

THEO RANDALL



HATTINGLEY  
VALLEY

Join us on a culinary journey with delectable flavour combinations curated by Chef Theo Randall. Enhance your experience with perfectly matched wine offerings, presented by a brand ambassador from Hattingley Valley.

## **Five-course menu**

### **Canapés paired with Hattingley Classic Reserve NV**

Gamberetti fritti – Crispy tiger prawns with fresh red chilli, parsley and Amalfi lemon

Torta di pasta frolla – Savoury pastry with sweet onions, Swiss chard, crème fraîche, parmesan and black olives

### **Antipasto paired with Hattingley Brut Rosé Vintage 2019**

Tartare di tonno – Yellowfin tuna tartare with chopped rocket, capers, wild rocket and fennel

### **Primo paired with Hattingley Blanc de Blancs Vintage 2014**

Ravioli di zucca – Hand-made pasta filled with roasted delicata squash, ricotta, marjoram and sage butter

### **Secondo paired with Hattingley 'Still' Pinot Noir 2022**

Arrosto di faraona – Roasted guinea fowl stuffed with Italian sausage, wild mushrooms, cavolo nero and red wine jus

### **Dolce paired with Hattingley Entice 2022**

Torta caprese – Chocolate and almond torta with vanilla gelato

£95 per person

Please speak to a member of the team if you have any dietary allergies or intolerances.  
All prices include VAT at the current prevailing rate.