

## SNACKS

GOUJÈRE/CHEESE & ONION  
SALT BAKED CELERIAC/CELERY/CHESTNUT  
*Served with a glass of Laurent-Perrier Héritage*

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## OUR BREAD & BUTTER

BEETROOT/WALNUT/EWES CURD  
Terra De Asorei, Albarino, Spain, 2022

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CAWANMUSHI/MUSHROOM/PEAR/TRUFFLE  
Domaine Lathuiliere, Morgon Corcelette, Beaujolais, 2020

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CROWN PRINCE SQUASH/PRESERVED LEMON/RICOTTA  
Domaine Carrette, Pouilly Fuisse, Burgundy, 2020

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CELERIAC/KOHLRABI/HORSERADISH/WATERCRESS  
Chateau Musar, Lebanon, 2017

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

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

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

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## 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.