

PARKER'S TAVERN 1834

FORMAL MENUS

PLEASE CHOOSE ONE SET MENU FOR YOUR GROUP.

An alternative menu for vegetarians and guests with special dietary requirements is available on request.

MENU 1

FRESHLY MADE BURRATA

figs, rocket and local honey

ROASTED NORFOLK CHICKEN WITH TARRAGON PITHIVIER

pea & mint salad and potato purée

PARKER'S STICKY DATE PUDDING

clotted cream and caramel sauce

MENU 2

HUNTINGDON FIDGET PIE

hand-raised bacon and apple with
PT sauce

PARKER'S FISH PIE

peas, shallots and mint ragout

RUM BABA

Chantilly cream, figs and plums

MENU 3

DEVILLED POTTED SHRIMPS

brown shrimps set with a
piquant butter and toast thins

ROAST SUCKLING PIG

braised fennel and mash

DUKE OF CAMBRIDGE TART

clotted cream

MENU 4

CLASSIC FISHCAKES

Chopped egg, parsley, caper and
lemon butter sauce

SAFFRON WALDEN LAMB

new season lamb braised on the bone
with local saffron, tomatoes, cumin,
seasonal vegetables

PARKER'S DARK CHOCOLATE PLEASURE

MENU 5

PARKER'S CURE SMOKED CHALK STREAM TROUT

local organic cream cheese with
watercress and sorrel

ROAST BEEF WITH ALL THE TRIMMINGS

Yorkshire puddings, horseradish
cream, gravy, roast potatoes and
seasonal vegetables

CAMBRIDGE BURNT CREAM

MENU 6

HAND-DIVED WEST COAST SCALLOPS

cooked in their shells with
coastal herbs

HONEY AND THYME SLOW-ROASTED NORFOLK DUCK

greens and silky creamed potatoes

APPLE TARTE TATIN

clotted cream

We can cater for all dietary requirements if given sufficient notice. Prices are inclusive of VAT, and a 12.5 per cent discretionary service charge will be added to all food and beverage items.

VEGETARIAN AND SPECIAL DIETARY ALTERNATIVES

(choose one starter and one main option)

V — suitable for vegetarians

Ve- suitable for vegans

GF — gluten free

DF — dairy free

N — contains nuts

STARTERS

FRESHLY MADE BURRATA

figs, rocket and local honey (V)

ROAST CELERIAC

hazelnut crumb and tarragon (V, Ve, GF, DF)

SEASONAL MINISTRONE

local market vegetable soup, tomato broth and pesto (V, Ve, GF, DF on request)

TRUFFLED DUCK EGG ON TOAST

(V, DF)

MAINS

SALT-BAKED BEETROOT CASHEW HASH

yellow tomatoes and horseradish cream with British truffle risotto and Berkswell cheese (V, GF, N)

WILD MUSHROOM TART

braised chicories and wild garlic pesto (V)

SPINACH, CASHEW AND TOMATO MASALA CURRY PIE

(V, Ve, DF)

LOCAL CHESTNUT, MUSHROOM AND CARLA BEAN STEW

horseradish crumb (V, Ve, Gf on request)

SMOKED TOMATO, PARSLEY AND SPRING ONION KEDGEREE

curry sauce and toasted coconut (V, GF)
