauce,
Roast Potato & Roundels Of Carrots

Vegetable Filled Shepherds Pie With Creamy Mashed Potato Goats Cheese
Topping With Thick Vegetarian Gravy

Mouth watering Fresh Water Prawns In A Mayonnaise Dressing With Fresh
Seasonal Salad Vegetables Served With A Chunky Coleslaw

All Served With A Tureen Of Fresh Cauliflower In A Rich Cheese Sauce, Sliced
Green Beans & New Potatoes In Parsley Butter

Chefs Individual Steamed Sponge Pudding Topped With Golden Syrup and
Sultanas

Served With A Sweet Creamy Custard

Homemade Apple Pie Stuffed With Lashings Of Juicy Apples Served With Fresh
Cream Or Vanilla Ice

Mandarin Ice Coup Served With Vanilla Ice Cream, Slithers Of Toasted Almonds &
Meringue Crisps and a Whirl of Soft, Fresh Whipped Cream Topped With A
Naughty Hot Chocolate

Your Choice From A Selection Of English and Continental Cheeses Served With
Freshly Ground Coffee with Cream