



STORRS HALL  
ON THE LAKE

## Tasting Menu

### Canapés\*

#### Amuse\*

*Sake Akita, Junamai Daiginjo, Japan*

#### **Parmesan, Onion Squash, Radish, Ver Jus, Nasturtium\***

*Chenin Blanc, Mount Difficulty, Central Otago, New Zealand*

#### **Duck Liver, Port, Parsley Root, Brioche**

*Sauvignon Blanc, La Petite Abbaye, Loire, France*

#### **Scallop, Leek, Prune, Chicken, Barley\***

*Albarino, 'Algareiro', Bodegas Ramon Bilbao, Galicia, Spain*

#### **Venison, Butternut, Spinach, Shallot, Mushroom\* (Only on 8 Course Menu)**

*Cabernet Merlot, Paulett Wines, Clare Valley, Australia*

#### **Beef Fillet, Sweet Bread, Short Rib, Savoy Cabbage, Smoked Mash**

*Zinfandel, Ca'Momi, Napa Valley, United States*

#### **Selection of British and European Cheeses, Biscuits, Chutney, Grapes**

*Port, 'Guimaraens', 1998 Vintage, Duro Valley, Portugal*

#### **Peanut Butter, Banana, Caramel, Chocolate\***

*Moscato d'Asti, Moncucco Fontanafredda, Sicily, Italy*

#### **Dark Chocolate, Hazelnut, Caramel, Praline\***

*Pedro Ximenez, Mira La Mar, Jerez, Spain*

### Petit Fours, Tea or Coffee\*

#### **10 Course Menu £75 per person**

*Wine Pairing £35 per person*

#### **8 Course Menu £65 per person\***

*Wine Pairing £25 per person*

\*Please advise us if you have any Food Allergy or Intolerance before ordering

\* Please note a discretionary 10% Service Charge will be added to your bill