

Tasting Dinner Menu

.....

AmuseBouche

.....

A tasting plate of duck to include smoked breast, confit leg, parfait

Matching wine: Domaine du Durban, Beaumes de Venise Vieilles Vignes, Southern Rhone, France 100ml

.....

Roast halibut, parmesan gnocchi, cauliflower, wild mushrooms, samphire, fish velouté

Matching wine : Domaine du Tariquet Chardonnay, Cotes de Gascogne, France 100ml

.....

Loin of george gow's lamb, cannelloni of shoulder, broccoli, violet artichokes, glazed onions, jus gras

Matching wine : Fleurie Vieilles Vignes, Domaine Gry-Sablon, Beaujolais, France 100ml

.....

Cheese trolley - available as an additional course (£7.50)

.....

Pre-dessert

.....

Passion fruit cheesecake, mango sorbet

Matching wine: Muscat de Beaumes de Venise, France 50 ml

.....

**£65 {available to residents taking dinner, room and breakfast
at a supplement of £10 per person}**

£30 for matching wines, 3 X 100 ml and 1 x 50 ml

.....

Please note if you choose the tasting menu it should be taken by the whole table