

# Six Course Tasting Menu

**Vegetarian - £59.00 p.p.**

**Pairing Wine Selection £39.00 p.p.**

## Amuse-bouche

Baron De Mark Gobbilard Champagne (125ml)  
the perfect way to start any evening

## Brussels Sprout and Beetroot Salad With Chestnut Vinaigrette

Domaine Roquemolieres, Picpoul de Pinet (125ml)  
A well rounded and fruity wine to savour

## Wild Mushroom and Rosemary Parfait, Tarragon Cream and Crunchy Toast

Boreham Wood Sauvignon Blanc (125ml)  
The slight acidity counters cuts the tarragon cream brining out the wild  
mushroom flavours

## Champagne Sorbet

## Butternut Squash Ravioli, Goat Cheese and Mascarpone Mousse Topped with Toasted Hazelnuts and Sage

Trouchard (125ml)

This Californian Merlot is smooth with rich flavours and an elegant finish

## Yule Log with Chocolate and Candied Ginger

Highland Park 12yo Single Malt Whisky (25ml)  
a smooth rich fruit cake flavour, with just enough punch