

The White Pheasant

BY CHEF CALVIN HOLLAND

5 Course Tasting and Wine Pairing Menu

2nd July

£69 PP

- UPON ARRIVAL -

Glass of Prosecco

- To Snack On -

Sage and Onion Rolls, Whipped Herb Butter

Black Pudding Fritters, Chorizo Jam

Trinity Hill Chardonnay

- To Start-

Broccoli Velouté, Cote Hill Blue, Toasted Almonds, White Truffle

Berton Vermantino

- Fish -

Pan Fried Fillet of Seatrout, Braised Baby Gem, Herb Gnocchi, Pancetta, Chimichurri

Framingham Sauvignon Blanc

- Main -

Lamb Two Ways, Creamed Potato, Pear and Spinach Puree, Roasted Carrot, Mint Sauce

I Domi Chianti

- Pre Dessert -

Lemon Curd, Parfait, Toasted Meringue, Candied Pistachio

- Dessert -

Strawberry Mousse, White Chocolate & Basil

Peter Lehmann Barossa Dessert Wine