

SNACKS

GOUJÈRE/CHEESE & ONION

SALT BAKED CELERIAC/CELERY/CHESTNUT

Served with a glass of Laurent-Perrier Héritage

OUR BREAD & BUTTER

BEETROOT/WALNUT/EWES CURD

Terra De Asorei, Albarino, Spain, 2022

CAWANMUSHI/MUSHROOM/PEAR/TRUFFLE

Domaine Lathuiliere, Morgon Corcelette, Beaujolais, 2020

CROWN PRINCE SQUASH/PRESERVED LEMON/RICOTTA

Domaine Carrette, Pouilly Fuisse, Burgundy, 2020

CELERIAC/KOHLRABI/HORSERADISH/WATERCRESS

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



£125.00 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.