



HOLBECK GHYLL

Gourmet Menu

Smoked Salmon

Cartmel Valley Smoked Salmon with Pickled Vegetables
Gutierrez Colosia Fino, Jerez, Spain

Rabbit

Rilette of Rabbit with Crostini and Truffle Cream Vinaigrette
Cabernet Franc, Blason, Casa in Bruma No 23, Friuli Isonzo, Italy 2007

Foie Gras

Warm Mousse of Foie Gras with Puy Lentils, Crisp Pancetta and Pea Foam
Riesling Grand Cru Saering, D. Schlumberger, Guebwiller, France 2007

Turbot

Roasted Wild Turbot with Crisp Boneless Oxtail and Beetroot Foam
Select Cuvee Chardonnay, Fess Parker, Central Coast, USA 2006

Pineapple

Vanilla Poached Pineapple, Coconut Sorbet, Passion Fruit Jelly
and Banana Beignets
Rudera Chenin Blanc, Noble Late Harvest, Stellenbosch, South Africa 2007

Cheese

A Selection of British and French Cheeses
Château Laurette, St. Croix du Mont, Vieilles Vignes, Bordeaux, France 2006
Taylor's Late Bottled Vintage 2004

Cafetière of Coffee and Petits Fours

£78.00



This Menu requires the participation of the whole table and is available until 9pm
Accompanying wines - £45.00 per person

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