

# UPSTAIRS

Food and wine dinners 2022



Monday 28<sup>th</sup> February 2022

Title:

Oysters, sea urchins and grower Champagnes

Menu:

Three baked regal oysters, Iberico ham

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Sea urchin orzo

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Slip sole baked in seaweed and urchin butter, deep fried oyster

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Wild turbot, sauce Champagne

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Seaweed Tomme with crisp breads

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Rhubarb poached in Champagne, il floatine

£195pp

Inclusive of food, wine, water, coffee and service

# UPSTAIRS

**Monday 21<sup>st</sup> March 2022**

Title:

Asparagus, specialty eggs and fresh goats' cheese with wines from Sicily

£195pp

Inclusive of food, wine, water, coffee and service

**Monday 27<sup>th</sup> June 2022**

Title:

Scallops and Cornish Crab, Seabass and crisp White Burgundy

£195pp

Inclusive of food, wine, water, coffee and service

**Monday 19<sup>th</sup> September 2022**

Title:

Long Leg Grouse and Bouillabaisse with cold climate Pinot Noir

£195pp

Inclusive of food, wine, water, coffee and service

**Monday 28<sup>th</sup> November 2022**

Title:

Balmoral Venison, black truffle tortellini and red wine poached pears with wines from Piedmont

£195pp

Inclusive of food, wine, water, coffee and service