

## Cuisine Menu – 20<sup>th</sup> September 2018

### Starters

Pan fried pigeon breast, black pudding & beetroot puree

Spinach soup, crème fraiche, garlic toast

Roasted tomato with buffalo mozzarella, baby basil, olive & balsamic glaze

Pan fried scallops, blanched asparagus, white chocolate sauce, Parma ham crisp

### Mains

Wild mushroom Tagliatelle, parmesan crisp & truffle oil

Duo of guinea fowl, wilted spinach, pomme purees & baby carrots with a red wine sauce

Herb crusted sea bream, samphire, potato, and tomato & basil salad

Loin of venison with a broccoli & blue cheese puree, sauté garlic green beans, red wine jus

### Desserts

Custard tart, mixed berries

Passionfruit Pavlova, passionfruit fruit infused cream

Coffee panna Cota, pistachio crème patisserie filled with brandy snap

Cheese & Biscuits

**Call to book: 01962 869630**

**Email to book: [info@greenswinebar.co.uk](mailto:info@greenswinebar.co.uk)**

£26 per person