

Cheneston's Degustation Menu

Amuse Bouche

Grilled goat's cheese and fig tart,
roasted pine nuts and port and balsamic reduction

*Weingut Friedrich Becker Spätburgunder,
Pfalz Germany, 2006*

Gazpacho

*Domaine Jean Foillard
Morgon, France, 2006*

Seared hand dived Orkney scallops
with creamed baby leeks

*Côtes du Rhône, Perrin Family
"Coudoulet de Beaucastel" Rhône Valley, France, 2006*

Roast cannon and confit shoulder of Shetland lamb
with aubergine caviar, celeriac purée and baby carrots

*Boucharde Finlayson "Hannibal"
Walker Bay, South Africa, 2005*

Raspberry and mango soufflé
with raspberry coulis or fresh cream

*Bugey-Cerdon Domaine Renardat-Fache
France, NV*

Selection of farmhouse cheese from the cheese board
Vinhos Barbeito "Tinta Negra Mole Single Harvest", 1997