

DINNER WITH THE WINE SHOW'S JOE FATTORINI

WELCOME DRINK GRAHAM BECK NV BRUT ROSÉ, ROBERTSON VALLEY, SOUTH AFRICA

Sourdough bread, beurre noisette, crispy chicken skin

CHEF'S SNACKS

SPRINGFIELD ESTATE, LIFE FROM STONE, SAUVIGNON BLANC, ROBERTSON VALLEY,
SOUTH AFRICA

Puffed salmon skin, finger lime, wasabi

Feuille de brick, foie gras, smoked eel, green apple

STARTER

CHATEAU LEOUBE, SECRET DE LEOUBÉ, COTES DE PROVENCE, FRANCE

Poached sea trout, heritage tomato salad, tomato consommé, caviar

MAIN COURSE

DE TRAFFORD, CABERNET SAUVIGNON, STELLENBOSH, SOUTH AFRICA

Shorthorn sirloin and cheek, grilled cabbage, roast garlic pureé

DESSERT

DOMAINE LAFAGE, MAURY GRENAT, LANGUEDOC-ROUSSILLION, FRANCE

Dark chocolate pavé, cherries, cherry sorbet

Sweets and treats

MANCHESTER
HOUSE

A discretionary 12.5% service will be added to the final bill. All gratuities and service charges go to the team that prepare and serve your meal and drinks, excluding all management. All prices include VAT at the current rate. Cheese may be made with vegetable rennet. Our dishes may contain nuts or nut traces.