



THE MARQUIS CLUB

£90pp

Spring tasting and wine pairing menu

Thursday 7th April 2022

Our “Marquis Club” is an opportunity for us to showcase our suppliers and chefs to our supporters. This menu has been carefully curated by our Executive Chef, Steve Piddock. Using the best of our local produce, Steve has put together a Spring menu that we hope you will enjoy.

FIRST COURSE

Citrus cured salmon, oyster emulsion, pickled grapes, cucumber, radish | (F,M)

FOURTH COURSE

Saddle of spring lamb, crisp sweetbread, sprouting broccoli, goats cheese, rosemary jus | (D,S)

SECOND COURSE

Soft boiled duck egg, duck ham, crisps potato, rocket, whole grain mustard | (E,M,S)

FIFTH COURSE

Crème fraîche tart, rhubarb sorbet | (D,E,G)

THIRD COURSE

Wild bass, grilled baby gem, warm tartare, scraps, peas, lemon | (D,E,F,G)

MG
DRINK • EAT
SLEEP



WINE PAIRING



Clive Barlow, one of only 418 Masters of Wine in the World, has put together a pairing that perfectly harmonises this tasting menu.



FIRST COURSE

Cave De Ribeauville Riesling |
(Alsace, France)



SECOND COURSE

La Villa Barbera D'Asti |
(Piedmont, Italy)



THIRD COURSE

Quinta Arinto Chardonnay |
(Teho, Portugal)

Some of our dishes contain the following allergens or are suitable for vegetarian/vegan:

(C - CELERY, D - DAIRY, E - EGGS,
F - FISH, G - GLUTEN,
GF - GLUTEN FREE, M - MUSTARD,
N - NUTS, P - PEANUTS,
S - SULPHITES, SF - SHELLFISH,
SS - SESAME, SY - SOY,
V - VEGETARIAN, VG - VEGAN)



FOURTH COURSE

Chateau Ka Source De Rouge |
(Bella Valley, Lebanon)



FIFTH COURSE

MAD Furmint Late Harvest |
(Tokaj, Hungary)

TERMS & CONDITIONS

Arrival for 6.30pm

Deposit of £45 per person to be made at the time of booking

A discretionary service charge of 10% will be added to all tables

