

CHOCOLATE DINNER

Wednesday 15th November 2017

£60 per person

7pm Arrive and Canape Reception
7.15pm Welcome
7.45pm Dinner is Served

Menu

**Pan fried king scallops, pork lardo, pomegranate, parsnip puree
and white chocolate powder**

Gustave Lorentz, Pinot Gris, Alsace, France

**Seared Pigeon breast served with sauteed wild mushroom, braised savoy cabbage,
baby beetroot and red wine jus**

Ben Marco, Pinot Noir, Mendoza, Argentina

**Handmade ravioli with spinach and confit tomatoes with
Comte cream, basil & truffle oil**

Schola sarmenti, Fiano, Puglia, Italy

**Roast loin of venison served with braised salsify, garlic puree,
baby carrot, potato fritter and juniper berry sauce**

Castillo perelada 5 Fincas Reserva, Catalonia, Spain

**Salted caramel & dark chocolate tart served with mulled spiced ice cream,
pecan crumble and orange mousse**

Villa vinea Recioto della Valpolicella, Veneto, Italy

Please note, a non-refundable deposit of £30 per person is required at time of booking