
FESTIVE WINE TASTING EVENING
THURSDAY 6TH DECEMBER 2018

1

Local venison, chestnuts, blackberries
Salmon, beetroot, horseradish, dill
Cheddar scone, blue cheese, parsnip

Chateau Rives - Blanques, Blanquette de Limoux, France

2

Spiced butternut, sage, parmesan gougeres
Xavier Gerard, Viognier IGP Rhône Valley France

3

Mackerel pate, tartare, almonds, grapes
Au Bon Climat Pinot Gris & Blanc 2016, California

4

Local venison served three ways, celeriac, blackberries
Selvapiana, Chianti Rufina Riserva Bucerchiale, Italy

5

Sticky toffee Christmas pudding, mince pie ice cream
Gonzalez Byass Nectar Pedro Ximenez Spain

£59.50 per head inclusive of paired wines