Craft Guild of Chefs Young Graduate Stars of the Future

Thursday 22nd June

Chef Ruth Hansom

Menu

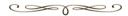
Roasted Tartar of Scallop, Pickled Kohlrabi, Grapefruit and Radish

Gavi, Bricco Battistina, D.O.C.G., Piemonte



Veal Sweetbread, Walnut and Black Pudding Crumb, Caramelized Endive, Carrot, Nectarine and Almond

Morgon, Domaine de la Chaponne, Beaujolais



Loin of Lamb, Spiced Aubergine, Mint Gnocchi, Apricot, Goat's curd

Zinfandel, "Old Vine", Bogle Winery, California



Elderflower, Gooseberry, Champagne

Muscat de Beaumes de Venise, Domaine Fenouillet, France



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