

LOUIS ROEDERER & RAMOS PINTO WINE TASTING DINNER MENU

CANAPÉS ON ARRIVAL

Beef tataré, toasted brioche

Salmon roulade, pickled cucumber Carpaccio

Choux bun with whipped goats cheese and fig

Served with Champagne Louis Roederer Collection 244 or Adriano White Port Tonic

STARTERS

Seared scallops, pea and basil puree, toasted pinenuts and parmesan tuile

Served with Duas Quintas Douro Branco 2022 175ml

MAIN COURSE

Venison loin, potato terrine, celeriac puree, baby carrots, sloe gin and blackberry sauce

Served with Duas Quintas Douro Tinto 2021 125ml

Duas Quintas Reserva 2019 125ml

DESSERT

Caramelised lemon tart, prosecco sorbet, poached raspberries

Served with Adriano White Reserva Port 50ml OR Ramos Pinto LBV 2017 50ml

TO FINISH

A selection of cheese

Served with Quinta de Ervamoira 10-year-old Tawny OR Quinta Do Bom-Retiro 20-Year-Old Tawny 35ml

Vintage Port 2000 35ml

TO BOOK

Please email info@threehorseshoeshelions.co.uk or call 01440 730 088

Please let us know of any allergies or intolerance when ordering