

## 65<sup>th</sup> Anniversary Dinner

### **Talbooth Smoked Duck with Goose Liver Terrine** (SD,Mk)

Pear and shizo

2012 Clos Dady, Sauternes

or

### **Barbecue Glazed Celtic Pride Short Rib** (SD,E,Mu)

Garlic aioli, tarragon and roscoff onions

2015 Pinot Noir, Pasarisa Patagonia, Argentina

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### **Beetroot Cured Sea Trout** (F,G,Mk,SD)

Young beetroot, keta caviar, dill and squid ink

2015 Muscadet de Sevre et Maine sur lie VV, Chateau du Poyet

or

### **Pan Roast Pavé of Cod** (F,C,Mk,SD)

Wild rice and brown shrimp beurre blanc

2016 Sauvignon Blanc, 'Staete Landt', Marlborough

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### **Veal Sirloin in Bone Marrow, Brioche and Parsley Crust** (Ce,G,L,Mk,SD)

Rainbow chard, young parsnips and baked potato

2014 Wildflower, J.Lohr, California

or

### **Best End of Lamb with Basil Mousse** (Ce,Mk,SD)

Balsamic sweetbreads, caramelised onion, tomato and lamb jus

2013 Barolo, DOCG, Ascheri

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### **Grand Cru Dark Chocolate Delice** (Mk,SD,N)

Tonka bean, honeycomb and pear sorbet

2015 Elysium Black Muscat Dessert Wine, California

or

### **Vanilla Panna Cotta** (Mk,SD,N)

Roasted figs and Port reduction

2016 Moscato d'Asti, 'Cascinetta', Vietti, Piemonte

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### **Coffee and handmade chocolates**

An additional glass of wine can be purchased at £7.95

ALLERGENS KEY: [C] Crustaceans, [Ce] Celery, [E] Eggs, [F] Fish, [G] Cereals Containing Gluten, [L] Lupin, [Mk] Milk, [Mo] Molluscs, [Mu] Mustard, [N] Nuts, [P] Peanuts, [S] Soya, [SD] Sulphur Dioxide, [Se] Sesame seeds