



Bacchus

RESTAURANT & CHAMPAGNE BAR

Wine Dinner

Wednesday 15th May – 7.30pm Arrival

Canapés

Vonderling Little Sparkle

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Chicken Ballontine

New Season Cheshire Asparagus, Aged Balsamic

Gavi Di Gavi Smilla 2022

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Scallop Tortellini

Pickled Ginger, Lemongrass Veloute

Vonderling Babiana 2022

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Pistachio Crusted Rack of British Lamb

Wild Garlic Mash, Roast Beetroot

Red Wine Reduction

Antiche Terre Ripasso Doc 2020

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“Cheese & Biscuits”

Celery, Grapes, Apple & Orange Chutney

Santa Alba Reserva Pinot Noir 2021

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Coffee & Petit Fours

This will be our first wine evening in a while which have proved to be very popular in the past, we will have Guy Cliffe (wine expert) here on the night talking us through the wines, which will be available to purchase at a special price on the night

£75.00 per Person