

AMUSE BOUCHE

CARAMELISED ONION GOUGÈRE

rosemary

laurent perrier la cuvée, champagne france brut NV

laurent-perrier cuvée rosé, champagne France, NV (premium)

STARTER

LOCAL LOBSTER TAIL

lemon, capers, dill

sunset château ksara, bekaa valley lebanon, 2021

château béla-egon müller riesling, juznoslovenska slovakia, 2019 (premium)

MAIN

BRITISH BEEF WELLINGTON

forest mushroom duxelle, bordelaise jus, baby summer vegetables

joel gott 815 cabernet sauvignon, santa helena california, 2019

macan rothschild & vega sicilia, rioja spain, 2018 (premium)

PRE - DESSERT

MINT ICE CREAM

crisp chocolate mousse

DESSERT

STRAWBERRIES AND CREAM

coconut, spiced strawberry sorbet

finca antigua moscatel, la mancha spain, 2022

muffato della sala, umbria IGT Italy, 2019 (premium)

CHEESE

MORANGIE BRIE

quince jelly, caramelised walnut tuille

smith woodhouse, 10 years old tawny, port portugal

graham's, 20 years old tawny, port portugal (premium)



£75.00 PER PERSON

£50.00 WINE PAIRING

£100.00 PREMIUM WINE PAIRING

Matfen Hall Hotel cannot guarantee that any item on this menu is free from nuts or nut traces and that all fish or game will be totally free from bones or shot. No items that are required to be labelled as 'containing GM materials' are used in the preparation of this menu. Please let one of the team know if you have any allergies or dietary requirements - allergen information is available on request. Reasonable substitutions will be accommodated where practical. Discretionary 12.5% service charge. All prices include VAT.

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HERITAGE TOMATO

baby beets, goats curd, olive crumb

rhebokskloof chenin blanc, paarl south africa, 2021

château béla-egon müller riesling, juznoslovenska slovakia, 2019 (premium)

MAIN

CHESTNUT MUSHROOM AND SAGE RAVIOLO

hazlenuts, fresh truffle, parmesan, buttered girolles

salterio mencia, bierzo spain, 2021

macan rothschild & vega sicilia, rioja spain, 2018 (premium)

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