

CHAPTER ONE

GOURMET EVENING MARCH 2018

Selection of Hot & Cold Canapés

🍷 *Champagne Bernard Remy Carte Blanch NV*

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Velouté of Globe Artichoke & Mushroom

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Ham Hock Arancini, Spring Pea & Pate Negra Ham

🍷 *Godello Blanco Finca Os Cobatos, Spain 2016*

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Scallop & Cock Crab Ravioli, Mushroom Broth, Spring Onion, Ginger & Sesame Salad

🍷 *Apostrophe Stones Throw White, Australia 2016*

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Roast Saddle of Kentish Lamb, Potato Fondant & Creamed Curly Kale

🍷 *The Long Road Pinot Noir Eden Road, Australia 2013*

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Lincolnshire Poacher, Poached Pear & Sour Dough Croutons

🍷 *Single Vineyard Carignan Oveja Negra, Chile 2015*

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Baked Rhubarb & Frangipani Pithivier
Crème Anglaise

🍷 *Botrytis Semillion Berton Vineyards, Australia 2015*

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Coffee & Petit Fours

*All prices include VAT. A 12.5% Optional gratuity will be added to your bill.
Whilst every effort is made to be extremely careful, it is with regret that we can not guarantee
any of our dishes to be free of nut traces. Should you have a food allergy of any kind..
Please mention to the waiting staff.*