

SNACKS

OUR BREAD & BUTTER

LEEK AND ROSCOFF ONION

Vincent Dampt, Petit Chablis 2019, France

CAULIFLOWER / PARSNIP / PLUM

Jones Fitou, Carignan, Grenache, Syrah, Languedoc 2019, France

ISLE OF MULL CHEDDAR / PISTACHIO

Alnwick Sloe Gin and Port, Northumberland

FORCED YORKSHIRE RHUBARB / YOGURT / LOVAGE

Campbells of Rutherglaen, Muscat, Victoria, Australia

COFFEE AND PETIT FOURS



£65.00 PER PERSON

£45.00 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.