



# Fishmore-At-Home Menu

Friday 22<sup>nd</sup> and Saturday 23<sup>rd</sup> January, 2021

## **Starter**

### **Butternut Squash Risotto**

*balsamic, truffle, goats curd, hazelnut*

## **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 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.