



# Bluebell Vineyard Estates Dinner and Wine Tasting

## FRIDAY 10TH MAY

### Starters

Elderflower Poached Pear & Vegan Gorgonzola (So,Su)

Wild roquette (Ashdown 2020 Bacchus)

Cranberry Cured Salmon (F)

Red apple & fennel slaw (Ashdown 2020 Rose)

Ham Hock & Pea Terrine (M,G,Su)

Fig chutney with toasted rye bread (Hindleap 2020 Seyval Blanc)

### Mains

Tarragon & Lemon Butter Stuffed Chicken Breast (M)

Chive mash, fine beans, kalamata olives & cherry tomatoes (Hindleap Classic Cuvee MV)

Roasted Sea Bream (F,M,Su)

Caper, lemon & parsley butter, crushed new potatoes, kale & chargrilled asparagus (Ashdown 2020 Chasselas)

Wild Mushroom & Roasted Plum Tomato Ragu Tagliatelle (G,PB)

Spinach, roasted cherry tomatoes (Hindleap 2018 Rose)

### Desserts

Blackberry, Raspberry Eton Mess (E,M)

Soft meringue & nectarine compote (Hindleap 2019 Meunier)

Plant Based Orange Crème Brûlée (PB,V,So,N)

Vanilla bean shortbread (Ashdown 2020 Estate Blend)

West Sussex Truffled Brie (M,N,G)

Cantaloupe melon, toasted hazelnut brittle & warm rye bread (Hindleap 2017 Barrel Aged Blanc De Blancs)

A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.

If you suffer from a food allergy or intolerance, please inform a member of staff who will be happy to assist you when placing your order.

Ce - celery C - crustaceans E - egg F - fish G - cereals containing gluten L - lupin M - milk & dairy  
Mo - molluscs Mu - mustard N - tree nuts P - peanuts PB - plant based Se - sesame  
So - soybeans Su - sulphur dioxide & sulphites V - vegetarian