



Springtime Wine & Dine

Along with our good friends at Bibendum Wine.

Tasting Dinner, 16th March 2018

£45.00 per person ~ To include all food and wines...

Please advise in advance if you'd like our vegetarian options.

Arrival at The Perch from 7pm to be seated for 8pm

On Arrival

125ml Glass of Graham Beck Sparkling Rose-South Africa

To Start

Roasted beetroot & Tewkesbury goats curd, pan-fried asparagus, broad bean & radish salad (V)

125ml Wine Farer Chenin Blanc 2017-South Africa

To Follow

Cornish mackerel, pickled apple, cucumber & celery with candied sunflower seeds

Or

Char-grilled sprouting broccoli, celeriac, hazelnuts, & blood orange hollandaise (V)

125ml Catena Chardonnay 2016-Argentina

Main Course

Salt marsh lamb rump, pea puree, baby carrots, potato terrine, red wine & thyme jus

Or

Caramelised shallot tarte tatin, pea puree, baby carrots, potato terrine, red wine & thyme jus (V)

75ml Minervois Syrah Grenache, Ch. Maris-France

75ml Algueira Mencia, Ribeira Sacra-Spain

Dessert

Set vanilla custard, poached Yorkshire rhubarb, raspberries & almond brittle

75ml De Trafford Straw Wine-South Africa



Given the success of our previous tasting dinners we thought we'd team up once more with Bibendum Wines to bring you a fabulous **Springtime Tasting Dinner**. All the wines for the evening will be 100% S.N.O.B wines.....either Sustainable, Natural, Organic or Biodynamic as well as all being Vegetarian.

John Crabtree from Bibendum Wines will attend and be on hand throughout to talk us through the wine selection, all of which have been specially chosen to compliment the menu dishes.

This is a great opportunity to sample some fantastic spring inspired dishes alongside a great introduction to the increasingly popular natural wine world.

Mr. John Crabtree: After an early career in the hospitality industry, John found his way into drinks wholesale and then 9 years ago joined Bibendum to focus on the world of wine.

Although often glamorised, it must be remembered that this is essentially flogging booze to people that want to buy it and this has enabled John to develop his career in various roles within Bibendum. Currently the Senior Account Manager looking after Oxfordshire and other areas, his passion for wine thankfully dwarfs his actual knowledge