

Friday & Saturday Taster Dinner Menu

**A Delicious 7 Course Menu with optional wine flight
To be taken by the whole table**

Canapés

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Oven baked stuffed flat mushroom, chestnut and blue cheese stuffing, walnut crumb, creamed leeks and rocket oil

Vidal Sauvignon Blanc, Marlborough, New Zealand (125 ml glass per person)

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Wood Pigeon, compressed pear, marinated blackberry, red wine syrup

Nederburg The Manor Shiraz, Western Cape, South Africa
(125 ml glass per person)

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Pan seared scallops, cauliflower purée, cauliflower beignets, orange gel, parma ham crisps, pea shoots

Kleine Zalze Vineyard Selection Chenin Blanc, Stellenbosch, South Africa
(125 ml glass per person)

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Saddle of lamb, buttered mash, braised red cabbage, honey roasted carrots, redcurrant jus

Rioja Crianza, Vina Real, Spain
(125 ml glass per person)

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Flat iron steak, herb roasted new potatoes, carrot purée, curly kale, roasted onions, madeira jus

Lunaris by Callia Malbec, San Juan, Argentina
(125 ml glass per person)

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Blood orange sorbet with amaretti crumble

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‘Chocolate Trio’

Chocolate brownie, white chocolate mousse, milk chocolate ice cream

Château Doisy Daëne, Sauternes, France
(75ml glass per person)

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Coffee and Petit Fours

£55.00 per person

£85.00 per person including wine flight