

SNACKS

LEMON COD/PEA/BRIOCHE
BEETROOT CROUSTADE/KETCHUP/YOGHURT
CHEDDAR SABLÉ MUSHROOM
Served with a glass of Laurent-Perrier Héritage

OUR BREAD & BUTTER

LINDISFARNE OYSTER/CHAMPAGNE/HORSERADISH
Maizon Azan, Picpoul, Languedoc, 2023

AGED BEEF TARTARE/BONE MARROW/POTATO
Morgon Corcelette, Beaujolais, 2022

SCALLOP/BACON/ARTICHOKE
Justin Giradin, Bourgogne, Burgundy, 2021

LAMB SADDLE/TURNIP/MORELS
L'hospitalet Gazin, Pomerol, Bordeaux, 2017

HAZELNUT GIANDUJA/BUTTERMILK SORBET
Chocolate Martini

YORKSHIRE FORCED RHUBARB/CROISSANT PASTRY
Diznoku, Tokaji, Hungary, 2020

TÊTE DE MOINE/CRUMPET/HONEY
Smith Woodhouse, 10 Year Tawny Port, Porto

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.