

# THE FOUR SEASONS TASTING MENU

**£65.00**

**£90.00 including wines**

AMUSE BOUCHE

LOIN OF LOCAL RABBIT

“Walled Garden” parsnip, honey & mustard dressing, rocket

*Côtes du Rhône, Etienne Guigal, 2009*

BUTTER-POACHED SALMON

caviar, cauliflower, grapes

*Chablis, Domaine de la Genillotte, 2010*

BREAST OF LOOMSWOOD DUCK

celeriac purée, orange, sultana & wild mushroom fricassée

*Urbina Garnacha, Rioja, 2009*

PAN-FRIED JOHN DORY

crisp Packington pork belly, shallot tart fine, pork jus

*Riesling, Theodorus, Halbtrocken, Pfalz, Germany, 2008*

VACHERIN MONT D'OR

frisée & pine nut salad

*Churchills Dry White Port*

DARK CHOCOLATE AND CARDAMON MOUSSE

“Walled Garden” beetroot

*Muscat de Rivesalte*

COFFEE & PETIT FOURS



# THE FOUR SEASONS VEGETARIAN TASTING MENU

**£60.00**  
**£85.00 including wines**

AMUSE BOUCHE

WILD MUSHROOM RISOTTO  
crisp poached egg  
*Côtes du Rhône, Etienne Guigal, 2009*

TERRINE OF "WALLED GARDEN" BEETROOT  
goats cheese, Granny Smith  
*Mulderbosch Sauvignon Blanc, Stellenbosch, South Africa, 2011*

SHALLOT TART FINE  
artichoke, watercress  
*Riesling, Theodorus, Halbtrocken, Pfalz, Germany, 2008*

*PARPADELLE*  
roast garlic, hazelnuts  
*Urbina Garnacha, Rioja, 2009*

VACHERIN MONT D'OR  
frisée & pine nut salad  
*Churchills Dry White Port*

DARK CHOCOLATE AND CARDAMON MOUSSE  
"Walled Garden" beetroot  
*Muscat de Rivesalte*

COFFEE & PETIT FOURS

