



# Fishmore-At-Home Valentines Menu

Friday 12<sup>th</sup>, Saturday 13<sup>th</sup> and  
Sunday 14<sup>th</sup> February, 2021

## Canapé

**Goats Cheese and Pesto Cornet** *puffed wild rice*  
**Cod Brandade** *with tomato jam and green olive*

## Amuse Bouche

**Parsnip Soup**  
*curry pickled apple & coriander*

## Starter

**Goats Cheese & Rose Mousse**  
*beetroot, apple & chervil*

## Main

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

## Pre Dessert

**Lemon Posset**  
*gin & tonic*

## Dessert

**Millionaires Tart**  
*raspberry mousse*

## Macaron

**Rhubarb & Custard**

Dietary and Allergy Information;  
This meal contains meat, fish, 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.