



A Taste of Tuscany – Cantina Crociani Wine Dinner

Tuesday 4th November – £58 per person

Four seasonal courses paired with organic wines from Cantina Crociani, Montepulciano
(Celebrating British autumn through the flavours of Tuscany.)

Wild mushroom & sage arancini, truffle mayo

Paired with Rosso di Montepulciano DOC

Crispy risotto balls filled with wild mushrooms and herbs, finished with truffle mayo.

Pork & fennel ragù with hand-cut pappardelle, rosemary gremolata

Paired with Vino Nobile di Montepulciano DOCG

Slow-cooked Chiltern pork shoulder in tomato, garlic and red wine, finished with rosemary and lemon zest.

Braised beef shin, celeriac purée, cavolo nero, red wine jus

Paired with Vino Nobile di Montepulciano Riserva DOCG

British beef shin cooked low and slow in stock, thyme and red wine until tender, served with creamy celeriac and winter greens.

Spiced pear & almond tart, crème fraîche

Paired with Vin Santo di Montepulciano DOC

Warm frangipane tart with pear, cinnamon and nutmeg, served with crème fraîche.

Wines are available to order through Ellis Wines for home delivery.