

TOPIARY IN THE PARK

APPETISERS

Bowl of marinated olives (v) (g)	£ 2.95	Hummus dip, warm pitta bread (v)	£ 3.75
Grilled ciabatta, garlic olive oil (v)	£ 3.25	Rustic breads, home made dressing (v)	£ 2.95

STARTERS

Soup @ Topiary (v) (g)	£ 5.00
Chicken, leek & bacon terrine, red onion marmalade (g)	£ 5.00
Prawn, avocado & dill tian, Melba toast, tomato & chive salsa	£ 5.00
Mozzarella, tomato, asparagus, rocket, olive oil, cracked black pepper (v) (g)	£ 5.00
Fan of Galia melon, mixed berry compote, fruit coulis (v) (g)	£ 5.00
Chicory, watercress, olives, sun blushed tomatoes, Parma ham, gorgonzola croutons, balsamic oil	£ 5.00
Chicken livers, baby onions, sage, cider vinegar, toasted rosemary bread	£ 5.95
Roasted beetroot, hazelnut, blood orange & fennel salad, dill & balsamic dressing (v) (g)	£ 5.95
Timbale of salmon & smoked trout, watercress salad, chive & tomato salsa (g)	£ 6.95
Open wild mushroom lasagne, hollandaise sauce (v)	£ 7.50
Pan-fried scallops, black pudding, cauliflower puree, chive cream	£ 8.95

PASTA & RISOTTO

Penne pasta, sun blushed tomatoes, pistachio, sage butter (v)	Starter £ 5.95	Main	£ 13.95
Spinach & blue cheese risotto, pesto dressing, parmesan wafer (v)	Starter £ 5.95	Main	£ 13.95
Tagliatelle, asparagus, Parma ham, spring onions, cream, parmesan	Starter £ 5.95	Main	£ 13.95
Chicken breast, pea & mint risotto, green salad		Main	£ 13.95
Grilled cod supreme, leeks, tagliatelle, dill cream		Main	£ 15.00
Button & oyster mushroom goulash, sour cream, spätzle pasta (v)		Main	£ 15.00

MAIN COURSE

Goat's cheese fritters, ratatouille of vegetables, basil pesto (v)	£ 12.75
Leek, apple & Cheshire cheese crumble (v)	£ 14.25
Pork Steak, grain mustard & herb crust, black pudding, crushed potatoes, cider jus	£ 15.00
Roast leg of lamb, minted mashed potato, spring greens, rosemary jus (g)	£ 15.95
Char-grilled salmon, crushed new potatoes, mussel & pea broth (g)	£ 15.95
Belly pork, black pudding, crushed peas, Madeira sauce	£ 16.75
Duck breast, baby onions, roasted parsnips, mashed potato, spinach cream (g)	£ 17.95
Roasted lamb rump, tomato tarte tatin, champ potato, redcurrant sauce	£ 18.50
Fillet medallions, horseradish rosti, honeyed shallots, green beans, red wine sauce (g)	£ 19.95

FROM THE TOPIARY GRILL

Fillet medallions 8oz	£ 22.95	Char grilled Salmon**	£ 15.95
Sirloin steak 8oz	£ 20.95		
Char grilled chicken, Cajun spice	£ 16.95		

All grills served with grilled tomatoes, sautéed mushrooms, onion rings, hand cut chips

** Salmon served with new potatoes & mixed green vegetables

Your choice of sauces

Diane, Stilton, Red Wine, Peppercorn, Béarnaise	£ 1.95
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ON THE SIDE

Green vegetables (g)	£ 2.95	Hand cut chips (g)	£ 2.95	Fennel, mint, coriander & chilli salad (g)	£ 2.95
Sautee green beans, garlic, almonds	£ 2.95	Mashed potato (g)	£ 2.95	Watercress, pear & parmesan salad (g)	£ 2.95
Broccoli béarnaise (g)	£ 2.95	Parsley buttered Cheshire potatoes (g)	£ 2.95		

DESSERTS

Brulée @ topiary (v) (g)	£ 5.00
Trio of chocolate mousse, vanilla ice cream (v) (g)	£ 5.00
Strawberry cheesecake (v)	£ 5.00
Iced baileys & mint parfait, baileys sauce (v) (g)	£ 5.00
Mandarin mille feuille, fruit coulis (v)	£ 5.00
Lemon tart, sweet lemon sauce (v)	£ 5.00
Selection of Butterscotch's ice cream	£ 5.75
Poached pear in rosemary syrup, caramel sauce (v)	£ 5.95
Baked apple charlotte, vanilla pod custard (Please allow 15 minutes) (v)	£ 5.95
Baked chocolate fondant, vanilla ice cream (Please allow 15 minutes) (v)	£ 6.95
Selection of cheese & walnut bread, tomato chutney (v)	£ 7.25

(v) Vegetarian

(g) Gluten free

Guests who are dining on an inclusive package have an allocation of £25 to spend on a three course dinner. Any amount above the £25 allocation will be incurred as a charge.

Please advise our staff of any food allergies and we will either identify suitable meals or create them for you.

(v) denotes meals suitable for vegetarians & (g) denotes meals that are gluten free.

COFFEE

English Garden Tea	£2.65
Freshly Brewed Filter Coffee	£2.65
Herbal Tea Selection	£2.65
Espresso – A short, dark shot of Coffee	£2.45
Latte – Layered Coffee and milk with a foamed milk top	£2.95
Mocha – Coffee finished with whipped cream and a shot of Chocolate syrup	£2.95
Cappuccino – A milky coffee topped with foamed milk and sprinkling of chocolate	£2.95
Hot Chocolate – Chocolate and Hot Milk with a shot of chocolate Syrup for an intense flavour	£2.95

SPECIALITY AFTER DINNER DRINKS

Calypso Coffee – Tia Maria, Coffee and Whipped Cream	£6.25
Irish Coffee – Jameson's Irish whiskey, Coffee and Whipped Cream	£6.25
Caribbean Coffee – Dark Rum, Coffee and Whipped Cream	£6.25
Café Parisian - French Brandy, Coffee and Whipped Cream	£6.25
Chocolate Orange – Cointreau, Hot Chocolate & Whipped Cream	£6.50
Mint Choc Chip – Mint Liqueur, Hot Chocolate & Whipped Cream	£6.50

DESSERT ACCOMPANIENTS

Taylors LBV- A Rich robust fruity port, aged 5-6 years in wood prior to bottling	£3.50	(50ml)
Cockburn's Fine Ruby - A Full bodied fresh Young port, deep in colour and fruity Characteristics	£3.75	(50ml)
Remy VSOP - Dark amber, noted of Vanilla. Very mellow with a short, slightly warm finish	£4.95	(25ml)
Remy Martin XO - Woody with spicy aromas, powerful and masculine and genuine pleasure	£9.95	(25ml)
Courvoisier VS - Aged in oak barrels, it has a rich aroma and incomparably smooth taste	£2.95	(25ml)

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