



## **A TASTE OF CHRISTMAS**

### **9 COURSE CHEFS TASTING MENU**

#### **ONE** PARTRIDGE IN A PEAR TREE

ARRIVAL CANAPES

*Pontebello Prosecco Magnum, Veneto*

#### **TWO** TURTLE DOVES

CHESTNUT VELOUTÉ, SMOKED CHESTNUT TRUFFLE OIL

*La Campagne Chardonnay, Pays D'Oc, France*

#### **THREE** FRENCH HENS

PAN SEARED SCALLOP, CELERIAC PUREE, CRISPY KALE, SPICED LENTILS

*Te Kairanga Riesling, Martinborough, New Zealand*

#### **FOUR** CALLING BIRDS

SOUS VIDE PARTRIDGE, CONFIT LEG, BRAISED CREAMED LEEKS, LIQUORICE GRAVY

*Familia Zuccardi, 'Brazos' Malbec, Argentina*

#### **FIVE** GOLD RINGS

PAN FRIED HAKE, GOLDEN BEETROOT, ROAST ALMOND PUREE, GOLDEN RAISINS

*Jean-luc Colombo, 'La Redonne', Côte de Rhône Blanc, France*

#### **SIX** GEESE A LAYING

BEEF ROSSINI, TRUFFLE POTATO, CAVOLO NERO, MADEIRA JUS

*La Roncaia, Refosco Friuli-Colli Orientali, Italy*

#### **SEVEN** SWANS A SWIMMING

MULLED WINE SORBET

#### **EIGHT** MAIDS A MILKING

STICKY FIGGY PUDDING, BRANDY ESPUMA

*Errazuriz, Late Harvest Sauvignon, Casablanca Valley, Chile*

#### **NINE** LADIES & GENTS DANCING HOME....

MINCE PIE, LAVAZZA COFFEE

Our tasting menu has been specially created by Executive Head Chef Phil Daley and wine specialist Andy Leathley from Matthew Clark.

All our produce is sourced as local as possible. We strive to create every dish using the very best of our local, fresh & seasonal ingredients.

Dishes may contain allergens. If you have any dietary requirements, please speak to a member of our team.