

A TASTE OF WINTER VEGETARIAN

MON INVITATION A MANAGER

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AMUSE BOUCHE

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CHESTNUT VELOUTÉ, SMOKED HAY & SWEET ARTICHOKE

Burgundy – Chablis – Vieilles Vignes – Didier & Pascal Picq, 2016

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CRACKLING SLOW COOKED TRUFFLED DUCK EGG IN THE NEST

Jurançon – La Part Davant – Camin Larredya, 2014

Or

SMOKED KING MUSHROOM, POTATO & PARSLEY SPONGE

Rhône Valley – Châteauneuf-Du-Pape – Domaine Duclaux, 2010

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VARIATION OF BAKED BEETROOTS, PLANKTON PEARLS & GOAT CHEESE

Côte De Beaune – Chassagne Montrachet – Les Chênes – Philippe Colin 2015

Or

AMBER TULIP, VERJUICE, SQUASH & CONFIT TAMARILLO

Bordeaux – Pomerol – Château de Sales, 2013

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FROSTED VACHERIN MONT D'OR, ARLETTE & TIPSY WALNUTS

Roussillon – Ransio Sec – Domaine Des Schistes, NV

OR

AROMATIC MULLED WINE SOUFLÉ, BERGAMOT & SPECULOOS ICE CREAM

Loire Valley – Coteaux Du Layon – Domaine Langlois-Château, 2014

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MIGNARDISES

5 COURSES £70.00 (Wine pairing 5 glasses available at £45.00)

7 COURSES £90.00 (Wine pairing 7 glasses available at £60.00)

Tea pairing 3 teas available £15.00