

AUTUMN GOURMET TASTING MENU

13th October 2017

PUMPKIN AND SAGE ARANCINI.

Fried rice balls with fresh sage and roasted pumpkin on a blue cheese salad.

MOUCLADE.

Classic French dish of mussels in a mild curry sauce served on spinach mousse.

ROAST PHEASANT BREAST.

Local pheasant breast with a game jus on a bed of braised Puy lentils, with roasted heritage carrots and rosemary and parmesan dauphinoise potatoes.

ARTISAN CHEESE SELECTION

Served with quince paste, walnuts and celery.

BLACKBERRY ASSIETTE.

Miniature blackberry crumble with custard, panna cotta with blackberry compote and blackberry ice cream.

£39 per head. Booking essential.

MATCHED WINE FLIGHT

GLASS OF KIR CHATAIGNE

French dry white wine with chestnut liqueur.

CHATEAU DE CAMPUGET '1753' VIOGNIER, VINS DU PAYS DU GARD.

An elegant Viognier with hints of orange marmalade, apricot and ripe tropical fruits. Precise, crisp and balanced on the palate, with a roundness of generously structured fruit and a long, elegant finish.

SAINT CLAIRE FAMILY ESTATE. TUATARA BAY PINOT NOIR. MARLBOROUGH, NEW ZEALAND.

Juicy red fruits dominate the palate. Ripe red plums, raspberry, red cherry balanced with good acidity and a subtle toasty finish

ELYSIUM BLACK MUSCAT, QUADY WINERY CALIFORNIA, USA

A brilliant crimson purple colour with aromas of ripe berries, rose petals, strawberries and lychees.

Wine flight £19.95 per head