



Taste of The Seasons

Winter at The Railway

Wednesday 22nd November

Arrival Prosecco, 3 Course Dinner with Wine Pairings

Arrival 7.30pm | Dine at 7.45pm

£34.95pp

Starters

Confit Duck Leg, Risotto of Jerusalem Artichokes, Crispy Kale & Pecorino (gf)

Wine Match - Terra de Lobos Red, Quinta do Casal - Tejo, Portugal

Crispy Goats Cheese, Apple & Pomegranate Salad, Red Chicory, Brazil Nuts (v)

Wine Match - Sauvignon Blanc 'Gran Reserva', Santa Luz - Leyda Valley, Chile

Mains

Cornish Hake, Creamed Potatoes, Sprouts Leaves, Smoked Bacon & Chestnuts (gf)

Wine Match - Oak Aged Chardonnay 'Les Argelières', Marilyn Lasserre - Languedoc, France

Braised Beef, Savoy Cabbage, Caramelised Onions, Mushrooms & Roast Carrots (gf)

Wine Match - Jonty's Duck, Avondale - Paarl, South Africa

Desserts

Iced Nougatine Parfait, Amerno Cherries, Crushed Pistachio Nuts (gf)

Wine Match - Noble Sémillon, Mitchell - Clare Valley, Australia

Stilton Parfait, Pickled Walnut, Grapes, Cured Ham, Fig Chutney & Biscuits (gf*)

Wine Match - Poças 10 Year Old Tawny Port - Portugal

(v) vegetarian | (v) vegetarian on request*

(gf) no gluten containing ingredients | (gf) can omit the gluten ingredients*