

WINE

Cellur TASTING MENU

7- COURSE

STARTERS

Mulligatawny Soup
Roasted Beetroot, Avocado & Orange Salad
Palate Cleanser

MAINS

Butterfish with Caper Cream Sauce

With Carrot Puree & Parsley Oil with Potato Fondant

Stuffed Rolled Leg of Lamb

With Red Wine & Mint Jus finished with Pea Puree

Chicken Ballotine

With Mushroom Sauce & Gnocchi

Palate Cleanser

DESSERTS

Red Wine Poached Pear

With Crème Anglaise & Almond Tuile

Cheese & Biscuit Platter

With Port



All courses paired with wines from our exquisite wine list