

TOPIARY IN THE PARK

APPETISERS

Bowl of marinated olives (v)(g)	£ 2.95	Houmous 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
Lasagne of Pineapple, mixed berries, vanilla yoghurt (v)	£ 5.00
Pan-fried chicken livers, toasted brioche, balsamic vinegar	£ 6.25
Smoked trout, cucumber ribbons, capers, lemon vinaigrette (g)	£ 5.00
Coquille St Jacques (scallops on a bed of creamed leeks with white wine sauce served in a shell)	£ 9.50
Pork, apricot & pistachio terrine, balsamic dressing (g)	£ 5.00
Pan-fried pigeon breast, rocket, watercress, shallots, toasted pine nuts, jus (g)	£ 6.95
Roasted beetroot, shallot, goats cheese, spinach, pine nut salad, lemon oil (v)(g)	£ 6.95
Tomato & Mozzarella crostini, mixed leaves, basil pesto (v)	£ 5.00
Salad of rocket, endive, Parma ham, black olives, cherry tomato , herb oil	£ 5.00

PASTA & RISOTTO

Wild mushroom risotto, parmesan shavings, basil pesto (v)(g)	Starter £ 5.95	£ 14.25
Penne pasta, sun blushed tomatoes, garlic, basil, mixed beans, tomato sauce (v) (g)	Starter £ 5.95	£ 14.25
Penne pasta, chicken, broccoli, crème fraiche and parmesan shavings, pesto dressing (g)	Starter £ 6.45	£ 15.00

MAIN COURSE

Breast of chicken, winter vegetable ragout, lyonnaise potatoes, red wine jus (g)	£ 15.00
Roast leg of lamb, pesto potatoes, redcurrant sauce (g)	£ 15.00
Pan fried cod loin, pancetta, vine tomato risotto (g)	£ 17.45
Poached smoked haddock, wilted spinach, poached hen eggs, chive cream (g)	£ 15.00
Pan roasted duck breast, cranberry & chestnut compote, fondant potato, red currant & port jus (g)	£ 17.95
Lamb shank, shallot mash, root vegetable sauce (g)	£ 17.95
Braised beef, horseradish mashed potato, pan juice (g)	£ 16.00
Thai green chicken curry with coconut milk, braised rice (g)	£ 15.00
Goats cheese fritters, mixed leaves, tomato, chive salsa (v)	£ 15.00
Medallions of pork, crushed black pudding potatoes, grain mustard sauce	£ 15.00

FROM THE TOPIARY GRILL

Fillet medallions 8oz	£ 22.95	Sirloin steak 8oz	£ 20.95
Rib eye steak 8oz	£ 19.95	Char grilled Salmon**	£ 15.95
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

ON THE SIDE

Green vegetables (g)	£ 2.95	Hand cut chips (g)	£ 2.95	Tomato, onion and basil salad (g)	£ 2.95
Savoy cabbage & bacon (g)	£ 2.25	Glazed carrots (g)	£ 2.25	Rocket and parmesan salad (g)	£ 2.95
Honey roasted parsnips (g)	£ 2.25	Dill new potatoes (g)	£ 2.50		

DESSERTS

Selection of ice creams and sorbet, tuille biscuits (v)	£ 5.00
Apple tart tatin, vanilla ice cream (v)	£ 5.00
Baked chocolate fondant, vanilla ice cream (Please allow 15 minutes) (v)	£ 6.95
Fresh fruit salad, Cointreau syrup (v) (g)	£ 5.00
Banana sponge, butter scotch sauce (v)	£ 5.00
Brulée @ Topiary (v) (g)	£ 5.95
Iced winter berry parfait (v) (g)	£ 5.00
Baileys & white chocolate mousse (v) (g)	£ 5.00

(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	(25m)
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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