



Three Horseshoes
Country Inn & Spa —

Wine Dinner Menu

With Nigel Wilkenson MSc

Thursday 21st March
£60

Arrival drink

Henners Gin & Fentimans Tonic with Mint & Cucumber

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**Truffled Jacket Potato Mousse  
& Chive**

*Henners Brut. Sussex, England*

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Pressing of Ham Hock & Chicken

Bacon & Port Jam, Spring Vegetable Ragout

Turckheim Riesling Vieilles Vignes. Alsace., France

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**Smoked & Cured Scottish Salmon**

*Torched Cucumber, Horseradish Ice Cream & Apple*

*La Leyenda de Las Cruces Sauvignon Blanc. Leyda Vally, Chile*

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Slow Cooked Longhorn Fillet of Beef

Ale Braised Shallot, Wild Garlic & Bone Marrow Fritter

Circumstance Merlot. Stellenbosch, South Africa

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**Clotted Cream & Stem Ginger Parfait**

*Forced Yorkshire Rhubarb & Pistachio*

*Cline Cellars Late Harvest Mourvedre. California, USA*

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Coffee