



VINTNERS' HALL

English Wine Week

WEDNESDAY 30TH MAY 2018

Wine Pairing Dinner

A glass of classic cuvée will start off the evening, followed by the three courses paired with our selection of English wines.

Reception

Furleigh Estate, Classic Cuvée 2014

Seared Orkney Scallops

Nyetimber, Blanc de Blancs '03

Asparagus, quail egg and apple tuber salad with a roe butter sauce

Seared Guinea Fowl

Nyetimber, Tillington 2013

Chervil root purée, grilled asparagus, broad beans and a whipped truffle butter emulsion

Vintners Berry 'Mess'

Furleigh Estate, Rosé 2010

Coffee and chocolates

Port