



## STRATTON HOUSE

PUB | DINING | HOTEL

# WINE CLUB

FRIDAY 27TH MAY | £55 PER PERSON

### AMUSE-BOUCHE

Cucumber & Thai basil gazpacho



*Messwein Grüner Veltliner, Niederösterreich, Weingut Stift Goettweig, Austria*

### STARTER

Crab & asparagus tart, heriloom tomato & rocket

Wild garlic & spinach tagliatelle, confit leek, rocket



*Les Hexagonales Sauvignon Blanc, Touraine AOP, Domaine Jean-Francois*

### MAINS

Herb-crusted lamb rump, pea purée, lamb & potato terrine, pea, broad bean & wild garlic salad



*Cochon Volant Rouge, Organic, Château de Caraguilhes, Corbieres, Languedo*

Vanilla poached Skrei cod, warm tartare, salt & vinegar crisps

Pea, broad bean & mint risotto, lemon oil, parmesan



*Monteluna Vermentino, Cantina Trexenta, Sardinia, Italy 2020*

### DESSERTS

Rhubarb & custard panna cotta, stem ginger, pistachio, honey madelines



*Château Tirecul La Graviere 'Les Pins', Organic, Monbazillac, France*

### CHEESE

Herb baked brie, sesame crumb, sourdough crisp, roast tomato chutney (GFOA)



*Vieira de Sousa, Fine Ruby, Portugal NV*

V = Vegetarian | GF = Gluten Free | VG = Vegan | PB = Plant Based GFOA Gluten Free Option Available. If You Have Any Allergies or Require Information on Ingredients Used in Our Dishes, Please Ask A Member of Staff. Stratton House Hotel, London Road, Biggleswade SG18 8ED | Tel.: 01767 312 442 | sales@strattonhouse-hotel.co.uk

