

Craft Guild of Chefs  
Young Graduate  
Stars of the Future

**Thursday 8<sup>th</sup> June**

**Chef Andre Rhone**

**Menu**

Turnips, Pea Custard, Watercress

*Muscadet, Côteaux de la Loire sur Lie,  
Jacques Guindon*



Ackee and Saltfish

*Chenin Blanc, "Old Vine Reserve", Ken Forrester,  
Stellenbosch*



Lamb, Yoghurt, Aubergine, Parsley

*Atamisque Serval Cabernet Franc, Tupungato,  
Mendoza, Argentina*



Sherry Trifle

*Sanchez Romate Oloroso Dry 18 YO*



Coffee

£48 per person  
£65 per person with matching wines

PLEASE NOTE THAT A SERVICE CHARGE OF 10% WILL BE  
ADDED FOR PARTIES OF 8 AND ABOVE

ALL PRICES INCLUDE VAT AT THE CURRENT RATE