

WINE SERIES

Chapter 12: English Wine Night

With Balfour Winery

MENU

Selection of Canapés

Balfour Blanc de Noir

Ancient Grain & Marmite Sourdough

Yeasted butter

English Goat's Cheese Parfait

Yorkshire forced rhubarb, brick pastry

Liberty's Bacchus

Pan-Fried Fillet of Cornish Hake

Sugar snap peas, watercress velouté

Skye's Chardonnay

Roasted Canon of Walton Lodge Lamb

Hogget shoulder, lamb fat crumpet

Luke's Pinot Noir

English Sparkling & Bay Leaf Fruit Pastille

Yorkshire Forced Rhubarb

Custard

Leslie's Rosé NV

VEGETARIAN

Selection of Canapés

Balfour Blanc de Noir

Ancient Grain & Marmite Sourdough

Yeasted butter

English Goat's Cheese Parfait

Yorkshire forced rhubarb, brick pastry

Liberty's Bacchus

Roasted Fennel

Sugar snap peas, watercress velouté

Skye's Chardonnay

Confit Celeriac

Fermented roots, butter crumpet

Luke's Pinot Noir

English Sparkling & Bay Leaf Fruit Pastille

Yorkshire Forced Rhubarb

Custard

Leslie's Rosé NV

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.