

SNACKS

FENNEL / BLOOD ORANGE

Laurent-Perrier La Cuvée Brut, Champagne France, NV

OUR BREAD & BUTTER

LEEK / ROSCOFF ONION

Cave de Cleebourg, Gewurztraminer, Alsace 2018, France

BEETROOT / SWEDE

Vincent Dampt, Petit Chablis, Burgundy 2019, France

CAULIFLOWER / PARSNIP / PLUM

Eradius, Pinot Noir, Awatere Valley 2022, New Zealand

ISLE OF MULL CHEDDAR / PISTACHIO

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.