

Fine Wine Dinner at Wentbridge House

Thursday 2nd October, 2025

Menu

Canapés

Ambriel Cloud Ten 2010 En Magnum, West Sussex

Butter poached Native Lobster Tail,
Jerusalem Artichoke, Exmoor Caviar, Lemon Sabayon
Bianco Secco 2023, Giuseppe Quintarelli, Veneto, Italy

Pan-roasted Fillet of Turbot, caramelised Romanesco,
Yorkshire Brown Shrimp Beurre Blanc
Bourgogne Blanc 2018, Leflaive and Associés, Burgundy

Roast Dovecote Park Venison Fillet, Celeriac Fondant, Smoked
Beetroot, Wild Mushroom Fricassé, Blackberry and Juniper Jus
Flor de Pingus 2015, Ribera del Duero, Spain, En Magnum
Ridge 2018, Lytton Springs, California, En Magnum

Yorkshire Fig and Almond Tart,
Sauternes Crème Pâtissière, Honeycomb
Chateau Coutet 2016, Sauternes-Barsac

Taylor's Coffee, Salted Caramel Truffles