

# MENU

Enjoy preserved garden herb assorted nuts whilst preparing your dinner party!

## CANAPE

### Celeriac, Marigold, Chive

Croustade filled with celeriac & truffle tartare dressed in marigold oil, topped with chive emulsion and finished with grated cured egg yolk.

## AMUSE BOUCHE

### Carrot, Rye, Nasturtium

Carrot velouté topped with roasted hazelnut & rye crumb, finished with nasturtium flower gastrique.

## BREAD COURSE

### Sourdough, Burrata, Mushroom

Sourdough served with mushroom & truffle parfait, burrata, pickled walnut, black garlic & herb rapeseed dressing, crispy onions & a trio of Oldstead pickles.

## STARTER

### Beetroot, Horseradish, Linseed

Chewy dehydrated beetroots in beetroot liquor, served with horseradish goat's curd, pickled beetroot discs and linseed granola, finished with a dusting of beetroot powder.

Banks Brothers Canned Wine Pairing Riesling No. 20

## MAIN

### Wellington, Rosti, Kale

Tunworth & Potato Wellington served with clarified butter rosti, black garlic puree, garlic kale, mushroom jus with minced truffle and finished with lovage oil.

Banks Brothers Canned Wine Pairing Gamay Pinot Noir No. 14

## DESSERT

### Chocolate, Hay, Plum

Chocolate fondant served with hay mascarpone cream, pickled plum, plum gel, finished with a dusting of plum sherbet.

Banks Brothers Canned Wine Pairing Cape Vintage No. 2.2

## PETIT FOURS

Selection of sea buckthorn & damson macarons and salted caramel truffles.

# WINE PAIRING



## **Banks Brothers Dry Riesling No. 20**

Our German Riesling is bright and aromatic, with a refreshing zest. Expect crisp Granny Smith apple and juicy pear, elegantly lifted by delicate honeysuckle. Serve straight from the fridge.

## **Banks Brothers Gamay Pinot Noir No. 14**

This red is succulent, light and smooth with notes of graphite, smoke and berries. Remove from the refrigerator 30 minutes before serving.



## **Banks Brothers Cape Vintage No. 2.2**

A luscious and juicy wine bursting with rich layers of blackcurrant, cherries, blackberries and ginger.

Please note, wine pairings can change depending on availability.