

***Nyetimber Tasting Dinner – Lore of the Land***

***18.07.24***

*Arrival Bread*

Homemade Focaccia, Lovage Butter, Puffed Buckwheat

*Pre-starter Paired With Nyetimebr Classic Cuvee*

Rock Oysters, Yuzu, Pickled Chillies [Gf] (3 Per Guest)

*Starter Paired With Nyetimber Blanc De Blancs:*

British Burrata, Juniper And Rosemery Marinated Courgettes, Walnut Pesto, Bitter Lemon, Mint

*Main Paired With Nyetimberrose:*

Guinea Fowl Breast, Black Garlic, Puffed Buckwheat, Grilled Broccoli, Pickled Shallots, Jus

*Dessert Paired With Nyetimber Cuvee Chérie*

Lemon Posset, Ginger Biscuit Crumb, Fig Leaf Oil

*Petit Four*

***Vegan Menu***

*Arrival Bread*

Homemade Focaccia, Lovage Oil, Puffed Buckwheat

Pre-starter Paired With Nyetimber Classic Cuvee

Juniper And Rosmery Marinated Golden Beetroot Tartlets, Whipped Vegan Feta, Pomegranate

*Starter Paired With Nyetimber Blanc De Blancs:*

Charred And Marinated Courgettes, Walnut Pesto, Bitter Lemon, Mint

Main Paired With Nyetimber Rosé

Beetroot Risotto, Whipped Vegan Feta Cheese, Pickled Beetroot Streams, Crispy Shallots

*Dessert – Paired With Nyetimber Cuvee Chérie*

Lemon Posset, Ginger Biscuit Crumb, Fig Leaf Oil

*Petit Four*

*Please Note, This Menu Is Subject To Slight Change, Depending On Seasonal Availability. If You Have Any Allergies, Please Let Our Staff Know Prior To The Event, So We Can Do Our Best To Accommodate.*

*Whilst We Take All Precautions To Avoid Cross-Contamination, Please Note All Allergens Are Present In Our Kitchen.*