

Christmas Tasting Menu

Wild Mushrooms

alba truffle - mushroom tea

Wine Match : Classic Reserve Sparkling Wine, Hattingley Valley, Hampshire, England

Icon Wine Match : Champagne Taittinger Brut Réserve, Champagne, France

Foie Gras

terrines of foie gras and chicken with roasted apples

Wine Match : 2015 Riesling, Pewsey Vale, Eden Valley, Australia

Icon Wine Match : 2009 Riesling Cuvée Frédéric Emile, Trimbach, Alsace, France

Lobster

lobster & loch duart salmon cannelloni with caviar cream

Wine Match : 2014 Chardonnay, Montes Alpha, Casablanca, Chile

Icon Wine Match : 2015 Yarra Valley Chardonnay, Giant Steps, Yarra Valley, Australia

Turbot

roast cornish turbot with clams, kale and a champagne veloute

Wine Match : 2015 'Manor' Pinot Noir, Hush Heath Estate, Kent, England

Icon Wine Match : 2012 Estate Pinot Noir, Moorooduc, Mornington Peninsula, Australia

Lamb

a rack of brecon lamb , pomme boulangère, confit shoulder, lemon thyme jus

Wine Match : 2012 Chateau Croix Mouton, Bordeaux Supérieur, Bordeaux, France

Icon Wine Match : 2010 Château Pontet-Fumet St Emilion Grand Cru , Bordeaux, France

Optional Cheese Tasting Plate £12

a selection of 4 cheeses from our trolley served with condiments and freshly baked biscuits

Wine Match : 2011 LBV Port, Taylors, 75ml, £5

Apple

apple foam, apple sorbet and olive oil

Chocolate

valhrona chocolate log with buttermilk ice cream

Wine Match : 2012 Recioto della Valpolicella, Bertani, Valpolicella, Italy

Icon Wine Match : 20 Year Old Liqueur Muscat, Skillogalee, Clare Valley, Australia

£79 per person
add £45 for matched wines
add £59 for Icon matched wines