

# THE PARK @ CRC

*Evening Menu £18*

## **Canape**

Filo Pastry Tartar (Gluten)

## **Starter**

Shallow fried Potato hash surrounded with creamed mushroom and a fried hen's egg  
(egg dairy)

Level 3 chefs Cheese and smoked meats sharer board Consists of Parma ham, mortadella, chorizo salami, red Lester cheese, brie, mature cheddar, pickles and crackers (sulphites gluten dairy)

Marinated herring with coriander focaccia bread (gluten sulphites)

## **Mains**

Pan fried Lemon sole with parmesan cream and crushed jersey royals (fish sulphites dairy)

Chicken ballotine with a pistachio farce, rosemary and thyme potato puree and roasted carrots (nuts dairy)

Braised beef and red cabbage with a red wine reduction topped with root vegetables (sulphites celery)

Potato, parsnip, chestnut and sage terrine mixed salad and herb oil(vegan) (nuts)

## **Desserts**

Hazelnut and dark chocolate tarte with Chantilly cream and seasonal berries  
(dairy nut)

Mango parfait with coconut sorbet and pecan praline (v) (nuts)

Baileys cheesecake with a salted caramel sauce (v) (dairy sulphites)

## **Petit four**

Strawberry and cream spheres (dairy sulphites)

If you are unsure of any allergens please ask a member of staff and we can clarify any issues you may have. We thank you for your continued support of the Culinary Arts Department and our Students.



[theparkcambridge.co.uk](http://theparkcambridge.co.uk)

