



Fishmore-At-Home Vegetarian Valentines Menu

Friday 12th, Saturday 13th and
Sunday 14th February, 2021

Canapé

Goats Cheese and Pesto Cornet *puffed wild rice*
Olive Arancini *with tomato jam and green olive*

Amuse Bouche

Parsnip Soup

curry pickled apple & coriander

Starter

Goats Cheese & Rose Mousse

beetroot, apple & chervil

Main

Roasted Cauliflower Risotto

blue cheese, pickled grapes, wild rice and sesame

Pre Dessert

Lemon Posset

gin & tonic

Dessert

Millionaires Tart

raspberry mousse

Macaron

Rhubarb & Custard

Dietary and Allergy Information;
This meal contains dairy, egg, sulphites, nuts, gluten



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.