

northcote

A STAFFORD COLLECTION HOTEL

## The Five Course Vegetarian Winter Gourmet Menu

### **Roast Cauliflower**

Curried Pearls, Pomegranate, Toasted Almond  
*Alvarinho Soalheiro, Antonio Esteves Ferreira, 2020*  
125ml £10.65 | Bottle £58.00

### **Heirloom Beetroot**

Aged Balsamic, Tarragon  
*Redoma Rosé, Dirk Niepoort, 2019*  
125ml £10.35 | Bottle £56.00

### **Hen of the Woods**

Black Garlic, Parsley  
*Contino Blanco, Rioja, Spain, 2018*  
125ml £12.40 | Bottle £69.00

### **Wood Roasted Carrot**

Curd Tortellini, Pine Nut, Cardamon  
*Pinot Noir, Grace Bridge, 2018*  
125ml £7.50 | Bottle £39.00

### **Valrhona Chocolate**

Hazelnut & Lime  
*Moscatel de Setubal, Sivipia, Portugal, 2018*  
70ml £5.20 | Bottle £47.00

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

**£85.00 per person**

### **Wine Flight**

Matched wine flight by the glass **£46.10**  
Matched wine flight by the bottle **£269.00**  
*Wines subject to change*

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