



THE SITWELL ARMS
HOTEL

Wine & Dine Evening

Friday 6th June
7pm Arrival, Dinner 7.30pm

Our kitchen team will showcase their talent at this exclusive event.

Join us for a remarkable culinary experience, with fresh locally sourced ingredients, accompanied with a quality wine to enhance the flavours of this prestigious menu. Not to be missed!

Crispy Duck Egg with Saffron Crumb - Smoked Duck - Asparagus

Caracara Vintage Reserve Merlot - Italy

Aromas of ripe fruits vanilla & spices, medium bodied with good acidity, fine tannins & a long fruity finish

Pan Seared Scallop - Pea & Ricotta Risotto - Crispy Pancetta - Pea Foam

Vignoble Angst Chablis - France

A classic with white flower (hawthorn and acacia) & citrus notes aromas, a tense and lively palate with a mineral finish

Blackened Sirloin of Beef - Salted Caramelised Shallot - Tender Stem Broccoli - Mushroom Puree

Confit Garlic - Potato Mille Feuille - Jus

La Vaca Gorda Malbec - Argentina

Fresh aromas of plums & blackberries with a hint of spice. Clean & smooth with enticing red & black berry fruit.

Limoncello & Poppy Seed Cake - Lemon Curd

Italian Meringue - Raspberries - Tuile

Hawkes Peak Zinfandel Rose - California

Luscious strawberry aromas with a bright, berry fruited palate which is juicy but very refreshing too.

Coffee and after dinner mints

£52 per person

why not add a selection of Cheese & Port course for just £9.95

Taylors Late Bottled Vintage Rubby Port

*Stayover in a double room with breakfast only £99**

**Rate only available to guests attending this prestigious event*