

SNACKS

GOUGÈRE/CHEESE/TRUFFLE CROUSTADE, SALTED GOLDEN BEETROOT TARTAR XO, COURGETTE/BLACK GARLIC

Served with a glass of Laurent-Perrier Héritage

OUR BREAD & BUTTER

SOY TOFU

Pineapple Salsa, Jalapeños

The Lane, Block 1A Chardonnay, Australia

WILD MUSHROOM PARFAIT

Sweet & Sour Cherry Jam, Pickled Shitake

Bourgogne Chardonnay Domaine Justin Girardin

ISLE OF WIGHT TOMATO

Burrata, Yellow Peach, Consommé

Ana Sauvignon Blanc, Marlborough, New Zealand

CHARRED CAULIFLOWER

Watercress Purée, Roscoff Onion,

Hasselback Potato, Hazelnut

Walter Massa Barbara 'Monleale' Piedmont, Italy

HAZELNUT GIANDUJA

Praline, Chocolate, Vin Jaune, Buttermilk Sorbet

Disznoko Tokai Late Harvest

STRAWBERRY

Lemon & Pink Pepper Mousse, Cucumber,

Strawberry & Sakura Tea

Laurent Perrier Rose, Epernay

CAPABILITY BROWN

Walnut Cake, Honeycomb, Grapes & Verjus

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.