



THE EAVES

RESTAURANT

Fine Wine Dinner

Tasting Menu

Hosted by Mr Steve Parsons, of Genesis Wines, London
Exclusive wine supplier to Cae Court

Friday 20th October 2017

Arriving at Cae Court at 6:30pm for canapés

Arranchini with butternut squash and mozzarella

Grouse and black pudding bon bons

Sancerre Rosé, Domaine La Clef du Récit, Loire, France 2016

Little Haven lobster platter

Fish Finger, pakora, tempura

Grüner Veltliner 'Rosensteig', Weingut Geyerhof, Kremstal, Austria 2014

Carpaccio of roe venison

Hen of the woods mushroom, Jerusalem artichoke, PX caramel, cobnuts and shaved truffle

Pinot Noir, Mt. Beautiful, North Canterbury New Zealand 2014

Duo of highland short horn beef

Spiced lentils, mango chutney, papadum

Malbec, Chakana, Mendoza, Argentina 2016

Welsh rarebit cigar

Served with a shot of craft ale

Lemon and lime posset

blackberry crumble

Chocolate delice

Pistachio ice cream, salted caramel macaroon

Sauternes, Château Monteils, Bordeaux, France 2009

£85 per person

Vegetarian menu upon request

Please inform a member of staff should you have any dietary requirements or food allergies, in order for us to advise and accommodate you.