

LORE OF THE LAND

Nyetimber Tasting Dinner – Lore of the Land

18.07.24

Arrival Bread

Homemade Focaccia, Lovage Butter, Puffed Buckwheat

Pre-starter Paired With Nyetimber Classic Cuvee

Rock Oysters, Yuzu, Pickled Chillies [Gf] (3 Per Guest)

Starter Paired With Nyetimber Blanc De Blancs:

British Burrata, Juniper And Rosemary Marinated Courgettes, Walnut Pesto,
Bitter Lemon, Mint

Main Paired With Nyetimberrose:

Guinea Fowl Breast, Black Garlic, Puffed Buckwheat, Grilled Broccoli, Pickled
Shallots, Jus

Dessert Paired With Nyetimber Cuvee Chérie

Lemon Posset, Ginger Biscuit Crumb, Fig Leaf Oil

Petit Four

Vegan Menu

Arrival Bread

Homemade Focaccia, Lovage Oil, Puffed Buckwheat

Pre-starter Paired With Nyetimber Classic Cuvee

Juniper And Rosmary Marinated Golden Beetroot Tartlets, Whipped Vegan Feta, Pomegranate

Starter Paired With Nyetimber Blanc De Blancs:

Charred And Marinated Courgettes, Walnut Pesto, Bitter Lemon, Mint

Main Paired With Nyetimber Rosé

Beetroot Risotto, Whipped Vegan Feta Cheese, Pickled Beetroot Streams, Crispy Shallots

Dessert – Paired With Nyetimber Cuvee Chérie

Lemon Posset, Ginger Biscuit Crumb, Fig Leaf Oil

Petit Four

Please Note, This Menu Is Subject To Slight Change, Depending On Seasonal Availability. If You Have Any Allergies, Please Let Our Staff Know Prior To The Event, So We Can Do Our Best To Accommodate.

Whilst We Take All Precautions To Avoid Cross-Contamination, Please Note All Allergens Are Present In Our Kitchen.

