



*a unique experience · food with style · sustainability in our hearts*

## **An Evening of English Wine Tasting with Gusbourne Wines**

### **Canapés on arrival with a glass of Gusbourne Brut Reserve 2019**

Severn and Wye smoked mackerel parfait and cucumber with avruga, lemon confit and crème fraîche (gf)

Girolle mushroom tartlet with aerated Oxford Isis cheese

Coronation Cotswold White chicken arancini croquette with mango and ginger (gf, df)

### **Main course with a glass of Gusbourne Cherry Garden Rosé 2021**

Roast day boat halibut, tempura North Sea langoustine, Cornish crab, sea lettuce, tomato and olive oil emulsion and Coco de Paimpol beans (gf)

OR

Poached English guinea fowl, confit fennel, ancient grains, cured heritage tomato, crispy skin and basil

OR

Confit fennel, ancient grains, girolle mushroom, cured heritage tomato and North Aston Dairy feta (vea)

### **Dessert with a glass of Gusbourne Sparkling Rosé 2018**

Frozen North Aston Dairy cream scented with woodruff, rhubarb, English strawberries, jelly, meringue and foraged nettle syrup (gf)