

9<sup>th</sup> April Celebration of English Wine Tasting and Food menu

Starting at 6.30pm for Pre Dinner tasting/ starters served at 7.30pm:

Pre-Dinner Tasting:

Hambledon Rose

Hambledon Classic Cuvee

Raimes Classic Cuvee

Dinner:

Raimes Blancs de Noir

Lime-Bay English Bacchus

Maude Heath Red

Hambledon Premiere Cuvee

FOOD

Roasted Creedy Duck Liver Parfait. Pear, Cardamom

Lavash

V- Roasted Porcini Mushroom Pate with Truffle, Toasted

Brioche

Fresh Atlantic Crevettes, Wild Garlic,

Orzo

V- Wild Garlic Soup, Barber's Cheddar and Cheriton Ale

Rarebit

Marinated and Barbecued Hampshire Beef Rib. Shallot Rings, Charred White Asparagus, Hampshire Watercress and Barkham Blue Salad

V- Reblechon and Shitake Mushroom Tartiflette, Charred White Asparagus and Watercress Salad

Blood-Orange Posset, Torched Meringue, Pistachio

Shortbreads