



Thursday 4th July 2024

VINEYARD TOUR | CANAPÉS | THREE COURSE DINNER | GENEROUS WINE PAIRINGS | 50% DEPOSIT | LIMITED AVAILABILITY

On Arrival

Canapé reception (D,E,F,G,S)

Flint Fields Blanc de Noirs, 2020

First Course

Smoked Sevenscore asparagus, crispy hen's egg, saffron hollandaise, bacon crumb, micro herbs (D,E,G)

Roman Road Chardonnay, 2022

Second Course

Pan roasted Barbary breast of duck, crispy pomme anna, duck leg ragù, cherry & star anise jus (D,S)

Rabbit Hole Pinot Noir, 2022

Some of our dishes contain the following allergens or are suitable for vegetarian/vegan:

(C - CELERY, CR - CRUSTACEAN, D - DAIRY, E - EGGS, F - FISH, G - GLUTEN, M - MUSTARD, MO - MOLLUSCS, N - NUTS, P - PEANUTS, S -SULPHITES, SS - SESAME, SY - SOY, V - VEGETARIAN, VG - VEGAN)

Third Course

Salt caramel tart, honeycomb, clotted cream ice cream (D,E,G,S)

White Cliffs Blanc de Blancs, 2018

Package 7 - L

Welcome drink on arrival with canapés, 3 course dinner and wine pairings,

arrival 18:00

Package ~ - LIT

All of the above, including vineyard tour and transport. Leaving the Kings Arms at

15:30

