

Taster Menu
Friday 20 November 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