

Falcondale Menu

Friday, October 20th, 2017

Canapés

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Salad of spiced grilled aubergine and avocado

K-Naia 2015, Bodegas Naia, La Seca, Rueda, Spain

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Griddled scallops with salt cod brandade, watercress sauce

North Coast Viognier 2014, Cline Cellars, Sonoma, California, USA

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Roast plaice with wild mushrooms, chicken wing and sage

Pinot Noir 2013, Stopbanks, Marlborough, New Zealand

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Goosnargh duck breast, duck faggot, confit potato,
cider and apples, celeriac purée

Saint-Chinian 'Cuveé Magali' 2012

Jean Lacugue, Ch. Milhau-Lacugue, Puisserguier, Languedoc, France

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Damson soup with cinnamon ice cream

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Petits fours