



# **The Tickled Trout Summer Balfour Wine Dinner Wednesday 15th September**

## **FIRST COURSE**

Salmon gravlax, chicory, pickled wild damson, fennel

*Wine pairing: Leslie's Reserve Gold, NV*

## **SECOND COURSE**

Buttered scallops, heirloom heritage courgette citrus salad

*Wine pairing: Skye's Blanc de Blancs, 2014*

## **THIRD COURSE**

Halibut, butternut squash fondant, crispy kale, marmite butter

*Wine pairing: Springfield Chardonnay, 2018*

## **FOURTH COURSE**

Pan seared hake, lemon & saffron spinach, charred spring onion

*Wine pairing: Skye's Chardonnay, 2019*

## **FIFTH COURSE**

Chocolate ganache tart, toasted peanuts, raspberry, cacao nib tuile

*Wine pairing: Balfour Late Harvest, 2018*

## **SIXTH COURSE**

Local cheeses, homemade chutney, fennel, crackers, celery

*Wine pairing: Balfour Late Harvest, 2018*

*£80 per person*