



# Parklands

## *Bar & Restaurant*

DRAYTON MANOR HOTEL

### PRE-FIX

2 Courses £19.50  
3 Courses £22.50

### TO START

**SOUP OF THE DAY** *Homemade & served with rustic bread* **VG**

**HARISA SPICED CHICKEN SKEWERS** *Moroccan cous cous & raita*

**HAM HOCK & PEA TERRINE** *Spiced pineapple ketchup, caramelised pineapple & pea shoots*

**VEGETABLE CROQUETTES** *Smoked red pepper, tomato salsa & pea shoot* **V**

**THAI SPICED FISH CAKES** *Coriander & lime mayonnaise, micro coriander*

### TO FOLLOW

**LASHFORDS SAUSAGES** *Roast garlic mashed potato, cabbage & pancetta, pan juices*

**CRISP SEABASS** *Tempura prawns, Asian slaw, charred lime & wasabi mayonnaise*

**PEA & LEEK RISOTTO** *Crumbled goats' cheese, peas & tarragon* **V**

**RUMP 10oz** *The leanest cut with a big, bold flavour - at it's very best medium rare & not recommended beyond medium*  
£3.00 supplement

**CHICKEN BREAST** *Marinated in Tikka spices*

**CLASSIC BEEF BURGER** *Beef burger, tomato, red onion, baby gem lettuce with grain mustard mayonnaise*

**FALAFEL & SPINACH BURGER** *Tomato, red onion, baby gem lettuce with smoked houmous* **V**

### TO CONCLUDE

**SELECTION OF KELLY'S ICE CREAM**

**LEMON POSSET** *Blueberry curd & mini meringues*

**WARM GINGER SPONGE** *Deep fried ginger bread ice-cream & crème anglaise*

**VANILLA CRÈME BRÛLÉE** *Shortbreads*

**CHOCOLATE TART** *Cappuccino cream*

### **FOOD ALLERGIES & INTOLERANCES**

*Before you order your food & drinks please speak to one of our managers if you would like to know about our ingredients; we cannot guarantee that any food or beverage item sold is free from traces of allergens*

*Our team of chefs are happy to cater for dietary requirements on request*

**V** Suitable for vegetarians      **VG** Suitable for vegans