



Wine Tasting Evening

Thursday, 11 September 19:00

Small Plates Menu

WILD MUSHROOM & CHICKEN LIVER BRUSCHETTA

paired with a sparkling rose, vibrant bubbles, ripe strawberry, citrus aromas, redcurrants, crisp finish

MOULES MARINIÈRE, CREAMY WHITE WINE & GARLIC SAUCE

paired with a sparkling wine, lively bubbles, vibrant citrus aromas, lemon, hints of pear, crisp and well-balanced acidity.

STICKY THAI HONEY & CHILLI BELLY PORK BITES

paired with a pinot noir, delicate, fresh, and fruity, notes of redcurrant, and raspberry, with soft tannins.

BLUE CHEESE SOUFFLE

paired with a rosé, an english blush filled with soft summer fruit aromas, and a refreshing citrus finish

KING PRAWN, SMOKED HADDOCK, CRAB MEAT CHOWDER

paired with a crisp, refreshing fruity white wine, notes of citrus and a fruity palate

DUCK AND ORANGE PATĚ, WITH CHUTNEY

paired with a full-bodied red wine, rich in colour, with black cherry notes, lightly oaked in french barrels

