

## SNACKS

---

### JERSEY OYSTER / BLOOD ORANGE / FENNEL

Laurent-Perrier La Cuvée Brut, Champagne France, NV

---

## OUR BREAD & BUTTER

---

### SWEETBREAD / ROSCOFF ONION / SMOKED BACON

Gundog Estate, Wild Semillon, Hunter Valley 2022, Australia

---

### SHETLAND BLACK MUSSEL / SMOKED CODS ROE / SWEDE

Vincent Dampt, Petit Chablis, Burgundy 2019, France

---

### VENISON / PARSNIP / PLUM

Eradius, Pinot Noir, Awatere Valley 2022, New Zealand

---

### ISLE OF MULL CHEDDAR / PISTACHIO / EXMOOR CAVIAR

Grahams 10yr Old Tawny Port

---

### FORCED YORKSHIRE RHUBARB / YOGURT / LOVAGE

Château Briatte, Sauternes, Bordeaux 2019, France

---

## COFFEE AND PETIT FOURS



**£90.00 PER PERSON**

**£65.00 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.