

Craft Guild of Chefs  
Young Graduate  
Stars of the Future

**Wednesday 28<sup>th</sup> June**

**Chef Victoria Scupham**

**Menu**

Pork, Apricot and Pistachio Terrine,  
Spiced Fig Chutney with a Salad Garnish and  
Ciabatta Croutes

*Gewurztraminer, Cave de Turckheim, Alsace*



Pan Fried Fillet of John Dory with a Courgette  
and Heritage Tomato Timbale and an Olive and  
Basil Salsa Verde

*Sancerre Rosé, André Dezat, Loire Valley*



Assiette of New Season Lamb  
Asparagus, Pea and Mint Purée,  
Boulangier Potatoes and a Madeira Jus

*Malbec, Gouguenheim, Blue Melosa,  
Valle Escondido, Mendoza*



Strawberry Charlotte served with  
Compressed Strawberries, Champagne Jelly and  
Lemon Meringue Droplets

*Plum Wine "Umeshu" Kamoizumi*



Coffee

£48 per person

£65 per person with matching wine

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