



Wine & Dine Evening

*Friday 31st January
7pm Arrival, Dinner 7.30pm*

*A culinary treat of classic French Cuisine paired
with traditional French Wine*

CHICKEN LIVER & BRANDY PARFAIT
PLUM ANISE CHUTNEY - TOASTED BRIOCHE - WHIPPED BUTTER

PAUPIETTE OF SOLE
MUSHROOM & TARRAGON CREAM - SAMPHIRE - GRAPES

PAN SEARED VENISON
POTATO FONDANT - CONFIT SHALLOT
BEETROOT PUREE - GLAZED CARROTS - PORT & BLACKBERRY
JUS

BITTER CHOCOLATE TART
VANILLA SEED ICE CREAM - CHOCOLATE SOIL - RASPBERRY GEL

COFFEE AND AFTER DINNER MINTS

£49.95

WHY NOT ADD A SELECTION OF CHEESE & PORT COURSE FOR
JUST £9.95

STAYOVER IN A DOUBLE ROOM WITH BREAKFAST ONLY £99*
*RATE ONLY AVAILABLE TO GUESTS ATTENDING THIS PRESTIGIOUS
EVENT