MENU
29.50£ per Person

Welcome Drinks

STARTER
Vietnamese Prawn and Vegetable Spring Rolls, Peanut Sauce and Chilled Watercress Soup (Vegetarian Option Available)

MAIN
Duck Breast with Red Wine Sauce, Crushed Jersey Royal Potatoes and Purple Sprouting

or

Slow Cooked Aubergine with Goat’s Cheese, Black Sesame Noodles and Spring Onion Tempura

DESSERT
Matcha Roll with Warm Berries Sauce and Lychee Sorbet

Dessert Pairing
Monbazillac 2016, Augustin Florent, Bordeaux
Sweet/Dessert Wine

Tea and Coffee to follow, with Selection of Petit Fours

Please let us know if you have any dietary requirements

WINE LIST

STARTER PAIRING
Muscadet 2017, Drouet Frères, Loire
Crisp White Wine with Citrus Peel Notes

Côtes du Rhône 2015, E.Guigal, Rhône
Spicy Red with Flavours of Dark Fruits

Mâcon-Lugny St Pierre 2017, Bouchard Père et Fils, Burgundy
Very Perfumed and Nicely Rounded White

Cuvée du Roy Côtes de Gascogne 2017, Plaimont, South West France
Soft Tannins with a Dry Finish and Juicy Fruit Flavours

DESSERT PAIRING
Monbazillac 2016, Augustin Florent, Bordeaux
Sweet/Dessert Wine

Bottle

4.50£

18.00£

5.00£

20.00£

5.00£

20.00£

4.50£

18.00£

6.00£