



CARDEN PARK
CHESHIRE'S COUNTRY ESTATE

REDMOND'S RESTAURANT

TO START

French onion soup with Gruyere cheese croute, truffle oil and fresh chives £6.00

Roasted chicken terrine served with blackened leeks, picked Shimeji mushrooms and
homemade sourdough £8.00

Grilled plaice served with Jerusalem artichoke flavours, spinach salad, herb oil and white crab
meat £11.00

Goat's cheese mousse served with beetroots, pickled beetroot puree, roast nut crumb and fresh
apple £7.50 (v)

Pork croquette with hay baked cauliflower, classic piccalilli and Montgomery cheddar £7.00

Red mullet, Nori and turmeric terrine with sweet fennel and orange £8.50

Home smoked duck breast served with confit orange, salt baked turnips, gingerbread and turnip
tops £9.00



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MAIN EVENT

Poached chicken breast served with leg crêpinette, smoked potato puree, roasted squash and poached leek £18.00

Roasted squash risotto served with toasted seeds, blue cheese and crisp sage leaves £13.00
(v)

Pan seared 6oz fillet steak served with slow cooked plum tomato, mushroom duxelle, triple cooked chips and crisp onion rings £28.00

Roast cod with whey baked baby parsnips, samphire and a smoked ham broth £17.00

Roasted lamb loin with salt baked shoulder, buttered baby vegetables, Edamame beans, toasted hazelnuts, game chips and onion jus £22.00

Roast onion tart tatin with garlic and herb puree, glazed baby vegetables and Tunworth cheese £13.50 (v)

Glazed pork cutlet with sarladaise potatoes, celeriac flavours, garlic and herb puree and marinated pineapple £17.00

Bergamot steamed rainbow trout with herb arrancini, mussels poached in Carden grape juice, purple sprouting broccoli and almonds and a noisette sauce £18.00

Side orders: butter roast hispi cabbage / purple sprouting broccoli and toasted almonds / cauliflower with truffle cheese sauce / smoked mashed potato / triple cooked chips / pan tossed new potatoes with caramelised onions all £4.00

Sauces: peppercorn sauce / blue cheese sauce £3.00

For allergen information please ask your server.

"For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask for the manager.

We endeavour to ensure limited use of genetically modified food ingredients"

We cannot guarantee that items on our menus do not contain nuts or nut derivatives. All products are subject to availability although every effort is made to ensure otherwise.

Fish products may contain bones. Any stated weights are approximate before cooking. (v) Vegetarian.



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DESSERT

Apple parfait crumble sphere with apple cremeux, vanilla tuille, caramel sauce and clotted cream ice cream £7.00

Chocolate and mint marquise, tempered chocolate, confit Kumquat and yoghurt sorbet £8.00

Mango delice served with coconut Swiss roll, lime meringue and mango and passion fruit ice cream £7.00

Poached pear terrine with pistachio frangipane, macaroon and crème fraiche granite £8.00

A tasting platter of the following British cheeses garnished with whipped butter, grapes, celery, poached dried fig, candied walnuts and crackers £13.00

Cheeses

Ragstone Goat's Cheese

An English unpasteurised goat's milk cheese made by Charlie Westhead and Haydn Roberts at Neal Yard's Creamery. Light and creamy with creamy white mould rind and savoury, lactic and lemony flavours.

Montgomery Cheddar

Traditional handmade unpasteurised cheddar produced by James Montgomery in Somerset, England. Deep, rich, nutty flavours while the extra maturity brings a nuttier, spicier and peppery flavour to the palate.

Tunworth Cheese

Traditional Camembert style cheese handmade by Stacey Hedges and Charlotte Spruce from pasteurised cow's milk. Creamy texture with a thin wrinkled rind with rich, sweet, nutty and milky flavours.

Blacksticks Blue

A Farmhouse soft blue veined cheese made from pasteurised milk of the Butlers family herd of pedigree cows. 'The Daddy of blue cheeses'. Handmade at the Butlers' Inglewhite Dairy in rural Lancashire.

Cornish Yarg

Cornish Yarg is supposed to have been discovered by cheese making couple Allan and Jenny Gray from a 13th century recipe. Vegetarian, semi-hard cheese made from pasteurised milk of Friesian cows by Lynher Dairies Cheese Company near Truro.

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