

# Six Course Tasting Menu

£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

Pan Roast Breast of Duck,  
with Spiced Pumpkin Gel and Redcurrant Jus

Big Earl Tempranillo (125ml)  
A smooth, balanced full of jammy flavours

## Pan Fried Seabass

with Parsnip Puree and Apple Foam

Man Family Wines Chenin Blanc (125ml)

This crisp white has just a touch of sharpness to offset the sweetness from the apple foam without overwhelming the seabass

## Refreshing Homemade Sorbet

Seared Loin of Venison,

with Apple and Bramble Compote,

Butternut Squash and Garlic Roasted Potatoes

Santero Malbec (125ml)

This wine has a rich flavour and long finish to compliment but not overpower your venison

## Chocolate and Hazelnut Mousse

with Pistachio Ice Cream

Highland Park 12yo Single Malt Whisky (25ml)

a smooth rich fruit cake flavour, with just enough punch to cut the sweetness of the dessert