

SNACKS

**MONTGOMERY CHEDDAR, MUSHROOM XO,
SABLÉ PEA & POTATO TART
BEETROOT CROUSTADE, PICKLED WALNUT, SHEEP'S YOGHURT**
Served with a glass of Laurent-Perrier Héritage

OUR BREAD & BUTTER

GRELOT ONION/BROTH/SHALLOTS/CHIVE
Homer Riesling, Awatere Valley, 2021

RICOTTA TORTELLINI/BUTTERMILK/ASPARAGUS/WILD GARLIC
La Combe de Grinou Blanc, Perigord IGT, 2021

CRISPY TOFU/MAPLE/BROWN BUTTER/CAPERS
Bourgogne Chardonnay Domain Justin Girardin, 2021

ARTICHOKE/MAITAKE/BROCCOLI/TURNIP
Bourgogne Chardonnay Domain Justin Girardin, 2021

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

£75.00 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.