

Wine Dinner

Friday 27th March, 2020

Reception

Welcome canapés

with

Ayala Brut Majeur

A wonderfully dry and elegant champagne.

To Start

Raw Aged Beef

Oscietra Caviar, Miso, Nasturtium

paired with

Bollinger Special Cuvée

Delicate and sophisticated. Lemon and grapefruit notes.

To Follow

Seaweed Cured Salmon and Cod

Scottish Langoustine Ceviche, Wasabi, Pickled Ginger

paired with

Ayala Brut Nature

Delivers dry, mineral notes, along with flavours of grapefruit and white fruits.

Main Course

Cannon of Cheshire Farm Lamb

Peas, Broad Beans and Pine Nuts

paired with

Ayala Vintage 2007

Golden, bright and fine, with abundant bubbles.

Dessert

Paris Breast

Rhubarb and Custard

paired with

Bollinger Rosé

A tannic finish due to the addition of red wine; flavours of wild berries and bubbles like velvet.

Coffee & Petit Fours

Our dish descriptions don't always mention every single ingredient, so please check our allergen tables (available upon request), which cover the 14 allergens specified by the Food Standards Agency. If you suffer from an allergy that is not included in these please contact the hotel in advance and our team will be happy to help. Due to the seriousness of allergies/food intolerances our serving team will not be able to help select dishes on the day. Our gluten free items are made with non-gluten containing ingredients however our fried items are cooked in the fryer with other ingredients containing gluten.