

TOPIARY IN THE PARK

APPETISERS

Marinated olives (v) (g)	£ 2.95	Houmous, warm pitta bread (v)	£ 3.75
Grilled ciabatta, garlic olive oil (v)	£ 3.25	Rustic breads, dips (v)	£ 2.95

STARTERS

Soup @ Topiary (v)(g)	£ 5.00
Prawn, avocado & dill tian, tomato & chive salsa, Melba toast	£ 5.00
Pressed pork, black pudding & sage terrine, spiced pear compote	£ 5.00
Melon & elderflower terrine, winterberry compote, fruit sorbet (v) (g)	£ 5.00
Rocket, endive, Parma ham, spring onions, sun blushed tomatoes, feta cheese, black olive dressing (g)	£ 5.00
Roasted red onion & goat's cheese tartlet, basil pesto (v)	£ 5.00
Wild mushroom ragout, toasted brioche, roasted vine tomatoes, parsley oil (v)	£ 5.45
Poached chicken & wild mushroom terrine, confit garlic, crushed pistachio & thyme oil (g)	£ 5.95
Warm stilton & poached pear, balsamic roasted figs, toast (v)	£ 5.95
Ham hock, apple, beetroot & walnut salad (g)	£ 5.95
Smoked mackerel mousse, horseradish cream, walnut toast	£ 6.45
Duck leg confit, puy lentil & tomato stew (g)	£ 7.95

PASTA & RISOTTO

Saffron risotto, wilted spinach, roasted vine tomatoes, parmesan shavings (v)(g)	Starter £ 5.95	Main	£ 12.95
Wild mushrooms, crème fraiche & chives, tagliatelle (v)	Starter £ 5.95	Main	£ 12.95
Chicken breast, mushroom & tarragon risotto (g)		Main	£ 12.95
Seafood casserole, buttered tagliatelle, cream & chive sauce		Main	£ 12.95

MAIN COURSE

Steak & Guinness pie, chipped potatoes	£ 15.00
Roast leg of lamb, potato & swede dauphinoise, rosemary & red currant jus	£ 15.00
Quorn & winter vegetable stew, herb dumplings (v)	£ 15.00
Pork steak, herb & grain mustard crush, spiced bean cassoulet (g)	£ 15.00
Breast of maize fed chicken, mushrooms, haggis, baby onion, chicken liver & cider vinegar sauce, bubble & squeak	£ 16.45
Belly pork, roasted vegetables, champ potato, red wine sauce (g)	£ 16.45
Pan fried sea bass fillets, spinach, pancetta, crushed potatoes, caper dressing (g)	£ 16.95
Slow cooked beef, oxtail mash, cabbage & bacon, root vegetable sauce (g)	£ 17.95
Pan fried queenie scallops, chorizo & white bean stew, rosemary crisp breads	£ 17.45
Roasted field mushroom, watercress & blue cheese rarebit, roasted new potatoes (v)	£ 13.95

FROM THE TOPIARY GRILL

Beef fillet medallions 8oz	£ 22.95	Salmon fillet (g)	15.95
Sirloin steak 8oz	£ 20.95		
Chicken breast, Cajun spice, tomato salsa	£ 16.95		

All grills are served with grilled tomato, sautéed mushrooms, onion rings & hand cut chips

OR new potatoes & green vegetables

Sauces

Diane, Stilton, Red Wine, Peppercorn, Béarnaise	£ 1.95
---	--------

ON THE SIDE

Buttered spinach (g)	£ 2.95	Hand cut chips (g)	£ 2.95	Rocket & parmesan salad (g)	£ 2.95
Honey roast parsnips (g)	£ 2.95	Buttered mashed potato (g)	£ 2.95	Carrot & swede (g)	£ 2.95
Buttered new potatoes (g)	£ 2.95				

DESSERTS

Crème brûlée @ Topiary, shortbread biscuits (v)	£ 5.00
Baked vanilla cheesecake, winter berry compote (v)	£ 5.00
Black cherry pavlova, fruit coulis (v) (g)	£ 5.00
Apple crumble, vanilla pod custard (v)	£ 5.00
Mango & passion fruit parfait, mango coulis (v) (g)	£ 5.00
Baked chocolate pudding, chocolate sauce, vanilla ice cream (v)	£ 5.00
Treacle tart, clotted cream (v)	£ 5.45
Rum & raisin rice pudding, nutmeg, ginger tuille (v)	£ 5.45
Selection of Butterscotch's ice cream (v)	£ 5.75
Mulled plum tart, calvados pastry cream, liquorice & humbug ice cream (v)	£ 5.95
Banana & nut brownie, brandy snap, vanilla ice cream (v)	£ 5.95
Baked chocolate fondant, vanilla ice cream (Please allow 15 minutes) (v)	£ 6.95
Brie, Stilton & Cheshire 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 £25.00 to spend on a three course dinner.
Any amount above the £25.00 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

Filter coffee	£2.65	Herbal Tea Selection	£2.65	Espresso	£2.45
Latte	£2.95	Cappuccino	£2.95	Hot Chocolate	£2.95
English Tea	£2.65	Mocha – whipped cream & chocolate syrup			£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)