

# GOURMET FOOD AND WINE EXPERIENCE

## SAMPLE SUMMER MENU

### WINE CELLAR CANAPÉS

PIG CRACKLING

CRISP DOUGHNUT, PARSNIP, HILARY'S HOT SAUCE

BURREN HOUSE SMOKED EEL, GRIBICHE, APPLE

GARDEN CARROT TARTARE, VADOUVAN

### WINES

SUGRUE EX MACHINA ROSE, SOUTH DOWNS, ENGLAND, SPARKLING

GRÜNER VELTLINER SEPP MOSER, VON DEN TERRASSEN KREMSTAL DAC, BIODYNAMIC, AUSTRIA

SPÄTLESE RESERVE FAMILIALE, DR LIPPOLD, MOSEL, GERMANY

GALPIN PEAK, PINOT NOIR, BOUCHARD FINLAYSON, HEMEL-AN AARDE, SOUTH AFRICA

SHIRAZ, O'DWYER, CLARE VALLEY, AUSTRALIA

### STANLEY'S FIVE-COURSE EXPERIENCE

#### STARTER

HERITAGE TOMATO, BASIL, OLIVE, ESTATE CREAM CHEESE

*Domaine Vacheron, Les Romains, Sancerre, France*

#### FISH COURSE

ORGANIC TROUT, BROCCOLI, CHARD, GOOSEBERRY, OSCIETRA CAVIAR, BUTTER SAUCE

*La Clarté de Haut-Brion, Pessac Léognan AC, Bordeaux France*

#### MAIN COURSE

ASHFORD CASTLE AGED ANGUS BEEF FILLET

*Courgette, Summer Truffle, Land-cress, Beetroot*

*Tenuta San Guido, Sassicaia, Bolgheri, Italy*

#### FINAL COURSE

SORBET

*Paula Pastry Chocolate*

*Inniskillin Icewine Cabernet Franc VQA, Niagara Peninsula, Canada*

\*\*\*\*\*

TEA & COFFEE