

# 1212 at THE ROYAL HORSEGUARDS

## VERAMONTE WINE DINNER MEN

**£65.00 per person**

Champagne on arrival

***Deutz Brut Classic NV***

*Brut Classic represents the distinctive house style of elegance and finesse*

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Confit of Atlantic salmon

Gin and lime foam, sugar snaps, radish, wasabi crackers

Organic quinoa, spiced grilled butternut squash (V)

Pimento arancini, pecorino romano, girroles, micro greens (V)

***Veramonte Sauvignon Blanc 2016***

*Citrus aromas of lime and tangerine with subtle floral notes*

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Pan fried hake supreme

Langoustine and mussel veloute, broad beans, parisienne potato

Pumpkin ravioli (V)

Blue cheese sauce, winter vegetables, toasted walnuts (V)

***Veramonte Chardonnay 2016***

*Crisp acidity and flavours reminiscent of green apple and tropical fruit*

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Lemon sorbet

Raspberry and champagne gel, mint dentelle

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Grangemoor fillet of beef, braised ox-cheeks

Heritage carrot puree, potato dauphenoise, baby vegetables, sage jus

Risotto primavera with poached duck egg (V)

Grilled courgette, sun blushed tomato, shaved parmesan (V)

***Primus the Blend 2014***

*Aromatic notes of blackberry, blueberry and cherry with hints of cassis, leather and dried herbs*

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Rich Valrhona ingot

Red velvet raspberry mousse, vanilla meringue, pistachio flake

***Neyen 2012***

*This Cabernet-Carmenère blend opens with highly Chilean aromas of tobacco, bell pepper and eucalyptus*

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Selection of cheese

Fresh grapes, caramelised pear, celery, walnuts, crackers

***Leonor 12-Year-Old Palo Cortado***

*Aged for 12 years before bottling to give a lightly sweet and nutty wine*

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Petit fours with coffee and infusions

To book, please email on: [1212royalhorseguards@guoman.co.uk](mailto:1212royalhorseguards@guoman.co.uk) or, call 08003308090