



PATSHULL PARK
HOTEL, GOLF & COUNTRY CLUB

Lakeside Restaurant Dinner Menu

Appetisers

Homemade beer bread, ham fat butter **£4.50**
Marinated olives **£3.00** (gluten free)

Starters

Chef's homemade parsnip & chive soup, crusty bread **£5.00**
Grilled sardines, focaccia, tomato dressing **£7.00**
Pumpkin risotto, shallots, chive oil **£6.00**
Breast of wood pigeon, baby beets, granola, celeriac, pigeon jus **£10.00**
(£3.00 Supplement)
Mackerel tartare, basil sorbet, tomato, rye tuille **£6.00**
Mushroom agnolotti, trompets, sage, confit egg yolk **£7.00**
Potage Paysanne, pulled ham hock, homemade beer bread with ham fat butter **£7.00**

Main Courses

Ballotine of chicken, oxtail pommes Anna, savoy, Gouda cheese & leek sauce **£19.00**
Lamb shank, petit pois à la français, sweet potato fondant, baby turnips **£20.00**
(£2.00 Supplement)
Pheasant breast, bread sauce, carrots & parsnips, blackberry jus **£19.00**
Pork cheek, smoked potato mash, cavolo nero, roast plums, pork jus **£18.00**
Short rib of beef, smoked bacon & potato rosti, cauliflower cheese terrine, red wine jus **£22.00**
(£4.00 supplement)
10'oz ribeye steak, roast mushroom parmesan & truffle chips, red wine jus **£24.00**
(£7.00 supplement)
Pan fried red mullet fillet, chive mash, sauce bordelaise **£18.00**
Cod fillet, crispy string potatoes, parsnip puree, artichoke, tarragon oil **£20.00**
(£2.00 supplement)

Vegetarian Main Courses

Homemade tagliatelle, mushrooms, truffle oil, leeks **£14.00**
Red cabbage, blue cheese, apple & celery salad **£12.00** (gluten free)
Potato rosti, parsnips, peas, baby carrots, sauce hollandaise **£12.00** (gluten free)
Pumpkin Risotto, shallots, chive oil **£14.00**

Side orders

Petit pois à la français **£5.00**
Honey roast carrots & parsnips **£4.00**
Parmesan & truffle chips **£4.00**
Garlic bread **£3.00**

Guests on a dinner-inclusive package have three courses and tea/filter coffee included, although some dishes have supplemental charges in brackets. If you have any allergies or intolerances please inform a member of staff.



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Desserts

Blackberry & elderflower tart, apple sorbet, apple crackling **£8.00 (£2.00 supplement)**

Chocolate mousse, pear, hazelnuts, raspberry **£6.00**

Cold peanut butter crumble, glazed banana, chocolate ganache, banana sorbet **£7.00**

Fig Bakewell, vanilla ice cream **£6.00**

Baked apple, chestnuts, toffee, granola, clotted cream **£6.00**

Selection of artisan cheeses, (Warwick blue, Rollright brie, Charles Martell Double Gloucester) celery, fruit chutney, wafer biscuits **£9.00 (£3.00 supplement)**

Selection of artisan cheeses, also available as a 4th course for two people to share following dessert, accompanied with 2x 50ml measures of Cockburn's ruby port **£20.00**

To Accompany

Muscat de Beume de Venise, France **£5.00 75ml/ half bottle £19.50**

Honey in sweetness, excellent dessert pairing

Sandeman ruby port 70cl, Portugal **£29.50**

Bright ruby smooth, rich port from one of the most famous houses

Graham's 10 year old Tawny port, 70cl, Portugal **£38.00**

Complex nutty aromas, combined with hints of honey and fig

A full range of liqueurs and whiskies are available from the bar.
Please ask a member of staff to help you find your perfect pairing.

Coffee Menu

Espresso **£2.50**

Cappuccino **£3.50**

Latte **£3.50**

Americano **£3.00**

Hot Chocolate **£3.50**

Affrogato **£4.00** (Espresso topped with a scoop of vanilla ice cream)

Liqueur Coffees

All liqueur coffees are made using your chosen spirit, two cubes of brown sugar, piping hot coffee and freshly whipped cream to float, served with chocolate mints.

Irish, Jamesons **£7.00**

Highland, Famous Grouse **£7.00**

Seville, Cointreau **£7.00**

Café Disaronno, Disaronno **£7.00**

Parissienne, Martell Cognac **£7.00**

Baileys coffee **£7.00**

Calypso, Tia Maria **£7.00**

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