BREAKFAST MENU

GUESTS ARE ASKED TO SELECT
FROM THE FOLLOWING DISHES ON THE DAY

Housemade Granola *(vg) 9.50*

Bacon & Fried Egg Breakfast Bap *12.75*

Devilled Avocado on Cornbread, Poached Eggs and Seeds *(v) 18.25*

Eggs Florentine *(v) 17.50*

Eggs Benedict *18.50*

Smoked Salmon & Scrambled Eggs *21.00*

Extract Coffee *from 4.75*

Selection of Canton Teas *from 4.75*

Juices *from 4.75*

ADDITIONAL ITEMS TO BE PRE ORDERED

Fresh Fruit Platter *(vg) 20.00 each*

Pastries or Muffins *(v) from 5.00 per item*

SET MENUS

SNACKS ON ARRIVAL

'The Park' bar nuts *(vg)*

Nocellara del Belice olives *(vg)*

CANAPES £5.00P/P

Bruschetta of Ricotta, Roast Grapes & Walnuts *(v)*

Arancini Milanese

ALL MENUS INCLUDE OUR HOUSEMADE MONKEY BREAD AND BUTTER

MENU A – £65P/P

New England Clam Chowder,
Oyster Crackers

Pan Roasted Sea Trout
sultana and pine nut dressing

Baked New York Cheesecake *(v)*

Selection of 'Canton' Teas and 'Extract' Coffee

MENU B – £77.50P/P

Tuna Tartare
crisped sourdough

Chicken Pot Pie
grilled broccolini

Brooklyn Blackout Cake *(v)*

Selection of 'Canton' Teas and 'Extract' Coffee

MENU C – £87.50P/P

Marinated Artichokes
butter beans, ricotta & lemon (v)

Osso Buco, Saffron Risotto
& Bone Marrow
with a autumn leaf & shaved vegetable salad

Key Lime Pie *(v)*

Selection of 'Canton' Teas and 'Extract' Coffee

MENU D £99P/P

Housemade Lobster Ravioli,
with tomato compote & dill oil

Roast Breast of Creedy Carver Duck
cavolo nero, marsala sauce

Apple Pie *(v)*
served with whipped cream

Selection of 'Canton' Teas and 'Extract' Coffee

SELECTION OF ITALIAN ARTISAN CHEESES SERVED WITH FIG JELLY;
GORGONZOLA, DOLCE PARMESAN 36 MESI, ROBIOLA, MARGA DI BUFALA £15.50 PER SERVING

The Park

SELECT A LA CARTE MENU A

£85 P/P

SNACKS ON ARRIVAL

'The Park' bar nuts *(vg)*

Nocellara del Belice olives *(vg)*

OUR HOUSEMADE MONKEY BREAD AND BUTTER

GUESTS TO CHOOSE FROM THE FOLLOWING OPTIONS ON THE DAY:

APPETIZERS

Steak Tartare
with sourdough toast

Tuna Tartare
crisped sourdough

Marinated Artichoke Salad
with butter beans, lemon and ricotta (v)

ENTREES

Chicken Pot Pie
grilled broccolini

Pan-roasted Sea Trout
sultana and pine nut dressing

Heritage Pumpkin Risotto
crispy sage, pumpkin seeds

DESSERTS

'Oreo' Ice Cream Cookie Sandwich

Baked New York Cheesecake

Key Lime Pie

Selection of 'Canton' Teas and 'Extract' Coffee

SELECTION OF ITALIAN ARTISAN CHEESES SERVED WITH FIG JELLY;
GORGONZOLA, DOLCE PARMESAN 36 MESI, ROBIOLA, MARGA DI BUFALA £15.50 PER SERVING

The Park

SELECT A LA CARTE MENU B

£115 P/P

SNACKS ON ARRIVAL

'The Park' bar nuts *(vg)*

Nocellara del Belice olives *(vg)*

OUR HOUSEMADE MONKEY BREAD AND BUTTER

GUESTS TO SELECT FROM THE MENU BELOW
AND ADVISE OF PRE ORDER 24 HOURS IN ADVANCE OF THE EVENT

APPETIZERS

Tuna Tartare
crisped sourdough

Vitello Tonnato
caper berries, rocket

Gotham Shrimp Cocktail
tomato & horseradish sauce

Marinated Artichoke Salad
with butter beans, lemon and ricotta (v)

ENTREES

Butterflied King Prawns
cajun chili butter, grilled broccolini

Osso Buco
saffron risotto & bone marrow

Fillet of Beef
peppercorn sauce & french fries

Heritage Pumpkin Risotto
crispy sage, pumpkin seeds

DESSERTS

Set Vanilla Cream, Candied Citrus Fruits

Key Lime Pie

Chocolate Sundae
chocolate and vanilla ice cream, chocolate sauce, honeycomb

Baked New York Cheesecake

Selection of 'Canton' Teas and 'Extract' Coffee

SELECTION OF ITALIAN ARTISAN CHEESES SERVED WITH FIG JELLY;
GORGONZOLA, DOLCE PARMESAN 36 MESI, ROBIOLA, MARGA DI BUFALA £15.50 PER SERVING

The Park