

01

Nori rice cracker, pickled mushrooms, smoked anchovy - *Bodegas Alvear, Fino C.B. Montilla -Moriles, NV, Jerez, Spain*

02

Carpet clam with lamb tartare and lovage

03

Crisp chicken skin, foie gras mousse and aged Parmesan - *Long Beach Chenin Blanc, 2015, Robertson South Africa*

04

Poached scallop, grilled razor clam, braised chicken and horseradish
- *Riesling 'H', Rheingau, Prinz Von Hessen, 2014, Rheingau, Germany*

05

Rose veal tartare, fermented turnips, truffle and watercress - *Nebbiolo Roero Matteo Correggia, 2012, Piemonte, Italy*

06

Poached cod, Wye Valley asparagus velouté and crab - *Baron de Badassierre Viognier, 2015, Languedoc, France*

07

Roasted duck, pine scented honey, duck parfait and caramelised onion broth
- *Minervois Domanine La Rouviolle, 2013, Minervois, France*

08

Beurre noisette parfait, marmalade and sweet potato toast - *Orange Muscat Essensia, Quady Winery, 2014, Madera, California, USA*

09

Madagascan wild vanilla, chocolate, mango and lychee - *De Bortoli Noble One, 2011, Riverina, New South Wales Australia*

10

Macaroons and madeleines