

***Taster Menu***  
***Friday 16 October 2020***

***A Delicious 7 Course Menu***  
***With accompanying wine flight***

***Canapés***

~  
***Pumpkin and Parsley Gnocchi, Browned Butter Crumb, Cauliflower Foam***  
*Berri Estates Unoaked Chardonnay, South Eastern Australia*

~  
***Pan Seared Wood Pigeon, Beetroot Risotto, Bruschetta Crouton, Pigeon Jus***  
*Amarone della Valpolicella, Antica Villa delle Rose, Italy*

~  
***Butter Poached Turbot, Crispy Calamari, Carrot Purée, Fève***  
*Chablis Cellier de la Sabliere, Louis Jadot, France*

~  
***Smoked Paprika Infused Breast of Chicken, Sweet Potato and Celeriac Dauphinoise,  
Wild Mushroom, Charred Baby Leek, Jus***  
*Errazuriz 1870 Mapuche Block Cabernet Sauvignon, Aconcagua Valley, Chile*

~  
***Miniature Lemon Meringue Pie***  
*Nederburg Winemakers Reserve Noble Late Harvest, South Africa*

~  
***Vanilla and Apple Cheesecake, Cinnamon Apple Crisps,  
Caramel Sauce, Toffee Fudge Crumb***  
*Nederburg Winemakers Reserve Noble Late Harvest, South Africa*

~  
***Selection of cheeses: Binham Blue, Walsingham and Brie  
with celery and biscuits***  
*Dows Late Bottled Vintage port 2011*

~  
***Coffee and Petit Fours***

***£85 per person including wine flight***