

DINING ROOM AT THE GORING

Glass of champagne on arrival, 3 courses with wine pairing,
petits fours & tea or coffee

£130 per person

A glass of champagne on arrival

Girolle mushroom risotto, black truffle & Tunworth cheese

Foie gras terrine, pickled Cornish strawberries, lemon sorrel & pistachio

Cornish mackerel, horseradish, pickled radish & watercress soup

Sancerre, Lucien Crochet, Loire Valley, France 2017

Or

Hamilton Russell Vineyards Chardonnay, South Africa 2018

Slow-cooked halibut, roast heritage carrots & nasturtium

Glazed lobster omelette, triple-cooked chips, lobster Caesar salad

Rack of lamb, sweetbread, aubergine & black tea

Huia Pinot Noir, Marlborough, New Zealand 2015

Or

Côtes du Roussillon Villages Les Orris, Domaine Boucabeille, France 2015

Lemon, Opalys white chocolate, caramel sponge, mascarpone ice cream

Raspberry & thyme trifle

Gariguettes Eton mess, sweet basil sorbet

Jurancon Uroulat, Charles Hours, France 2016

Or

Rieslaner Auslese Von 14 Zeilen, Weegmuller, Germany 2017

Petits fours, tea or coffee