



WINE MATCHING AND DINNER

CANAPÉS, 3 COURSES & WINE MATCHING

70.00

CANAPÉS

SMOKED SALMON ON RYE
ARTICHOKE, RED PEPPER & SLOW ROASTED TOMATO ARANCINI (ve)



Matched with 125ml of J Vineyards Cuvée 20 Brut Sparkling Wine, 12.5%abv, California

STARTERS

PAN-SEARED SCALLOPS, pancetta, cauliflower purée, salsa verde, beef dripping pangrattato
GRILLED GOATS CHEESE, endive & rocket salad, roasted plum, blood orange & maple dressing (v)



Matched with 125ml of J Vineyards Chardonnay, 14.5%abv, California

MAINS

LAMB RACK, Parsnip purée, sautéed pancetta, pearl onions, Paris brown mushrooms,
bordelaise sauce
10oz RIBEYE STEAK, chips, watercress, your choice of sauce - peppercorn* or beef dripping & thyme

CARAMELISED CELERIAC, sautéed Paris Brown mushrooms, chestnuts,
grains, cep & chanterelle ketchup* (ve)



Matched with 125ml of Orin Swift Palermo, 15.5%abv, California

DESSERTS

BELGIAN CHOCOLATE BROWNIE, Salted caramel sauce, honeycomb ice cream (v)



Matched with 125ml of Orin Swift Abstract, 15.3%abv, California

Details regarding our food allergen & dietary information can be found on our main menu

TASTING NOTES

SMOKED SALMON ON RYE

The J Cuvée 20 Brut's lively acidity cuts through the richness of the smoked salmon, while the subtle fruity notes complement the rye bread. The creamy mousse adds a luxurious touch, enhancing the overall mouthfeel.

ARTICHOKE, RED PEPPER & SLOW ROASTED TOMATO ARANCINI (ve)

This pairing is less traditional but just as delicious. The sparkling's acidity balances the richness of the arancini, while the fruity notes play off the sweetness of the roasted tomato.

PAN-SEARED SCALLOPS

This Chardonnay's bright citrus and pear notes pirouette with the richness of the pan-seared scallops. Hints of toasted almond balance the umami beef dripping pangrattato, while the creamy mousse lingers luxuriously.

GRILLED GOATS CHEESE SALAD (V)

The wine's crisp acidity cuts through the creamy indulgence of the grilled goats cheese. Roasted plum sweetness harmonises with the wine's complex notes of yellow apple, pear and creamy almond.

LAMB RACK

Palermo's bold fruit balance the richness of the lamb, while its dark chocolate and oaky hints pair perfectly with the earthy pancetta and Paris brown mushrooms. Pearl onions add a touch of sweetness, and creamy parsnip purée provides a luxurious contrast. The bordelaise sauce ties everything together with its rich depth, creating a symphony of flavour on your plate.

RIBEYE STEAK

Few things go better together than Ribeye Steak and Napa Cabernet! The juicy steak is well balanced by the wines opulent fruit notes and firm structure. The silky tannins provide a nice counterpoint. Pair with peppercorn sauce to emphasize the wines dark cocoa and oak complexity. Or with umami beef dripping for a delicious fruit power.

CARAMELIZED CELERIAC (V)

The Palermo's black fruit and toasted oak complexity beautifully complement the sweetness of the caramelized celeriac. Earthy mushrooms and chestnuts add depth, while cep & chanterelle ketchup provides a savoury note. This unexpected union promises an explosion of taste sensations.

BROWNIE (V)

Abstract's dark fruit notes echo the brownie's decadent character, while the hints of leather and florals add complexity. The juicy texture of the wine contrasts beautifully with the richness of the brownie, creating a delightful textural interplay.



UNIVERSITY OF WINE & SPIRITS

