



Tuesday 16th December 2025

Dinner



Starter

Deep Fried Local Ricotta Cheese

*dressed petit salad leaves, roasted shallots, pickled red radishes
balsamic semi dried cherry tomatoes, pea and basil gel
ginger and orange emulsion*

Entrée

Cream of wild mushroom soup

basil oil

Les Héritiers du Comte Lafon Pouilly-Fuisse 2022 (Burgundy, France)

Main course

Duo of Pork

*sous vide Iberico fillet of pork
braised cheek in red wine with root vegetables
potato fondant, seasonal glazed vegetables,
light thyme jus*

*Benjamin Leroux 1er Cru La Pièce Sous le Bois Blagny
2020 (Burgundy, France)*

Dessert

Peanut and Orange

*caramelized white chocolate cream, white peach & wine gel
cacahuete soil and caramel ice cream*

*Roberto Anselmi - I CAPITELLI (Recioto di Soave) Verona, Italy from
Kontrada*