

Chapel Down Tasting Evening - The Butcher's Block

13th September 19:30

-Amuse Bouche-

Beef Fillet Carpaccio, Horseradish, Sourdough

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Chapel Down Brut

-Starter-

Andouille Sausage and Quail's Scotch Egg, Tomato and Chilli Jam

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Kit's Coty Bacchus

-Fish-

Vodka Cured Salmon, Burnt Orange, Beets

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Chardonnay Albarino

-Sorbet-

Three Graces Sorbet

-Main Course-

Twice Cooked Pork Belly, Colcannon, Cider Braised Leeks, Grain Mustard Cream

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Kit's Coty Chardonnay

-Dessert-

Bramble Mille Feuille

BlackBerry Compote, Gin Crème Legere, Sable biscuit, Crème de Mure Syrup

Chapel Down Rose brut

-Cheeseboard-

A Selection of Kentish Cheeses

Chapel Down Nectar

£49.90 per person



