

CHAPEL DOWN WINE DINNER

Arrival canapés

Chapel Down Brut Reserve 19

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Chef's choice amuse bouche

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Pan seared Rye Bay scallops

Smoked carrot puree, buttermilk gel

Heritage beetroot salad (vg)

Whipped feta, toasted pumpkin seed, pomegranate

Chapel Down English Rosé 22

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Five ways pork

Black pudding sausage roll, stuffed tenderloin, fennel braised belly,
bacon jam, pork crisp, apple sauce

Chilston Park wild mushroom wellington (vg)

Seasonal greens, caramelised shallots

Chapel Down Kit's Coty Bacchus 21

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Vanilla and rhubarb panna cotta

Ginger honeycomb, rhubarb gel, fresh strawberries

Chapel Down Reserve Rose 20

TASTING NOTES

Arrival

Chapel Down Brut Reserve 19

A crisp, fresh and elegant English sparkling wine, with notes of apple, light red berries and brioche.

Serving suggestions

As an 'extra brut', this wine is ideal with food, especially grilled chicken, and seafood, or enjoyed on its own as an aperitif.

Starter

Chapel Down English Rosé 22

A crisp and fresh rosé wine with notes of raspberries, strawberries and cream.

Serving suggestions

This refreshing wine pairs perfectly with grilled shellfish, barbeques and salads.

Main

Chapel Down Kit's Coty Bacchus 21

Green apple and citrus peel aromas with background oak influence. The palate is delicate with lychee and elderflower flavors with a long, fresh finish.

Serving suggestions

An ideal pairing to white crab meat salad, asparagus risotto, and lightly smoked fish.

Dessert

Chapel Down Reserve Rose 20

A crisp, fresh and elegant English sparkling wine with notes of redcurrant, citrus and wild strawberry.

Serving suggestions

Great as an aperitif or with canapés, alternatively pair with summer fruit pudding.