

TPT TURNS TWO!

thursday november 30th, 2017

dinner menu

Canapés

Ham Hock Croquettes, White Bean Velouté, Cured Sea Trout
Nutty Brut, Nutbourne Vineyards, 2014, England

Boudin Blanc of Pheasant

Creamed Leeks, Juniper Jus
Pinot Gris, Jean Becker, 2015, France

Cornish Red Mullet

Saffron Onions, Bouillabaisse Sauce
Sepp Grüner Veltliner, 2016, Austria

Rump of Trenchmore Farm Sussex & Wagyu Cross Beef
Oxtail Croquette, Celeriac Fondant, Caramelised Onion Purée,
Heritage Carrot, Tenderstem, Madeira Sauce
Gran Passione, Veneto Rosso, 2015, Italy

Selection of British Cheese

Orchard Chutney, Spicy Alberts, Water Crackers
10 Yr Old Tawny Port, Portugal

or

White Chocolate & Preserved Apricot Iced Parfait

Botrytis Semillon, Peter Lehmann, 2016, Australia

£45.00 per person food menu

£35.00 per person wine pairing

Please book directly with Liz at eat@theparsonstable.co.uk or call 01903 883477

Please advise if you have any dietary restrictions on booking

Vegetarian options will be available upon request

Please confirm wine pairing upon reservation

Service is not included

the
parsons
table

Please inform us of any dietary requirements or allergies upon booking so we can better facilitate your needs.