

Wine DINNER

Welcome Bubbles: Bellussi, Prosecco (Italy)

HORS D'OUVERS

PANCETTA TOAST

Homemade focaccia | Pancetta relish | Smoked ricotta | pickled walnut | Orange & thyme gel

WINE: Bodegas Adria Godello (Spain)

FISH COURSE

POTTED SALMON MOUSSE

Salmon | cucumber | Watercress | Caper berries | Fish roe

WINE: Chateau l'Ermite d'Auzan, Rosé (France)

SORBET

LIMONCELLO & BASIL SORBET WITH MACERATED BERRIES

MAIN

HERB CRUSTED LOIN OF LAMB

Rhubarb puree | Aged gouda & Potato mash | Glazed carrot | Caramelized onion

WINE: Andrew Murray, Tous les Jours, Syrah (USA)

DESSERT

TIRAMISU

with Raspberry & Basil Mousse

WINE: Pelassa, Moscato (Italy)