



# Fishmore-At-Home Menu

Friday 19<sup>th</sup> and Saturday 20<sup>th</sup> March, 2021

## **Starter**

**Mushroom, Pear, Beetroot, Walnut, Blue Cheese**

*wild mushroom risotto, pickled walnut, beetroot puree, compressed pear*

## **Main**

**Chicken, Butternut Squash, Chorizo, Pomegranate, Cabbage**

*roasted breast of chicken, butternut squash & chorizo ecresssé, sage & onion savoy cabbage, pomegranate molasses, goats cheese, pickled onion, king oyster mushroom*

## **Dessert**

**'Jaffa Cake' Trifle**

*chocolate sponge, chocolate ganache, mandarin mousse, mandarin jelly*

## **Dietary and Allergy Information;**

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

**House Red** - Montepulciano d'Abruzzo, Ancora, 2018 Deep, ruby-red colour with violet highlights and a pleasant and fruity bouquet. Dry, and round on the palate with hints of red fruit.

**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 Red** - Trentham Estate, Pinot Noir 2018 The palate is full and structured with rich plummy fruit. Tannins are fine giving a smooth mouthfeel. palate with dark and summer fruit compote flavours, along with some savoury, smoky bacon and dried herb notes.

**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.