

SEVEN  
PARK  
PLACE  
by  
WILLIAM  
DRABBLE

**SAMPLE MENU GOURMAND**

Scallop, Leek and Truffle

Roasted Veal Sweetbread,  
*Ravioli of Langoustine, Foie Gras Sauce,  
Langoustine Glace, Sprouts Tops*

Fish of the day

**Optional Extra Course supplement £15**

Poached and Grilled Pheasant,  
*Cep, Celeriac Tagliatelli,  
Roasted Pheasant Emulsion, Smoked Bacon Crumbs*

Assiette of Rhug Estate Venison,  
*Beetroot and Juniper*

Baron Bigod,  
Black Truffle, Calvados and Brioche Crumb,  
*Apple and celeriac Salad*  
**Optional Extra Cheese Course supplement £15**

Roasted Pineapple,  
*Coconut and Dark Rum*

Milk Chocolate,  
*Gingerbread spices, Clementine*

**MENU GOURMAND £140**

*Please advise us of any allergies or dietary requirements  
A discretionary service charge of 15% will be added to your bill.  
All prices include VAT*