

# WINE & FOOD EXPERIENCE

WED 25 NOVEMBER 2020 - ARRIVAL 7PM - CARRIAGES 9.45PM

ROSEMARY GRISINI, SAFFRON AIOLI, TOMATO RED PEPPER HUMMUS

WINE - *Cuvee Vittoria - Spumante - Lombardy - Italy*

TUNA CARPPACIO, BLACK SESAME, CHARRED PINEAPPLE, CORIANDER OIL, OYSTER LEAF

WINE - *Albarino - Bodegas Larchago - Rias Baixas - D.O - Spain*

CHICKEN AND BEETROOT CONSOMMÉ, LEEK AND GINGER WANTON,  
PICKLED SHIITAKE MUSHROOM

WINE - *Simonsig Gewurztraminer - Stellenbosch - South Africa*

CORNED BRISKET, RED CABBAGE SLAW, CARROT AND FENNEL PURÉE  
AND COLCANNON POTATO

2 WINES - *Merlot - Merry Mole - Asconi winery - Moldova*  
*Serendipia Syrah - Bodegas Ayles - Aragon - Spain*

RASPBERRY YOGHURT MOUSSE, CARAMELISED PEACH, BASIL SORBET AND HONEYCOMB

WINE - *Wellwood Botrytis Semillon - Australia*

**VEGETARIAN ALTERNATES AVAILABLE**

£40 per person

• **BOOKING ESSENTIAL** •

**ASK YOUR BARISTA FOR MORE DETAILS**