

northcote

A STAFFORD COLLECTION HOTEL

# The Five Course Autumn Gourmet Menu

Available at dinner and lunch from 12 noon to 2pm.

## **Squab Pigeon**

Heirloom Beetroot, Aged Balsamic

*Rock Angel, Château D`Esclans, Côtes de Provence, France, 2019*

125ml £15.00

## **West Coast Scallop**

Curried Pearls, Pomegranate, Almond, Coriander

*Alvarinho Soalheiro, Preimeras Vinhas, Antonio Esteves Ferreira, Vinho Verde, Portugal, 2018*

125ml £12.75

## **North Sea Cod**

Maitake, Ponzu

*Petritis, Kyperounda Winery, Troodos, Cyprus, 2017*

125ml £8.50

## **Scottish Venison**

Sausage, Damson, Butternut, Toasted Seeds

*Syrah, Coralillo, Matetic, San Antonio, Chile, 2016*

125ml £11.50

## **Orchard Apple "Pie"**

Walnuts, Maple, Caramelised Milk

*Oremus, Tokaji, Late Harvest, Tokaj, Hungary, 2017*

70ml £14.25

Your choice of freshly ground Colombian Huila & El Salvador Blend Coffee or a selection of Teas served with Petits Fours

£85.00 per person

Matched wine flight by the glass £62.00

Wines subject to change

## **The Northcote Cheeseboard**

A Selection from The Courtyard Dairy served with Peter's Yard Crackers & Homemade Bread

5 Cheeses £15.00 // 7 Cheeses £20.00

Please notify a member of staff or any food allergies or intolerances. An optional 12.5% service charge will be added to your bill.

This menu is designed for leisurely dining – please allow 2.5 hours.

This is to be taken by the entire table. Menu is subject to change.