

VILLIERS HOTEL

Buckingham

7 Course Degustation | Tasting Menu | October 4th, 2024

Artichoke Velouté

Toasted Almonds, Smoked Salt | GF

Smoked Pigeon Breast

Black Pudding Beignet, Salsa Verde | DF

Tuna Ceviche

Black Olive, Chilli & Lime | GF, DF

Elderflower Sorbet

Lemon Syrup | GF, DF

Fillet of Beef

Braised Oxtail, Textures of Onion, Madeira Sauce

Iced Blackberry Parfait

Bramley Apple Compote, Gingerbread Crumble | GFO

Truffled Brie

Fig, Thyme Cracker, Plum Chutney | GFO

VILLIERS HOTEL

Buckingham

7 Course Degustation | Wine Flight | October 4th, 2024

1st Course | Artichoke Velouté

Rag and Bone Riesling | Australia | 100ml

The palate is bright, zingy, bursting with natural acidity. Fresh lime and white pithy fruit coming through.

2nd Course | Smoked Pigeon Breast

Laudun Cotes Du Rhone | France | 100ml

Floral aromas mixed with floral notes. Immediate freshness, with a lovely minerality mid-palate complemented by white fleshed fruit. A long lasting finish with hints of aniseed.

3rd Course | Tuna Ceviche

Thetis Picpul De Pinet | France | 100ml

A dry and light bodied white wine, that has a good balance of fruit & freshness.

4th Course | Elderflower Sorbet

Diamarine Coteaux Varois Rose | France | 75ml

Pale pink, very expressive on the nose. Deliciously tangy on the palate with fresh fruit, and citrus peel, aromas leading to a very elegant finish.

5th Course | Fillet Of Beef

Don David Malbec | Argentina | 100ml

Rich and filled with berries, plum jam, the perfumed acidity of redcurrants, with a scent of violets on the nose and the sweetness of vanilla and a smear of dark chocolate.

6th Course | Iced Blackberry Parfait

La Delfina Pinot Grigio Rose | Italy | 100ml

This wine is packed with juicy strawberry and raspberry flavours, lifted by a mouth-watering acidity.

7th Course | Truffled Brie

Grahams 10 Year Old Tawny Port | Portugal | 50ml

On the nose a mixture of complex nutty aromas, combined with hints of honey and figs. The palate experiences rich mature fruit flavours, beautifully mellowed with a luscious long finish.