



**ESTATE BRUT
WINE CLUB SUPPER
GLASS OF BRUT UPON ARRIVAL**

TO START:

CITRUS CURED STONE BASS

Minted Pea Puree, Pickled Cucumber & Baby
Radish, Lime Sorbet (GF)

Or

Seared King Oyster Mushroom

Charred Onion Pearls, Black Olive Tapenade
(GF)

MAIN:

CHICKEN BALLOTINE

Stuffed with Tarragon & Apricot Mousse
Rolled in Serano Ham, Crispy Chicken Skin
Tuile, Bacon Jam, Dauphinoise Potato, Savoy
Cabbage, Pancetta Sauce (GF)

Or

Teriyaki Glazed Aubergine

Cashew Butter, Fine Green Beans & a Tomato,
Red Onion & Coriander Salsa (GF/VG)

TO FINISH:

RHUBARB CHEESECAKE

Cheesecake topped with Rhubarb Jelly,
Poached Rhubarb, & Vanilla Ice Cream

Or

**Red Wine Spiced Poached Pear
& Vegan Vanilla Ice Cream (GF)**

