



# Fishmore-At-Home Menu

Friday 8<sup>th</sup> and Saturday 9<sup>th</sup> January, 2021

## **Starter**

Smoked Mackerel Rilette, Pickled Cucumber, Sourdough Toast,  
Avocado & Lime

## **Main**

Dexter Beef Wellington, Swede & Saffron Puree, Caramelised Roscoff  
Onion, King Oyster Mushroom, Horseradish Gel, Red Wine Sauce

## **Dessert**

Apple Tart Tatin with Cornish Clotted Cream

**Dietary and Allergy Information;**

This meal contains fish, beef, gluten, pork, dairy, egg, sulphites

**House Red** - Cabernet-Sauvignon, Ladera Verde, 2019 Very juicy wine, well-balanced, easy to drink. Light, obvious fruity nose.

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

**Handpicked Red** - Domaine De La Cendrillon 'Inédite', Corbières 2015 Complex and intense with plenty of herby fruit and great depth. Silky and long with just a touch of oak. From an estate looking to be the best in Corbières. This wine is a blend of 50% Syrah, 30% Grenache & 20% Mourvedre

**Handpicked White** - Chablis Premier Cru, Domaine Daniel Séguinot Fourchaume 2016 Just 4ha on south-west facing Kimmeridgian slopes, these grapes are brought to full ripeness despite the marginal climate. Fine fruit with an abundance of texture there is also finesse and a classic nervy edge to the finish. This vineyard is still run by Daniels daughters on fabulous old vines.

**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.