



## **Bodega Norton Wine Dinner**

**Thursday 27<sup>th</sup> February 2025 at 7pm**

*Hosted by Michael Müller, Area Manager for Europe, Bodega Norton*

Green plantain crisps, guacamole taquero

Nikkei palm heart tostada, guacamole, chipotle mayonnaise

Salmon tiradito, ponzu leche de tigre & citrus mayo, crispy boniato

***Bodega Norton, Finca La Colonia | Grüner Veltliner, 2023***



Grilled Tiger Prawns, plantain tostones, Colombian pacific coast salsa, suero costeño

Pan roasted filet of sea bream, pumpkin, miso & aji amarillo purée, salsa verde

***Bodega Norton, Altura | Sauvignon Blanc / Sémillon / Grüner Veltliner, 2022***



Grilled chicken thighs, achiote and red chilli mojo, torched sweetcorn

Beetroot, habanero chilli cream cheese, smoked almonds

***Bodega Norton, Privada Family Blend | Malbec / Cab Sauv / Merlot, 2020***



Grilled Argentine Ribeye Steak, Chimichurri Skin-on Fries

***Bodega Norton, Lunluta Single Vineyard | Malbec, 2015-2018-2020  
(Vertical three-vintage comparison)***



Warm banana & choc bread pudding, home-made smoked cinnamon ice cream

***£132 per person***

*Our menus are 100% gluten-free; please inform us of any allergies when booking.  
20% VAT is included in the price. Please note we are a cashless venue, and a 12.5% discretionary service charge will be added to the bill.*