

Taster Menu
Friday 13 March 2020

A Delicious 7 Course Menu
With accompanying wines chosen by Hugh

Canapés and Olives

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Butternut Squash and Apple Duxelle, Ginger and Thyme Foam
Nederburg The Manor Chardonnay, Western Cape, South Africa

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Pickled Mushroom Salad, Celeriac and Tarragon Doughnuts,
Apple Gel, Endive Chive Oil
Vidal Reserve Pinot Noir, Marlborough, New Zealand

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Line Caught Hake with Salt and Vinegar Scraps,
Harissa Ice Cream, Parsnip Purée, Parsley Dressing
Kleine Zalze Chenin Blanc, Stellenbosch, South Africa

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Pot Roast Guinea Fowl Breast, Liver Parfait, Rosemary Salt Parmentier Potatoes,
Spring Cabbage Purée, Pickled Carrot, Shallot Jus
Châteauneuf-du-Pape, Les Bartavelles, Jean-Luc Colombo, France

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Elderflower and Lime Yoghurt Posset, Apple Crumble Topper
Errázuriz Late Harvest Sauvignon Blanc, Casablanca Valley, Chile

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Chocolate Parfait, Hazelnut Crumb, Banoffee Ice Cream,
Chocolate Shards, Pickled Sour Cherries

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Selection of British Isle cheeses, Celery and Biscuits
Dows Late Bottled Vintage Port 2013

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Coffee and Petit Fours

£85 per person including wine flight