



Landlords Connoisseurs Supper

Saturday, 23rd March 2019

@19:30

Appetiser

Fluffy Goats Cheese Mousse, Decorated With
Candied Walnuts, Pickled Beetroot, drizzled with Rosemary Honey on a
Puff Pastry Disc

*Wine - 2015 Domaine De La Meuliere "Premier Cru" Chablis - Mont De
Milieu*

Starter

Native Queen Scallops, Apple Salad, Watercress Puree, Compressed Radish
and a Parma Ham Crisp

Wine - 2016 Domaine Feuillat-Juillot Montagny Montcuchots Premier Cru

Entree

Breast of Partridge
Wild Mushrooms, Truffle Gnocchi, Asparagus Tips, Butternut squash puree
with a rich creamy sauce

Wine - 2014 Mur-Mur White Elephant Grenache, Vaucluse.

Main

Tournedos of Venison
Redcurrant Paint, Garlic Pomme Puree, Roasted Chantenay, with a Red
Wine & Port Jus

Wine - 2012 Black Tears Malbec, Mendoza

Dessert

Dark Chocolate Delice, Crushed Honeycomb, Salted Caramel Brittle,
Pistachio Creme Fraiche

Wine - 2017 Helmut Lang Gruner Veltliner Eiswein (Ice Wine)

Cheeseboard

Dows LBV Port

To Finish

Delamain XO Grande Champagne Premier Cru De Cognac

**£74.95 pp (£25pp deposit required)
Limited to 20 people**

@chesterscarvery