

VIRGINIA
PARK LODGE
S I N C E 1 7 5 0

S U M M E R / A U T U M N

SAMPLE 2019/20 MENU S

STARTER

Steamed Asparagus

Duck Egg & Elderflower Vinaigrette

Iberico Ham

Ricotta, Broad Beans, Charentais Melon

Hot Smoked Salmon

Buratta, Garden Pulses

Glazed Suckling Pig

White Peach, Jalapeno & Sherry Vinegar

Crab

Fennel, Apple & Cucumber Jelly



MIDDLE

Shellfish Consommé

Ginger, Chilli & Prawn Dumpling

Gooseberry Garden Broth

Parmesan, Thyme & Gnocchi

Garden Pea Soup

Steamed Ham & Lentils

Hothouse Tomato Soup

Mozzarella & Basil Tortellini



MAIN

Beef Wellington

Creamed Spinach, Smoked Onion, Glazed Carrot & Madeira

Farmhouse Duck

Confit Leg, Smoked Beetroot, Sprouting Broccoli

Herb Crust Rack of Lamb

Creamed Shallot, Asparagus, Girolles

Baked Seabass

Fennel Smash, Tomato Pistou, Garden Olive

Steamed Lemon Sole with Prawns

Summer Greens & Garden Herbs



DESSERTS

Champagne Jelly

White Peach, Elderflower & Nasturtium Sorbet

Black Cherries

Dark Chocolate, Butter Milk Sorbet & Oatmeal Crush

Rhubarb & Custard Tart

Lavender & White Chocolate

Raspberries & Lemon Shortbread



SIDES

Rosemary Roast Potatoes

Creamed Potatoes with Scallions

Steamed New Potatoes with Seaweed Butter

Gratin Dauphinoise

Sprouting Broccoli, Almonds

Peas, Broad Beans, Courgettes & Mint

Summer Vegetables with Tomato & Basil



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W I N T E R / S P R I N G

SAMPLE 2019/20 MENU S

STARTER

Baked Goat's Cheese

Pickled Rhubarb, Blood Orange & Beetroot

Seafood Cocktail

Crab Cake, Grilled Prawn, Eel Teriyaki, Honey & Black Pepper Salmon

Salt Chilli Quail

Pomegranate, Mandarin, Jalapeno, Cashew

Country Pork Terrine

Gooseberry Garden Relish



MIDDLE

Pumpkin Soup

Ricotta & Spinach Tortellini, Parmesan, Crispy Sage

Potato & Leek Soup

Smoked Haddock, Aged Cheddar

Gooseberry Garden Squash Broth

Pancetta, Split Pea and Rosemary

Jerusalem Artichoke Soup

Spiced Sourdough, Apple & Sorrel



MAIN

Slow Cooked Short Rib of Beef

Parsnip, Pumpkin and Prune

Baked Cod

Wild Garlic, Cockle and Mussels

Braised Spiced Pork Shoulder

Apricot, Seville orange, Cashew & Sprouting Broccoli

Roast Guinea Fowl

Hispi Cabbage, Pancetta, Celeriac



DESSERTS

Bread & Butter Pudding

Plums, Brioche

Poached Pear

Hazelnut, Spiced Chocolate, Burnt Almond Ice Cream

Steamed Rum Caramel Pudding

Pedro Ximenez Ice Cream

Irish Apple Tart

Clove Custard, Whiskey Sour Ice Cream



SIDES

Rosemary Roast Potatoes

Creamed Potatoes with Scallions

Steamed New Potatoes with Seaweed Butter

Gooseberry Garden Seasonal Greens

Sprouts, Chestnuts, Bacon & Sage

Roasted Root Vegetables

