

WINE TASTING APRIL 2026

MENU

FRIDAY EVENING

STARTER

SLOW-ROASTED PORK BELLY 7

with roasted carrot, cauliflower puree & pork jus

OR

VEGETABLE & SAVOY BROTH 2,7,10

root vegetable & lentil broth laced with tomato and basil tapenade

FISH COURSE

BAKED SEA BREAM & SEAWEED 2,4,5,8

baked in puff pastry, served with clam & mussel sauce

OR

VEGETABLE, TOMATO & GOAT'S CHEESE BAKLAVA 2,7,10

served with roasted red pepper sauce

MAIN COURSE

ROASTED CHICKEN CENTRED WITH LEEK & GORGONZOLA 2,7

*wrapped in filo pastry with creamed leeks,
ratatouille & crushed new potato*

OR

SPINACH & FETA RAVIOLI 2,4,10,13

*served with pan-fried tofu, pumpkin seed & cherry tomatoes
finished with sauce vierge*

DESSERT

WHITE CHOCOLATE AND RASPBERRY MESS 2,4,7

OR

CHEESE AND BISCUITS 1,2,7



WINE TASTING APRIL 2026

MENU

SATURDAY EVENING

STARTER

WALNUT FLAT BREAD 2,8,10

*topped with asparagus, avocado and parmesan shavings,
drizzled with salsa verde and toasted pine nuts*

FISH COURSE

SCALLOP PUFF PASTRY 2,3,4,8

*filled with crayfish, scallop with wilted spinach,
finished with vermouth sauce and a dusting of Sumac*

OR

BAKED MUSHROOM POMME ANNA 7

*thin layers of potato centred with a mushroom fricassee,
finished with straw potato*

MAIN COURSE

HOOF AND FEATHER 7,9,10

*noisette of lamb, medallion of beef & breast of pigeon, roasted & pan-seared,
served with roasted carrots & beets with berry & hazelnut jus*

OR

CHARRED HISPI CABBAGE 7

set on beluga lentils with roasted butternut squash & pumpkin seeds

DESSERT

CLASSICAL BAKED APPLE TARTE TATIN 2,4,7

OR

CHEESE AND BISCUITS 1,2,7

