

# WINE AND DINE EVENING MENU

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## ON ARRIVAL

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**Canapes and Prosecco**

**a selection of chefs canapes with a glass of our house Prosecco**

+ Mionetto Prosecco DOC Treviso - Italy - an excellent versatile extra dry sparkling wine +

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## STARTER

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**Smoked Salmon and Haddock Panna Cotta**

**with a fennel and potato salad and warm soda bread**

+ Domaine Bonnard Sancerre Blanc - Loire, France - a delicious and expressive Sauvignon Blanc with hints of lime zest and fresh flowers +

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## MAIN COURSE

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**Pan Fried Medallions of Scottish Beef Fillet and Mushrooms  
on parsnip puree with crispy kale, roast beetroot, glazed carrots  
and a bone marrow sauce**

+ Montanes Malbec - Argentina - a rich and vibrant red wine with dark red fruits that burst onto the palate +

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## DESSERT

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**Vanilla and Honey Poached Pear**

**with a blue cheese creme fraiche and candied walnuts**

+ Chateau Belingard Monbazillac - Bergerac, France - powerful and fresh dessert wine with a touch of honey +

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## TO FINISH

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**Coffee and Tea**

**with tablet and shortbread**