

SNACKS

**GOUGÈRE/CHEESE/TRUFFLE
PORK BELLY/BLACK GARLIC
CURED TROUT/AVOCADO/ALMOND/WASABI**
Served with a glass of Laurent-Perrier Héritage

OUR BREAD & BUTTER

SCALLOP CEVICHE
Pineapple Salsa, Jalapeños, Puffed Wild Rice
The Lane, Block 1A Chardonnay, Australia

LAMB SWEETBREAD
Bao Bun, Hoisin & Mushroom XO
Bourgogne Chardonnay Domaine Justin Girardin

ISLE OF WIGHT TOMATO
Burrata, Yellow Peach, Consommé
Ana Sauvignon Blanc, Marlborough, New Zealand

SALT AGED BEEF FILLET
Ox-Stuffed Roscoff Onion, Watercress,
Hasselback Potato, Bordelaise Sauce
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

£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.