

WINE & FOOD EXPERIENCE

WED 20 OCTOBER 2021 - ARRIVAL 7PM - CARRIAGES 9.45PM

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

WINE - *Bruto di Portugal - Espumante de Vinho Verde - Santos Lima - Portugal*

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

WINE - *Greco di Tufo - Ducato Sannita - D.O.C.G - Campania- Italy*

PECORINO, BASIL AND POTATO RAVIOLO WITH A PETIT RATATOUILLE

WINE - *Carmenere - Aves del Sur - Carta Vieja- Maule Valley - Chile*

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

WINE - *Cabernet Sauvignon - McManis Family Vineyards - Lodi - California*

PEACH FRANGIPANE WITH ICED HONEY PARFAIT AND CANDIED ALMONDS

WINE - *Holly Late Harvest Botrytis - Matahiwi Estate - Wairarapa - New Zealand*

VEGETARIAN ALTERNATES AVAILABLE

£40 per person

• BOOKING ESSENTIAL •

ASK YOUR BARISTA FOR MORE DETAILS