



English Wine Dinner

with **GUSBOURNE**

Join us for a special evening with Gusbourne, featuring canapés and a glass of Gusbourne Brut on arrival, followed by four courses and expertly paired wines from their renowned Kent vineyard. Hosted by Gusbourne Ambassador Steve Kirkham, each course is perfectly matched to showcase the elegance of their award-winning wines.

Starter

Pan Seared South Coast Scallop, Artichoke
Purée, Pomegranate
Blanc de Blancs

Fish

Roasted Turbot, Squid Ink Linguine,
Cockle Cream, Sea herbs
Guinevere Chardonnay

Main

Breast of Guinea Fowl, Fondant Potato, Wilted Greens,
Apple & Pickled Blackberry Jus
Pinot Noir

Dessert

Glazed Dutch Egg Custard and Rhubarb Tart,
Rhubarb Sorbet
Rosé Brut

£95 per person

Payable in full at the time of booking. Non-refundable, non-transferrable.
Please advise the team of any special dietary requirements at the time of booking