



Fishmore-At-Home Menu

Friday 23rd and Saturday 24th April 2021

Starter

Chicken & Ham Hock Terrine

chicken & ham terrine, compressed fig, textures of parsnip, ginger jelly

Main

Cod, Jerusalem Artichoke, Shiitake, Broccoli, Sherry, Walnut

roasted salt cod, Jerusalem artichoke three ways, tenderstem broccoli, shiitake mushroom, chicken sauce finished with sherry & walnut dressing

Dessert

Yogurt, Blueberry, Honey, Oats

yoghurt & vanilla pannacotta, blueberry gel, fresh blueberries, blueberry mousse, caramelised oats, crispy yoghurt

Dietary and Allergy Information;

This meal contains nuts, dairy, gluten, alcohol

House White - Unoaked Chardonnay, Bushranger, 2018 Rich and creamy mouth feel that leads to lovely soft tropical fruits and orange zest on the palate.

House Rose - Piquepoul, Les Vignobles Foncalieu, 2019 A dry, elegant pale pink Rosé, made from the rarely used Piquepoul Noir grape, packed with refreshing red fruit flavours with a strong strawberry nose.

Handpicked Red - Fleurie, Le Pigeonnier Du Chapitre, 2018 Elegant, fragrant with expressive red berry fruit. Historically linked to the monasteries, this Chateau's old vines give beautifully deep flavours, rich in raspberry and floral notes yet holding the typical structure of Fleurie.

Handpicked White - Pouilly Fumé, Jean Pabiot, Domaine des Fines Caillottes, 2018 Some of the best of modern vinification techniques with 5 generations of knowledge. This Estate gives a wine with excellent fruit and classic flintiness from some of the best vineyards in Pouilly.

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.