

Taster Menu
Friday 7 January 2022

A Delicious 7 Course Menu
With accompanying wine flight

Canapés

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

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Pan Seared Wood Pigeon, Beetroot Risotto, Bruschetta Crouton, Pigeon Jus
Chianti Classico, Aziano, Ruffino, Italy

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

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***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

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

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

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

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Coffee and Petit Fours

£100 per person including wine flight