

AROUND THE WORLD IN

6 Wines

PORTUGUESE | NEW ZEALAND | SOUTH AFRICA | FRANCE | URUGUAY | ITALY

Course 1 - Portugal (Alvarinho)

Seared Scallop, Cauliflower Purée, Citrus Gel, Herb Oil

Course 2 - New Zealand (Chardonnay / Sauvignon)

Chicken Croquette, Spinach Puree, Truffle Mayo, Parmesan

Course 3 - South Africa (Chenin Blanc)

Pork Belly, Apple Puree, Pickled Apple, Jus

Course 4 - France (Cotes du Rhone)

Pan-Seared Duck Breast, Aubergine Puree, Cherry Compote, Rosemary Jus

Course 5 - Uruguay (Cabernet)

Braised Beef Cheek, Carrot & Thyme Puree, Creamy Mash, Red Wine Jus

Final Course - Italy

Dark Chocolate Fondant, Raspberry Compote, Vanilla Crème Fraîche

1&2- Shellfish, 3- Fish, 4- Peanuts, 5-Nuts, 6-Cereals containing Gluten, 7-Milk, 8-Soya, 9-Sulphur Dioxide, 10-Sesame Seeds, 11-Egg, 12-Celery & Celeriac, 13-Mustard, 14-Lupin

Please ask your server for full allergen information

