



15th March Wine Dinner

**SIX COURSES, CANAPÉS & PAIRED BALFOUR WINES INCLUDED
£80.00 PER HEAD**

Selection of Canapés

Balfour Brut Rosé

First Course

PRAWN & SCALLOP RAVIOLI, LOBSTER BISQUE

Springfield Chardonnay

Second Course

ROAST ONION, PEPPER PEARS, POMEGRANATE, FETA, TOASTED PUMPKIN SEED

Skye's 2020

Third Course

**SADDLE OF RABBIT STUFFED WITH SPINACH MOUSSE WRAPPED IN PARMA HAM,
MUSHROOM, BABY CARROT RISOTTO, TARRAGON JUS**

Luke's Pinot Noir

Fourth Course

**PAN ROASTED RUMP OF LAMB, CELERIAC PUREE, PURPLE BROCCOLI, TRUFFLE MASH
& SALSA VERDE**

Luke's Pinot Noir

Dessert

**WHITE CHOCOLATE PANNA COTTA POACHED RHUBARB, PASSIONFRUIT GEL,
GRANOLA CRUMB**

Leslie's Gold

CHEESE BOARD, FRUIT CHUTNEY, CELERY GRAPES & BISCUITS

Jake's Orchard Cider