

Bunchrew House Hotel

Tasting Menu

Why not begin your evening with a crisp, chilled glass of our House Champagne? 12-

CANAPES



VELOUTE

Sweet Potato - Thai Chilli - Coconut

Prosecco, Le Colture, Treviso, Italy, NV - 75ml



GOAT'S CHEESE

Mousse - Compressed Peach - Cumin - Celery

Merlot, Panul, Colchagua Valley, Chile, 2016 - 75ml



HIGHLAND SALMON

Whisky Cure - Crème Fraiche - Yuzu Caviar

Picpoul de Pinet, Domaine Morin - Langaran, 2016- 75ml



CRISP LEMON SORBET



COD

Caramelised Artichoke - Cep - Wild Rice Risotto - Red Wine Reduction

Pouilly Fumé, Les Chaumiennes, A&E Figeat, Loire, 2016 - 125ml



BEEF

Pot Au Fou - Tender Braise - Seasonal Vegetables - Marrow

Carignan, Vieilles Vignes, l'Ostal de Souquets, Languedoc, France, 2015 - 125ml



ARTISAN CHEESE SELECTION

Grapes - Celery - Chutney - Oatcakes - Crackers

Available as an additional course - 10.00

Graham's LBV, Douro, Portugal, 2009 - 50ml - 7.00



PETIT CHOUX

Vanilla & Pistachio Crème - Salted Caramel - Cinnamon Crumb

'Sticky Mickey', Late harvest Sauvignon Blanc, Eradus, Marlborough, New Zealand, 2014



PETIT FOURS

65.00

Optional Wine Flight - 35.00