

Flavour and wine

Sample Autumn Menu

Starters

Cauliflower & Yarg Soup
Fresh Horseradish- Parsnip Crisps (V)

Wine Pairing: Californian Chardonnay

Or

Seared Scallops
Salt Baked Celeriac Puree- Roasted- Hazelnuts- Wood Sorrel

Wine Pairing: French Picpoul de Pinet

Mains

Pan Fried Duck Breast
Dauphinoise Potatoes- Glazed Baby Carrots- Cavolo Nero
Cherry & Primitivo Glaze

Or

Fresh Tagliatelle Pasta- Wild Mushrooms- Capers
Pecorino Cheese- Toasted Pine Nuts (V)

Wine pairing: Romanian Pinot Noir

Dessert

Espresso Martini Crème Brulee
Homemade Shortbread

Wine Pairing: Italian Moscato D'Asti

