



Wine Lovers' Dinner Night

9th June 2018

Canapes

*Mackerel, pickled cucumber, dill
Courgette, feta, mint, confit tomato
Chicken wing, crispy kale, chilli glaze*

Cremant d'Alsace Rose NV Brut, Gustave Lorentz



Amuse Bouche

Brown crab, old bay spice

Cremant d'Alsace Rose Brut NV, Gustave Lorentz



First Course

Wood pigeon, gooseberry crumble

Crios Rose of Malbec, Susana Balbo, Mendoza



Fish Course

Turbot, confit tomatoes, surf clams, broad beans

Chateau Doisy Grand Vin Sec 2015, Bordeaux



Sorbet

Ice wine



Main Course

Rabbit, confit rabbit leg, asparagus, peas, mint, black pudding crumb

Terre di San Leonardo 2013, Trentino, Italy



Dessert

Aniseed poached cherries, wild strawberries, rhubarb, warm Szechwan pepper sponge

Disznoko 5 Puttonyos, Tokaji, Hungary



Petit Fours and Coffee are served in the Drawing Room