

Private Dining: A

PENVENTON PARK HOTEL

2 Courses: £38 per person

3 Courses: £45 per person

Freshly Baked Roll & Butter (V, VGOR)



Roasted Tomato and Basil Soup
Croutons (VGN)

Prawn and Avocado Cocktail
Marie rose sauce, iceberg lettuce & lemon

Chicken & Liver Cognac Parfait
Red onion marmalade, toast



Parma Ham Wrapped Pork Loin Fillet
Mashed potatoes, cabbage, roasted carrots, leek cream sauce

Herb Crusted Cornish Hake
Sea salt crusted new potatoes, fine beans with a cream sauce



Aubergine Parmigiana
With a rich tomato sauce (VGN)

Lemon Posset
With fresh berries, homemade biscotti, lemon balm (V)

Warm Spiced Rum Poached Pineapple
With ginger crumb, coconut sorbet (VGN)

Sticky Toffee Pudding
With caramel sauce, clotted cream (V)



Tea, Coffee & Chocolate Mints (V)