

TASTER NIGHT 25TH JUNE 2018

COURSE ONE

Scallop Carpaccio, Thai gazpacho
Pinot Grigio Blush delle Venezie IGT, Il Sospiro, Italy
Light, dry and crisp, with zingy citrus and fruity red berry

COURSE TWO

Duck egg, omelette and cured, asparagus,
spring onion, basil hollandaise
Ken Forrester Petit Chenin Blanc, South Africa
Supple and spicy with aromas of lime, lemon and mint

COURSE THREE

Beetroot farrinata, smoky aubergine, julienned
vegetables, feta, herbs
Les Hipsters Barbe, Côtes du Bourg, France
Ripe dark fruit with blackcurrant, coconut and brioche

COURSE FOUR

Pressed pork belly, heritage carrots, chicory,
blackcurrants, gooseberry sauce
Feudi Salentini 125 Primitivo del Salento, Italy
Ripe plum, cherry jam, tobacco leaf & cocoa, with white pepper spice

COURSE FIVE

Wild halibut en pappiette, brown crab, sourdough
Petit Chablis, Vignerons de Chablis, France
Fresh and lively, subtly flavoured with citrus and floral notes

COURSE SIX

Orange blossom soaked pistachio cake, elderflower Italian
meringue, rhubarb ice cream
The Noble Wrinkled Riesling, d'Arenberg, Australia
An abundance of honey and citrus with lemon pie and quince