



BUNCHREW HOUSE HOTEL
VALENTINES 2018

6 COURSE LOVERS MENU

VELOUTE

*Jerusalem Artichoke - Crisp Artichoke - Black Truffle
Macon Solutre, Maison Auvigue, Burgundy, 2012*

HIGHLAND SALMON

*Treacle Cured - Pink Peppercorn Vinegar - Lemon Gel
Sauvignon Blanc, Cakebread Cellars, Napa Valley, 2008*

HICKORY SMOKED PORK

*Glazed Pork Belly - Salsify - Apple - Maple Jus
Sancerre, Dom. de la Grande Maison, Chaumeau-Balland, Loire, 2015*

HAND DIVED SCALLOPS

*Pak Choi - Shitake - Miso
Chenin Blanc, Old Vines, Stellenbosch, 2012*

ANGUS BEEF

*Slow Braised Short Rib - Carrot - Pearl Onion - Port Reduction
Monatgne St. Emillion, Ch. La Courolle, Bordeaux, 2012*

ASSIETTE OF STRAWBERRIES & CREAM

*Strawberry - White Chocolate - Coconut
Black Muscat, Elysium, Quady, Napa Valley, USA, 2013*

£75 per person

Matching Wine Flight £30 per person

Glass of Bubbles on Arrival

