

WINE & FOOD EXPERIENCE

THU 27 JANUARY 2022 – ARRIVAL 7PM – CARRIAGES 9.45PM

SMOKED SALMON TOASTADAS, CHORIZO MANCHEGO TAPENADE ROLLS,
MARINATED FETA CONFIT TOMATOES

WINE - *Bruto de Portugal- Espumante de Vinho Verde*

PECORINO, BASIL AND POTATO GNOCCHI WITH PETIT RATATOUILLE

WINE - *Pecorino Aude- Tenuta del Priore-Abruzzo- Italy*

RED BREAM BAKED WITH A PINE NUT CRUST,
CHARRED TENDER STEM BROCCOLI AND A PARMESAN EMULSION

WINE - *C'est La vie Pinot Noir/Syrah- Languedoc-France*

SLOW COOKED BEEF CHEEK, CELERIAC AND SMOKED GARLIC POMME ANNA,
PARSNIP CRISPS AND BRAISING JUICES

WINE - *Pago "A" Bodegas Senorio de Ayles-Carinena- Spain*

PEACH FRANGIPANE WITH ICED HONEY PARFAIT AND CANDIED ALMONDS

WINE - *Carmes de Rieussec- Sauternes- (Domaines Baron de Rothschild)- Bordeaux- France*

VEGETARIAN ALTERNATES AVAILABLE

£40 per person

• **BOOKING ESSENTIAL** •

ASK YOUR BARISTA FOR MORE DETAILS