Bistro Nights in the Park

Sample Menu

Home made bread

STARTERS

Roast celeriac soup with caramelised apple

Slow roast duck & pork terrine with apple compote & herb croutons

Tian of crayfish & prawns with cucumber ribbons & a lemon & chive crème fraiche

Aubergine parfait with tomato, chilli & lime salsa, melba toast & dressed rocket

MAIN COURSES

Pan fried noisettes of lamb with garlic & rosemary fondant potatoes and a redcurrant jus

Grilled trout with crushed new potatoes, dressed rocket & basil oil

Thyme roast chicken breast with a bubble & squeak potato cake & a pancetta crisp

Mushroom & artichoke gateaux with herb pancakes & buttered spinach

All Served with a selection of vegetables

DESSERTS & COFFEE

An assiette of mini desserts
Milk chocolate tart
Orange cheesecake
Vanilla ice cream
Or
A selection of British cheese with biscuits,
grapes & celery

Fresh filter coffee

£25

www.millhousesparkcafe.co.uk

2012

Saturday 3rd March
Saturday 21st April
Saturday 26 may
Saturday 30 June
Saturday 29 July
Saturday 1 September
Saturday 29 September
Saturday 27 October

Phone to book your table
on 0114 2620313
or at the café
Tables are available from
7.30pm to 8.30pm

Bring your own wine
No corkage fee

£10 per head deposit is payable at the time of booking,

Deposits will be refunded if cancellations are made two weeks prior to the booking