

**Christmas Vegetarian Tasting**

**Roast Chestnut + Mushroom Soup**

Duxelle. Chestnut + Truffle

*Boundary Line Chardonnay – Australia*

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**Caramalised Parsnip Risotto**

Hazelnut + Truffle

*Tramari Primativo Rose – Italy*

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**Old Winchester Cheese Soufflé**

Chive + Parmesan Cream Sauce

*Cantina Bernardi Prosecco – Italy*

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**Heritage Carrot**

Potato Fondant, Tenderstem Broccoli, Paprika

Emulsion + Almond

*Plaigne, Beaujolais Villages - France*

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**Butternut Squash Gnocchi**

Pumpkin Seeds, Cavolo Nero, Fondants, Pine nuts +

Sage

*Domaine De Carabiniers, Côte Du Rhône- France*

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**Dark Chocolate Ganache**

Blood Orange, Chocolate Sponge + Vanilla

Mascarpone

*Baros LBV Port – Portugal*

Tasting Menu £65.00 pp

Pairing Wines £30.00pp