Festive Wine Night Menu

Gin & Orange Cured Scottish Salmon, Cranberry Relish,
Charred Sourdough, Micro Herbs

Joseph Perrier, Cuvée Royale, Champagne, France

Wild Mushroom and Black Truffle Pearl Barley Risotto,
Toasted Hazelnuts, Sherry Reduction, Sprout Tops

Côtes du Rhône Blanc, Olivier & Lafont, Rhône, France

Slow Smoked Derbyshire Beef Cheek Croquette,
English Mustard Mayonnaise, Lightly Pickled Shallots

Valpolicella Superiore Ripasso, Piacentini, Veneto, Italy

Old Fashioned Gingerbread, Butterscotch & Whisky Sauce,
Clotted Cream Ice Cream

Moscatel de Setubal, Bacalhôa, Setubal, Portugal

Petit Fours
Mini Eggnog Custard Tart
"After Eight" Peppermint Chocolate Truffle
Sea Salt Fudge

Malamado, Late Harvest Malbec, Zuccardi, Mendoza, Argentina