



WINE & FOOD EXPERIENCE

WEDNESDAY 8 OCTOBER 2025 - ARRIVAL 7PM

CAMEMBERT CHEESE AND CHIVE PITHIVIER WITH CHARRED LEEK

WINE: *Cremant de Bourgogne - Domaine Jean Marc Bernhard - Alsace - Organic - France*

GRILLED CHALK STREAM TROUT WITH ROAST CONFIT FENNEL, SPINACH AND A CARROT CAVIAR NAGE

WINE: *Aldeya Chardonnay - Bodegas Ayles - Carinena - Spain*

SMOKED DUCK BREAST WITH A BEETROOT FONDANT, MUSHROOM CONSOMMÉ AND PICKLED HORSERADISH

WINE: *Pinot Noir - Merry Mole - Asconi winery - Moldova*

ROASTED EYE OF SIRLOIN WITH CAVOLO NERO, POMME ANNA, SALT BAKED CELERIAC AND RED WINE JUS

WINE: *Primitivo Sussimaniello - Selezione di Famiglia - Salento - Italy*

MELT IN THE MIDDLE CHOCOLATE CHERRY PUDDING WITH A KIRSCH VANILLA CREAM

WINE: *Sparkling Shiraz - Mallee Estate - Renmark - Australia*

ALTERNATIVE VEGETARIAN OPTIONS AVAILABLE

£45 per person

BOOKING ESSENTIAL · ASK YOUR BARISTA FOR MORE DETAILS

caffegrandeabaco.com