

# 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  
*Cantina Mesa, Primo Bianco Mesa, Vermentino, Sardinia, 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