



# DINE WITH WINE MENU

**£49.00** for three courses

Available 1 May – 31 May 2017

## STARTERS

**Duo of Scottish smoked salmon and crevettes**  
with marie rose and Avruga caviar

**Ham hock and caper berry terrine**  
with pear and raisin relish

**Lemon and basil marinated chicken satay**  
with crispy noodle salad and chilli coriander dip

**Cream of mushroom soup**  
with white truffle oil

**Wine: Parlez-Vous Picpoul de Pinet, France**

## MAINS

**Slaney Valley beef medallions**  
with garlic tossed greens and red currant jus

**Pan seared fillet of seabass**  
with crushed baby potato, black olive tapenade  
and salsa verde

**Five spice rubbed duck breast**  
with preserved red cabbage and blueberry port glaze

**Wild mushroom and Sark asparagus salad topped  
with poached egg**  
on a bed of rocket leaves with balsamic reduction

**Wine: Dudley's Stone Cabernet Sauvignon/Merlot,  
South Africa**

## DESSERTS

**Peanut butter cheesecake**  
with chocolate ganache and berry compote

**Sticky toffee pudding**  
with butterscotch sauce

**La Grande Mare cheese platter**  
with crackers, celery, grapes and apricots

**Two scoops of Hechet Farm ice cream**

**Wine: IL Caggio Prosecco, Italy**