

# GUSBOURNE

## GUSBOURNE WINE DINNER

**Hosted by Laura Rhys**

*Master Sommelier & Gusbourne Global Ambassador*

A curated three-course menu paired with outstanding vintages from the Gusbourne estate.

7<sup>th</sup> November 2023

### **Appetiser**

Yellowtail carpaccio with citrus and miso salt

*Served with Gusbourne Blanc de Blancs 2018*

### **Main Course**

Pan-fried sea bass with white wine, shallots and lemon crème

Mix leaf salad with citrus dressing

Layered potato chips with rosemary

*Served with Gusbourne Chardonnay Guinevere 2021*

### **Dessert**

Marinated strawberries with basil sponge and citrus curd

*Served with Gusbourne Rosé 2019*

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage.