

# 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

## Forrest Mushroom Velouté with Garlic Roasted Morrels

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

## Courgette and Brie Tortellino with Sweet Red Onion

Boreham Wood Sauvignon Blanc (125ml)  
The slight acidity counters the sweetness of the red onion and compliments the  
Brie

## Refreshing Homemade Sorbet

## Oven Roasted Mixed Pumpkin with a Rosemary Risotto topped with Black Truffle

Trouchard (125ml)

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

## 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