

SNACKS

FENNEL / BLOOD ORANGE/COMBU ICE CREAM

Laurent-Perrier La Cuvée Brut, Champagne France, NV

OUR BREAD & BUTTER

MANGO/IOW TOMATOES

Vincent Dampit, Petit Chablis, Burgundy 2019, France

BEETROOT / COD ROE CREAM

Cave de Cleebourg, Gewurztraminer, Alsace 2018, France

ENGLISH MIDLAND POTATO FONDANT/ HAZELNUT

Elephant Hill, Syrah, New Zealand, 2020

TUNWORTH BANANA/ BANANA BREAD

Domaine Du Borg, Cabernet Franc, France,

GRAPEFRUIT GANACHE

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.