

MANSION HOUSE BANQUET Friday, 20th October 2023

**Please advise if you or your guests have any dietary requirements
If you require the vegetarian option, please advise prior to the event**

Reception:

*Henriot Brut Champagne NV
Martini Vibrante
Bombay Sapphire & Tonic*

Game terrine with rabbit, venison, hare, HG Walters smoked bacon, red onion marmalade, celeriac remoulade, melba toast.

Vegetarian

Slow cooked Burford Brown egg, seared cauliflower, watercress puree, cauliflower crumbs and marinated leeks.

*Savigny-lès-Beaune 1er Cru
Hauts Marconnets, Chanson
2018*

Creedy Carver duck, confit leg pithiver, seared breast, celeriac puree, braised red cabbage, tender stem broccoli.

Vegetarian

Exotic mushrooms, spinach, leek and broad bean risotto, crispy leeks, thyme

*Brunello di Montalcino
Jacopus La Togata DOCG 14%
2016*

Croxton Manor stilton, fig in bacon, maple glaze, a light watercress pesto

Dark chocolate pave, seasonal berries, crème fraiche.

*Seifried Nelson Sweet Agnes
Riesling 2019*

Coffee

*Graham's 10YO Tawny Port
Royal Brackla 18YO whisky*