

Gourmet Wine Dinner

Friday 28th April

A specially designed six course tasting menu created by our Head Chef, Charlie Murray, along with wines chosen by our Restaurant Manager, Didier Teissonniere, to match each dish perfectly.

Each wine will be introduced at the start of each course to explain how this particular choice works with the dish, giving you the chance to explore the pairing of wine and food as you enjoy each course

- ★ **Ham, Egg and Peas**
Breaded Ham Hock, Smoked Confit Egg, Pea Puree
Starve Dog Lane Pinot Gris, Adelaide Hills Australia
- ★ **Velouté of Jerusalem Artichoke**
Chicken and Lemon Tortellini
- ★ **Slow Cooked Sea Trout**
Beetroot, Apple
Picpoul de Pinet, Petite Ronde France
- ★ **Pan Seared Breast of Duck**
Hickory Scented Celeriac, Wilted Greens, Sherry Sauce, Potato Pressing
Portillo Malbec, Uco Valley, Mendoza
- ★ **Mojito**
Barcardi Jelly, Mint Granita, Lime Espuma
- ★ **Textures of Chocolate**
Michel Cluizel Ganache, Dehydrated Mousse, White Chocolate Powder, Caramel Ice Cream
Muscat Beaume de Venise

£79.00 *per person* Price includes dinner and matching wines

Make an evening of it and stay overnight at Fredrick's for £50.00 in a Classic Double Room

Add breakfast on for £10.00 per person

Room upgrades available at an additional cost

Contact our Events Team to book on **01628 581 202**
or email reservations@fredricks-hotel.co.uk

FREDRICK'S

★ ★ ★ ★

HOTEL RESTAURANT SPA

