



CHEF'S SERIES

Pierre Koffmann and Helena Puolakka
In conversation with Richard Vines

Scallop carpaccio, sea buckthorn sorbet, herbs

2015 Reuilly Blanc 'Les Pierres Plates', Domaine de Reuilly, Loire Valley, France

Pan fried foie gras, smoked eel apple salad

2015 Riesling, Château Ste Michelle, Washington State, USA

Confit wild salmon, pickled cucumber, crisp kale

2015 Treixadura, Ailalá-Ailalelo, Ribeiro, Spain

Pigs trotter Pierre Koffmann, pomme mousseline, port wine sauce

Or

Balottine of guinea fowl, morels, pomme mousseline, madeira sauce

2012 Old Vines GSM, Torbreck Vintners, Barossa Valley, Australia

Lemon meringue, pistachios, strawberries, basil

2015 Malagouzia, 'Melias' Papagiannakos, Attica, Greece

Coffee, Tea & Petit Four

Ticket Price including a welcome drink

£90 with a wine pairing

£55 without a wine pairing