MENU AND WINE SELECTION - THE PARK HOTEL

CARVERY LUNCH & DINNER MENU

Three course lunch $24.00, Dinner $28.00

Starters - Help yourself to salads and a varied selection of hot and cold dishes.

Main Course

Roast Top Round of Beef with Yorkshire Pudding and horseradish sauce.
Roast Tom Turkey with Sage Dressing and Cranberry Sauce
Roast Loin of Pork with baked apples.
Selection of Potatoes and Vegetables

Dessert - Help yourself to a buffet of fresh fruits, cakes, and cheeses.

A LA CARTE MENU

Starters:
Smoked Salmon with lemon and capers $7.25
Chilled Melon with Kir Sorbet $4.75
Mushrooms filled with Garlic Pate with Marsala Sauce $6.00
Chicken and Asparagus Crepe with Cheese Sauce $6.25
Shrimp and Scallop Hotpot in Chervil Sauce $6.75
Fish Chowder laced with Brandy $5.75
Soup of the Day $4.25

Main Courses: served with salad, potatoes, and a selection of vegetables.

Fish:
Halibut Nantua, poached in white wine and served with cream shrimp sauce $14.00
Scampi Provencal, in a Pastry Shell with Tomato and Onion Sauce $16.50
Monk Fish Phoceenne, sautéed in butter, cream, red pimento, and garlic $15.25

Meats:
Duck Breast with White Currants, toasted Almonds, and Madeira Sauce $17.50
Chicken Supreme, with baby orange and corn wrapped in bacon, and served with orange sauce $14.50
Lamb Noisette with Rosemary and Olivette Potatoes $15.75
Escalopes of pan Fried Veal, flamed in Brandy with thyme, oyster mushrooms and cream $18.25
Beef Medallions, sautéed with Mushrooms, Shallots, Bacon, Red Wine, and Cream $17.00
Fillet Mignon $16.50
New York Sirloin $15.75

Vegetarian:
Mushroom Stroganoff $12.50
Vegetable and Cheese Quiche $11.00

Dessert:
Selection of fruits, sorbets, cakes, pies, and cheese from the dessert cart $5.00
Wine List

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<tr>
<th>Open Wine</th>
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Red Wine
- Greenwood Ridge Cabernet Sauvignon: 23.00
- Fetzer Merlot: 17.00
- Turning Leaf Cabernet Sauvignon: 20.00
- Valpoicella Ca'mario, Boscaini: 23.00
- Cotes du Rhone, Paul Deloux: 21.00
- Beaujolais, Paul Defoux: 26.00
- Rioja, Don Jacobo: 32.00

White Wine
- Mondavi Fume Blanc: 24.00
- Fetzer Chardonnay: 23.00
- Turning Leaf Sauvignon Blanc: 21.00
- Soave Ca'Mario, Boscaini: 14.75
- Niersteiner Gutes Domthal: 21.00
- Piesporter Michelsberg: 23.00
- Frascati Superiore: 30.00
- Oxford Landing Chardonnay: 32.00

Sparkling Wine
- Lanson, N.V. Champagne: 30.00 55.00
- Asti Spumanti, Arione: 18.00 32.00
- Angas Rose: 35.00

LOUNGE/BAR MENU

Light meals and snacks served from 11:30 am. to 1:00 p.m.

Soups
- Fish chowder with Cream and Brandy $4.25
- Fresh Soup of the Day $4.00

Sandwiches
- Hot Chicken Fillet Tuna Melt $4.50
- Beef Burger $4.75
- Hot Chicken and Bacon Club $5.00

Snacks and Salads
- Texas Chile and Corn Chips $4.25
- Vegetable Lasagne $5.00
- Hot Sesame Chicken Salad $5.25
- Bacon and Avocado Salad $5.25
- Ceasar salad $4.50
Combinations
Soup and Salad $4.25
Soup and Half Sandwich $4.25

Desserts
Ginger Cake with Ice Cream $3.75
Hot Fudge Sunday $3.50
Cheesecake $3.50
Toffee Apple Gateau $3.75

TEA AND COFFEE
Fresh Coffee Pot - decaffeinated if preferred $2.50
Freshly brewed pot of tea with lemon or milk $2.25

FRESHLY CUT SANDWICHES
All served with salad garnish and Tortilla chips $3.50

Honey Roasted Ham
Farmhouse Cheddar with tomato
Prawn Salad
Scottish Smoked Salmon

NIGHTLINE SPECIAL
These items are also available 10.30pm - 8.00am
For late arrivals, early starters, or anyone fancying a snack
Just ask at reception and we'll be pleased to oblige.

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Asti Spumanti, Arione  18.00  32.00
Angas Rose  35.00

BEERS AND WINES

Draft Beers - Glass  2.50
Guinness Stout
Miller
Miller Light
Michelob

Bottled Beers  3.00
Samuel Adams
Rolling Rock
Becks
Molson Ale
Anchor
Fosters
Corona
St. Miguel
Budweiser

Juice and soft drinks  1.50

BANQUETING MENUS

MENU A  -  $25.00
Cream of Vegetable Soup
Supreme of Chicken with Morrells and Madeira Sauce
Selection of Vegetables and Potatoes
Toffee Apple Gateau
Coffee and Tea Service

MENU B  -  $27.00
Melon with Port and Prosciutto
Escalope of Pork Veau Cassion flamed in brandy with a tomato, mushroom and cream sauce
Selection of Vegetables and Potatoes
Ginger Cake with Ice Cream
Coffee and Tea Service

MENU C  -  $29.00
Fresh Fruit Compote
Roast Sirloin of Beef with Yorkshire Pudding
Cheese Potatoes and fresh Vegetables
Raspberry Charlotte
Coffee and Tea Service
MENU D - $32.00

Avocado and Shrimp Cocktail
Noisettes of Lamb Forestièrè in Red Wine Sauce with Morrells and Bacon
Selection of Vegetables and Potatoes
Cheesecake with Raspberry Sauce
Selection of Cheese and Water Biscuits
Coffee and Tea Service

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