

# SPRING WINE SUPPER MENU



## To Start:

Salad of picked baby veg, goats' cheese, truffle honey

*Matched with Le Vieille Tour Provence Rose*

## Fish Course:

Pan seared seabass, hazel nuts, samphire, shallot puree

*Matched with Reserve Personnelle Macon Villages*

## Main Course:

Oven roast rump of Hampshire lamb, beetroot, spring vegetable fricassee, mint jus

*Matched with Outanou Reserva Rioja*

## Dessert:

Strawberry Pannacotta, dried strawberry, vanilla crumb, strawberry gel

*Matched with Moscato Passito (Italian)*

*The Cliff House*