

**EARLY BIRD
OFFER**
Book before
Nov 1st and
receive a glass
of prosecco on
arrival

CRAFT BEERS LOCAL ALES
**PRESTON
PARK**
Tavern

£33 - 2 courses | £38 - 3 Courses

Starters

Cream of white onion & chestnut soup, truffle mascarpone, chives,
house baked bread, salted butter [PBO][GFO][N]

Slow roasted lamb shoulder fritter, roasted shallot, whipped goat cheese,
pickled red onion, salsa Verde [GFO]

Torched mackerel fillet, smoked mackerel & potato bonbon, celeriac
remoulade, grapefruit, baby watercress [GFO][DFO]

Whole baked camembert, rosemary & garlic focaccia, red onion chutney (v) [GFO]

Mains

Serrano ham wrapped turkey breast, roast potatoes, braised red cabbage, sweet potato puree,
roasted carrot, savoy cabbage, red wine jus [GFO][DFO]

Roast fillet of Seabass, soft herb potato croquette, lobster bisque cream sauce,
sautéed leeks, pickled fennel & dill oil [GFO]

Jerusalem artichoke, leek, woodland mushroom & brie wellington, roast potatoes, braised red
cabbage, sweet potato puree, roasted carrot, savoy cabbage, vegetable jus [DFO][GFO][PBO]

Sides (£5 each)

Pigs in blankets | Pork & sage stuffing | Truffled cauliflower cheese
Roast potatoes [GFO][PBO] | Sauteed spouts, chestnuts, hot honey [GFO][PBO][N]

Desserts

Sticky toffee pudding with vanilla ice cream

Clementine panna cotta, gingerbread & honey crumble, torched clementine [GFO]

Dark chocolate delice, Kirsh cherries, whipped pistachio mascarpone,
pistachio praline [GFO][DFO][N]

AVAILABLE BY PRE-ORDER ONLY | MON - SAT FROM DEC 1ST - DEC 20TH

(V) Vegetarian (PBO) Plant based option (GFO) Gluten free option (DFO) Dairy free option (N) Nuts

Booking info www.prestonparktavern.pub

Enquiries & reservations Email: info@prestonparktavern.pub