



Lunch Menu

September
3 Courses £12.00

STARTER

Butternut Squash Soup, Crème Fraiche, Crispy Leeks GF V VGO
Black Pudding Croquettes, Red Onion Jam, Rocket
Salmon Ravioli, Herb Butter, Roasted Garlic

MAINS

Pork Belly, Potato Fondant, Roasted Carrot, Jus GFO
Salmon Fillet, New Potatoes, Crispy Onions GF
Squash Puree, Roasted Butternut Squash, Straw Potatoes, Rocket, Lemon and
Parsley Sauce GF VG

DESSERT

Marmalade Steamed Sponge Pudding, Custard V
Chocolate Tart, Chantilly Cream V GFO

All our food is sourced locally & freshly prepared on-site daily. Please bear with us in busy periods.

Please do inform us if you have any allergies or special dietary requirements to enable us to accommodate your needs

(V) = vegetarian (VG) = vegan (GF) = gluten free (VO) = vegetarian option (VGO) = vegan option (GFO) = gluten free option. (N) = contains Nuts

Please specify the option when ordering

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