

WINE TASTING SUNDAY LUNCH MENU

ON ARRIVAL

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 +

STARTER

Smoked Salmon with a Warm Baby Caper and Potato Salad **served with lemon dressed rocket and warm soda bread**

+ San Leonardo Vette, IGT, Vigneti Delle Dolomiti - Italy - a ripe, rich fruit driven white wine of complex minerality and youthful freshness. +

MAIN COURSE

Roast Sirloin of Scottish Beef and Yorkshire Pudding **with buttered seasonal vegetables, roast potatoes and roast gravy**

+ San Leonaro IGT, Vigneti Delle Dolomiti, Italy - a classic bordeaux blend of Cabernet Sauvignon, Cabernet Franc and Merlot, with rich, dark fruit on the palate. +

DESSERT

Selection of Cheese and Oatcakes **with grapes, celery and chutney**

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

TO FINISH

Coffee and Tea
with tablet and shortbread