



Fishmore-At-Home Menu

Friday 22nd and Saturday 23rd January, 2021

Starter

Duck, Five Spice, Watermelon, Yuzu, Edamame

terrine of spiced duck leg, Fishmore Hall duck ham, pan fried palm heart, raw edamame beans, watermelon compressed in maple & yuzu

Main

Sea Bass, Prawn, Sweet Potato, Spinach, Shallot

cured & poached sea bass, prawn korma, pickled Thai shallot sweet potato saag aloo, lime yoghurt & sorrel

Dessert

White Chocolate, Rhubarb, Mandarin, Pistachio,

white chocolate panna cotta, stewed Yorkshire rhubarb, pistachio sponge, vanilla crumble

Dietary and Allergy Information;

This meal contains meat, fish, shellfish, dairy, egg, sulphites, nuts

House Red - Merlot, San Perito, 2018 Deep and vibrant red in colour, this wine has a signature aroma of spices perfectly highlighted by coffee notes.

House White - Chenin Blanc, Boars Kloof, 2019 Peppery and aromatic, with tropical fruit flavours of ripe fig and melon backed up with crisp, refreshing acidity.

Handpicked Rose - Sancerre Rosé, Domaine Semele, 2017 The rosés of Sancerre are made from Pinot Noir, not so surprising as Sancerre is closer to Burgundy than to Muscadet. This dry rosé is deliciously light with strawberry fruit.

Handpicked White - Fina 'Vola Vola' Viognier, Sicilia IGP, 2019 Straw coloured, a very, very silky texture with loads of weight, this is a great example of Viognier. Bruno Fina, grows grapes at 750m, ensuring that delicate orange and apricot aromas are kept intact

Champagne - Ayala NV The sister to Bollinger, this champagne is pale gold in colour with a fine mousse. This wine is rich and aromatic on the nose. On the palate, it is well balanced and shows great finesse and complexity.