



Wine Tasting Dinner

May 2026

Canapés

Cured Trout Tartlet, Cucumber, Horseradish Cream
Braised Pork Croquette, Burnt Apple Puree
Mushroom Parfait, Sourdough Crackers, Pickles
Domaine de Bois Mozé Crémant de Loire Rosé

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Wye Valley Asparagus,

Comté Cheese Custard, Smoked Egg Yolk, Hazelnut Dressing
Oliver Zeter Reserve Sauvignon Blanc Fumé

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Cornish Monkfish,

Confit Leeks, Parisienne Potatoes, Oxtail, Bordelaise Sauce
Tenuta Cappellina Chianti Classico & Flor d'Penalva Reserva Dao Blanco

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Tetbury Venison Loin,

Smoked Beetroots, Silesian Dumpling, Blackberry, Pickled Walnut
Teliani Valley Winery 97 Unfiltered Saperavi

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Bath Blue & Burford Cheeses with Chutney & Crackers
Grand Arte Pinot Noir



Chocolate Mousse,
Coffee Caramel, Sticky Ginger Cake, Caramel Ice Cream
Camilo Castilla Capricho de Goya Dulce

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Coffee & Petit Fours

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Cigar (optional extra)
Henriques & Henriques Finest 5 Year Old Fine Rich Madeira