



PEAK EDGE HOTEL
RED LION RESTAURANT

WINE SERIES

Chapter 11: A Tour of Central Europe

With Field & Fawcett

MENU

Chef's Selection of Canapés

Reserve Sekt, Reichsrat Von Buhl
Pfalz, Germany

Pretzel Bread, Fondue

Beetroot Tartare

Cured Egg Yolk, Pickled Squash, Crispy Capers,
Mustard, Fennel

Riesling Tocken 'Kiedrich', Eva Fricke
Rheingau, Germany

Scorched Trout

Polenta, Pickled Kohlrabi, Roasted Celeriac,
Celeriac Velouté

Pinot Gris, Verus
Styria, Slovenia

Aged Sirloin of Walton Lodge Beef

Reblochon Tartiflette, Grilled Green Onion,
Red Wine Jus

Bikavér, János Márvárt
Szekszárd, Hungary

Parsnip & Apple Granite

Black Forest Gateau

Textures of Cherries

Merlot Spätlese, Hans Tschida
Neusiedlersee, Austria

VEGETARIAN

Chef's Selection of Canapés

Reserve Sekt, Reichsrat Von Buhl
Pfalz, Germany

Pretzel Bread, Fondue

Beetroot Tartare

Cured Egg Yolk, Pickled Squash, Crispy Capers,
Mustard, Fennel

Riesling Tocken 'Kiedrich', Eva Fricke
Rheingau, Germany

Roasted Artichoke

Polenta, Pickled Kohlrabi, Roasted Celeriac,
Celeriac Velouté

Pinot Gris, Verus
Styria, Slovenia

Slow Roasted 'Hungarian Blue' Squash

Reblochon Tartiflette, Grilled Green Onion,
Red Wine Jus

Bikavér, János Márvárt
Szekszárd, Hungary

Parsnip & Apple Granite

Black Forest Gateau

Textures of Cherries

Merlot Spätlese, Hans Tschida
Neusiedlersee, Austria

Please inform a member of our team on arrival of any specific dietary requirements, intolerances or allergies. Some dishes can be adapted, please ask a member of the team who will be delighted to assist you. We regret that we cannot guarantee our dishes are totally nut-free.

Thank you, we appreciate your support and custom.