

stickywalnut

Valentine's Day 2018



Snack

Pumpkin seed, cheddar and herb emulsion
Ca' di Alte, Prosecco Spumante, Veneto, Italy

Starter

Watercress and ricotta raviolo, wild mushroom broth
Fantini, 'Farnese', Sangiovese, Abruzzo, Italy (125ml)

Fish Course

Pan roast scallop, caramelised cauliflower yogurt, granny smith
Cave de Hunawehr, Pinot Gris Reserve, Alsace, France (125ml)

Main course

Whole roasted crown of Goosnargh duck, cassoulet and blood orange
Mitolo, 'Jester', Shiraz, McLaren Vale, Australia (125ml)

Pre dessert

Passionfruit sorbet, caramelised white chocolate

Dessert

Dark chocolate cake, honeycomb
Mas de Lavail Maury, Grenache, Languedoc-Roussillon, France (75ml)

Sweets

Amaretto chocolate truffles

£55 Per person for 5 courses & a glass of fizz on arrival

£20 Per person for a matching wine flight

Please inform of any allergies and intolerances, a full list of ingredients is available upon request.

(n) = contains nuts