

## NYETIMBER DINNER

# Served with Classic Cuvée 2010 Magnums

Spiced tomato hummus and olive tapenade

Wild mushroom and truffle velouté

Beetroot and hazelnut tart

Smoked salmon, dill crème cheese crostini

Trout rillette, pickled ginger and cucumber blinis

### STARTER

Paired with Nyetimber Blanc De Blancs 2016

John Ross Smoked Salmon

Hampshire watercress, gribiche, lemon, rye bread

(E, F, G, M, Mu, SD)

#### ----- MAIN -----

Paired with Tillington Single Vineyard 2016

Devon White Chicken Breast

Lygon hash brown, smoked pancetta, cavelo nero (Ce, M, SD)

#### DESSERT

Paired with MV Nyetimber Cuvée Chérie Demi-Sec

Citrus Bavarois

Biscoff crumb, pistachio ice cream (G, M, N, S)

