

THE FLEECE



Winter Tasting Menu Friday 25 January 2019 & Friday 08 March 2019

(Opihr Gin with Spiced Orange Ginger Ale, Macaron)

Truffled Parsnip Cream

Duck Foie Gras Ballotine, Roasted Hazelnuts, Toasted Brioche, Orange Segments, Balsamic Reduction
(Chablis, P.De Marcilly)

Butter Poached Cod, Spring Onion, Pak Choi, Parsley Sauce

Beef Fillet, Osso Bucco Presse, Beetroot Pickled Shallots, Dauphine Potatoes
(Lussac Saint-Emillion, Chateau Petit Bois)

Watermelon, Mint Cream

Braeburn Apple, Cinnamon & Cider Sabayon, Salted Butter Caramel
(Muscat de Beaumes de Venise)

(Three Hills Coffee & Sweets)

6 course Tasting Menu 32.50

Full Drinks Package 22.50

Wine Pairing Package 15.00

Additional Cheese Course 5.00

Additional Quinta do Noval LBV Port 2.50

Three Hills Coffee & Sweets 3.00