

THE LORD NORTHBROOK WINE & FOOD PAIRING EVENING

£55 PER GUEST / SATURDAY 30TH SEPTEMBER / 7PM



BOLNEY ESTATE BUBBLY BRUT / ENGLAND

Dressed Oyster

Isle of Wight tomato, caper, black olive & basil bruschetta (V)

SAN FELIPE PINOT GRIS / ARGENTINA

Gressingham duck bao bun, pickled carrot, corriander, peanuts

Mini Laverstokee Farm buffalomi wrap, pickled red cabbage, piquillo peppers, srirachia sauce (V)

LES COURTINES GRAND RESERVE BLANC / FRANCE

Pan roasted scallops, chorizo & peas

Grilled aubergine, piquillo peppers, toasted almonds & croutons, zhoug dressing (V)

LINTEO PRIMITIVO APPASSIMENTO / ITALY

Mini steak pie, Fuller's London Pride, caramelised shallot & button mushroom

Mini Southern fried plant burger, house slaw (V)

PAULLIAC CH, LYNCH MOUSSAS 2010 / FRANCE

Selection of British cheeses, crackers

TAYLORS LATE BOTTLED VINTAGE PORT / PORTUGAL

Mini Paul's chocolate brownie

