

F E S T I V E T A S T I N G M E N U

Beetroot cured salmon,
buckwheat blini, horseradish crème fraiche
Guilhem Blanc Moulin de Gassac 2017 Languedoc, France

Baby lobster frito,
leek, celeriac and smoked haddock fricassee
Glenelly Unoaked Chardonnay 2018, Stellenbosch, South Africa

Pappardelle, wild boar ragout, sage and juniper
Château Clou du Pin 2016, Bordeaux, France

Herb roasted veal tenderloin, Jerusalem artichoke gratin,
roast Brussels sprouts and pancetta
Rioja Cerro Añón Vendimia Seleccionada 2016, Spain

Optional plate of cheese
Ossau-Iraty, Stilton or Brie de Meaux
Supplement P380

Sherry trifle with
rhubarb, strawberries and Pandoro
Nederburg Noble Late Harvest Chenin Blanc - Muscat 2012, Western Cape, South Africa

Vittoria Coffee, Fine teas and infusions

P3400 for 5 courses
Additional P1450 for five suggested wine pairings of 90 ml pours*