



## **The Regency Restaurant & The Wine Cellar Tasting Dinner**

**Hosted by Berry Bros. & Rudd**

**Tuesday 31<sup>st</sup> March 2020 at 7.15pm**

### **On Arrival**

*Flint Vineyard Charmat Rosé*

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### **Sliced Close Leece Farm Coppa Ham**

Bramley apple jelly & almond saffron toast

*Berrys' Own Selection Cotes de Provence Rosé*

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### **Niarbyl Crab & Salmon Leek Cannelloni**

Organic leeks stuffed with niarbyl crab and salmon, served with a brioche crust and thermidor sauce

*Berrys' Own Selection White Burgundy*

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### **Assiette of Lamb**

Braised lamb shoulder, confit lamb cannon & shepherd's pie, pea mouse and rosemary jus

*Allende, Rioja*

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### **Cheeses**

Four different cheeses from around Europe served with walnut bread, crackers, grapes and chutney

*Chateau Teyssier, Bordeaux*

*Quinta De La Rosa 20 year old Tawny Port*

**£67.50 per person**