



Vinoteca Farrington  
Autumn 2011  
Private Dining £35 Menu

*Each guest must pre-select each course one week prior to the event.*

Squash & ginger soup

Wild mushrooms, tarragon, aioli & toast

Crayfish cocktail

Selection of Spanish cured meats

\_\_\_\_\_

Globe artichoke, cauliflower, hazelnuts & quail egg

Smoked haddock, English peas, gaufrette potatoes & tartare sauce

Roast Middlewhite pork loin, rosemary roast apples & caramelised chicory

Rare venison haunch, English carrots & beetroot

\_\_\_\_\_

Spiced pear sorbet, biscotti

Apple tart fine, caramel sauce & vanilla ice cream

Dark chocolate pot with coconut chantilly

Selection of cheese (50g), homemade oatcakes & chutney

\_\_\_\_\_

Selection of cheese (50g), homemade oatcakes & chutney  
(Supplement £5 per person)