



Chefs Tasting

*Salad of Local Leeks, Smoked Bacon, Quails Scotch Egg, Sauce Grabinche
La Tour Gatigne, Duché D'Uzes AOP, France 2016*

*Seared Red Mullet with Jerusalem Artichoke Veloute
Vondeling "Babiana", Paarl, South Africa 2016*

*Skrei Cod, Caramelised Cauliflower, Lightly Spiced Cauliflower Cous Cous, Saffron Veloute
Domaine Leon Beyer, Pinot Blanc, Alsace, France 2015*

*Roast Perthshire Pigeon Breast, Port Risotto, Black Pudding Puree, Red Wine Jus
Barbera D'Asti, "La Villa", Piedmont, Italy 2016*

*Blood Orange Souffle, Pistachio Crumble, Mascarpone Sorbet
Chilled Taylors Tawny Fine Port, Portugal*

Or

*A Selection of British and Continental Cheeses
with Quince and Damson Plum Jelly and Fresh Grapes
Taylors Tawny Fine Port, Portugal*

Tea or Coffee with Petit Fours

£75.00 Per Person

£110.00 Per Person with Matched Wines

Service charge is not applied to your final account, any gratuity is at the discretion of our guests

Albert & Michel Roux Jr
CROSSBASKET CASTLE