

SNACKS

DUCK LIVER PARFAIT/SOUR CHERRY/FENNEL/PISTACHIO
SALT BAKED CELERIAC/CELERY/CHESTNUT
Served with a glass of Laurent-Perrier Héritage

OUR BREAD & BUTTER

LINDISFARNE OYSTER/FRENCH ONION/GRUYERE
Terra De Asorei, Albarino, Spain, 2022

SALT AGED BEEF TARTARE/GIROLLE/CAVIAR
Domaine Lathuiliere, Morgon Corcelette, Beaujolais, 2020

NATIVE LOBSTER/SPICED CARROT/SAFFRON
Domaine Carrette, Pouilly Fuisse, Burgundy, 2020

VENISON LOIN/FAGGOT/BEETROOT
Chateau Musar, Lebanon, 2017

BUCKWHEAT/KALAMANSI CARAMEL/BUTTERMILK/SORREL
Nelson, Late Harvest Chenin Blanc, 2018

PEAR/JUNIPER BERRY/HEPPLE GIN/WHITE CHOCOLATE
Château Briatte, Sauternes, 2019

18 MONTHS COMTE ESPUMA/JAVA LONG PEPPER/WINTER TRUFFLE
Vignamaggio, Chianti Classico, 2020

COFFEE AND PETIT FOURS



£110 PER PERSON
£65 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.