

VILLIERS HOTEL

CHEFS TABLE & WINE FLIGHT

28 | 06 | 24

Gazpacho with Langoustines (GF, DF)
Fennel & Lemon Oil

Domaine J.A. Ferret Pouilly-Fuisse, France
Intense, with a texture at once fresh and creamy, it is characterised by notes of fresh hazelnut and bergamot

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Smoked Pigeon Breast (GF)
Puy Lentils, Crisp Parma Ham, Caramelised Cauliflower Puree, Sherry Vinegar Glaze

Don David Malbec El Esteco
This is full bodied but gentle, it caresses your mouth with red and black fruit, violets, smoke and spice

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Salmon & Crab Rillettes (GFO)
Pickled Cucumber, Apple Jelly, Crisp Filo

Mack & Collie Sauvignon Blanc, New Zealand
Fresh herbs sprinkled over passion fruit and melon while lime zest hangs around in the background.

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Lime Sorbet (GF, DF)
Mint & Rum Syrup

Andre Legrand Brut NV, France
Fine and with a linear acidity, this is a delicate balance of leesides and fresh fruits

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Beef Wellington
Truffle Potato Puree, Buttered Asparagus, Spinach Puree, Maderia Sauce

Gevrey-Chambertin Joseph Drouhin, France
A wine with a beautiful, bright ruby colour. Intensely fruity on the nose, the aromas are reminiscent of black cherry, wild blackberry and liquorice

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Cherry Bakewell
Truffle Potato Puree, Cherry Syrup, Toasted Almond Ice Cream

Jean Michel Gauoux, France
A warm nose of ripe stone fruit mingles wonderfully with toasted hazelnut and a hint of vanilla cream

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Cashel Blue (GFO)
Caramelised Pear, Port Syrup, Cheese Wafers

Taylor's Late Bottled Vintage Reserve, Portugal
Delightful flavours with deep prune-like fruit and a sweet powerful fleshy taste