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***Bodegas Zugober Wine Evening  
Tasting Menu***

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**1<sup>st</sup> Course**

**Amuse Bouche**

Wild Mushroom Arancini with Black Olive Caramel

**2<sup>nd</sup> Course**

**Kentish Asparagus**

Aioli and Confit Egg Yolk Puree

**3<sup>rd</sup> Course**

**Smoked Trout**

Curly Endive, Horseradish and Cranberry Dressing

**4<sup>th</sup> Course**

**Home Counties Rump of Lamb**

Dauphinoise Potatoes, Fine Bean, Samphire and Sauce Verde

Or

**Pan Fried Sea Bass**

Brown Shrimp, Cockles and Creamy Pearl Barley Risotto

**5<sup>th</sup> Course**

**Chocolate Truffle Cake**

Black Cherry Mousse

*Coffee or Tea*

*Petit Fours*