



Menu

Sunday 3 November 2019

Warmed Goat's Cheese & Trout Tart, Rosé Veil,
Blackberry & Shallot Marmalade, Watercress,
Balsamic Caviar

Poached Chicken Breast, Rosé Tempura Chicken
Oyster, Rosé & Lime Vinaigrette, German Rye,
Soft Herb

Pork Sirloin, Pork & Rosé Sausage, Beetroot &
Feta Terrine, Rosé Bernaise, Carrot Ketchup

Rosé Jelly, Peach Panacotta, Orange Blossom
Meringue, Macerated Cherries, Rosé Macaroon