

EXCLUSIVE 4 COURSE PAIRED WINE DINNER

HERITAGE TOMATO AND FETA SALAD

Herb dressing and micro basil

Paired with

NV PROSECCO QUADRI EXTRA DRY, BOTTER, ITALY

PAN ROASTED SCALLOPS

Black pudding crumb, cauliflower puree and lemon oil

Paired with

QL VINHO VERDE, QUINTA DA LIXA, PORTUGAL

LAMB CUTLETS

Smoky honey glaze, pistachio and sage crumb, and game chips

Paired with

CABLE CROSSING SHIRAZ, GROWERS WINE GROUP, AUSTRALIA

BANOFFEE PIE

Banana loaf with Chantilly cream and toffee sauce

Paired with

RIOJA BLANCO HEREDAD DE TEJADA, VINTAE, SPAIN

albatross
& arnold

x

MANCHESTER'S FINEST

Please inform your server of any dietary requirements or allergies.