



Ramos Pinto Wine Dinner

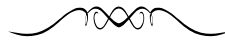
September 19th from 19:00

MENU

Chef's Selection of Canapés

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Adrian White Port Cocktail

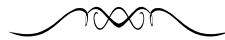


Hot and Cold Smoked Scottish Salmon

Cucumber Gel, Dill cream

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Duas Quintas Branco

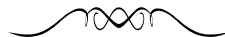


English Veal Fillet and Forest Mushroom Roulade

Candied Carrots, Hash Brown Potatoes, Cherry Wine Sauce

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Tinto Reserve

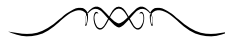


A Selection of British Cheeses from Neal's Yard

Quince jelly, Homemade Crackers

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LBV 2014



Bread and Butter Pudding

Marmalade Ice Cream

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10year Tawny Port



Coffee and petit fours

£79 per person

All prices include vat at the current rate
A discretionary service charge of 12.5% will be added to your bill