

Menu - 5 course

## *Finesse Luxury*

### **Amuse-Bouche**

Beetroot meringue, marinated beetroot, whipped goat's cheese and basil oil

(V)

### **Starter**

Crispy prawn croquettes with a spiced coconut and lemongrass bisque, caviar

(Vegetarian alternative: Sweet potato and kaffir lime croquette with a fragrant coconut and chilli broth)

### **Interlude**

Watermelon jelly with mozzarella, prosciutto, pomegranate pearls, mint and basil

(Vegetarian option served with aged Italian cheese crust)

### **Main Course**

Local beef fillet with bone marrow potato pave, charred leek, caramelised shallots, white asparagus and herb jus

(Vegetarian alternative: Roasted carrot and brie galette with potato pave and seasonal greens)

### **Pre-Dessert**

Chocolate crèmeux choux with cherry compote and cocoa nibs

### **Dessert**

Salted caramel tart with brûléed top, apple purée, green apple crisp and Biscoff crumble

Mascarpone, Espresso Sauce, Bitter Orange Puree



### Suggested Pairings with Your Menu (To be discussed)

Price: Starting from £99.95 – 1 bottle for each course

Here's how you might match the wines above to the courses you're serving:

#### Amuse-Bouche (Beetroot meringue, marinated beetroot, whipped goat's cheese & basil oil)

Pair with a crisp Woodchester Valley Still White – the bright citrus/green fruit will cut through the goat's cheese and beetroot sweetness.

#### Starter (Crispy prawn croquettes with coconut & lemongrass bisque + caviar)

Pair with Cotswold Hills Still White – aromatic, gently textured, complements the coconut/lemongrass flavour without overpowering.

#### Main (Beef fillet with potato pave, roasted leek, white asparagus & herb jus) / Vegetarian alternative (Roasted carrot & brie galette ...)

For the beef: go for Kingsthorpe Still White (Chardonnay) or even Woodchester Rosé if you prefer a lighter red-ish feel.

For the vegetarian: a lighter Still White or the Rosé option works nicely.

#### Pre-Dessert (Chocolate crèmeux choux with cherry compote)

A chilled Woodchester Rosé would be lovely here – red fruit notes tying into the cherry compote.

#### Dessert (Salted caramel tart with burnt apple purée & Biscoff crumble)

Consider a sparkling wine for the finale: either the Woodchester Classic Brut or Kingsthorpe Sparkling Rosé to add a celebratory note and pair with sweet & salty elements.