



Sherry Dinner

with **FERNANDO**
DE CASTILLA

Join us for an exclusive Sherry dinner with Marcelino Piquero, ambassador for Fernando de Castilla, in collaboration with The Solent Cellar.

Start the evening with a sherry aperitif, followed by four exquisite courses, perfectly paired with a different Sherry to bring out the depth and character of these exceptional wines, and then finish with a sherry digestif.

Marcelino will guide you through the tasting experience, sharing his expertise and insights on each pairing for a truly memorable evening.

Aperitif
Served on arrival

Hand Dived Shetland Scallop, Smoked Carrot Puree, Caper Raisin Gel
Fino En Rama

Pig Cheek, Beetroot, Apple Purée, Pork Quaver
Classic Amontillado

Roasted Breast of Pheasant, Roasted Celeriac and Butternut,
Cavolo Nero, Pickled Blackberry Jus
Antique Amontillado

Dark Chocolate Tart, Cherry Compote, Clotted Cream Ice Cream
Classic Pedro Ximénez

Digestif
Coffee and Petit Fours

Wednesday 5th November | 7pm

£80 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

[Book now](#)