

WINE DINNER

4TH NOVEMBER 2026

STARTER

WILD MUSHROOM & TRUFFLE PATÉ

Cherry compote, toasted sourdough, roasted pistachio, fennel pickle

contains: wheat, milk, pistachio, celery, sulphites

WINE PAIRING: **Ridge Vineyards Petit Sirah 2022**

FISH COURSE

BOUILLABAISSE OF SEAFOOD

Pan seared salmon, seabass & crab claw in a rich shellfish bisque, braised fennel, black garlic cream, salty fingers

contains: milk, egg, fish, crustacean, sulphites

WINE PAIRING: **Ridge Vineyards Grenache Blanc 2024**

SORBET OF THE EVENING

APPLE & CELERY SORBET

contains: celery

MAIN COURSE

LOIN OF VENISON

Venison loin, chestnut & venison bon-bon, confit turnip, port & orange poached pear, game jus

contains: milk, sulphites, nuts (chestnut)

WINE PAIRING: **Ridge Pagani Ranch Zinfandel**

DESSERT

CLASSIC OPERA CAKE

contains: wheat, egg, milk, sulphites

WINE PAIRING: **Ridge Vineyards Geyserville 2021**