



GOURMET

MENU



Friday 25th May 2018 – 7.00PM

**WE INVITE YOU TO JOIN US AT THE AWARD-WINNING
PORTERHOUSE STEAKHOUSE & COFFEE BAR
FOR AN EXCLUSIVE DINING EXPERIENCE AND AN INDULGENT
SEVEN-COURSE GOURMET DINNER**

Upon arrival at **7.00pm**, guests will be greeted with canapes and a glass of prosecco before enjoying an innovative, sumptuous menu, showcasing only the finest locally-sourced produce and seasonal ingredients.

Each course will be complemented with the perfect wine accompaniment courtesy of Corney & Barrow.

Pre-booking is required, please call 01467 623899 or
contact events@anmgroupp.co.uk

£69.50
per person



CHEF'S

Porterhouse Gourmet Dining Experience

Mini mozzarella pizza, smoked trout roulade and barbecue chicken wings
Prosecco, Rosato Spumante, Cecilia Beretta, NV



Baked cod fillet, cockles and spiced puy lentils
La Combe de Grinou Blanc, Semillon/Sauvignon Blanc, Chateau Grinou, Bergerac, 2016/2017



Elderflower sorbet and cucumber



Roe deer, confit red cabbage, vetch flowers and Good King Henry butter sauce
Sorale, Cecilia Beretta, Veneto, Italy, 2015



Black gold Scotch chateaubriand beef medallion, panache of vegetables,
pomme dauphine and port wine sauce
Malbec, Ruca Malen, Mendoza, Argentina, 2014



Asparagus risotto with red pesto dressing and parmesan crisps
Sanziana Pinot Noir, Recas Cramele, Transylvania, Banat, Romania, 2017



Rhubarb Eton mess with toffee - three textures
Moscato d'Asti DOCG Fratelli Antonio e Raimondo, 2015



Tea or coffee and a selection of mignardises