



Vine to View

FIRST COURSE

Seared Scallop | Parsnip & White Chocolate Purée | Lemon Oil

Paired with: Hattingley Valley Classic Reserve NV

The wine's crisp acidity and fine bubbles cut through the sweetness of the scallop and parsnip, while enhancing the citrus brightness of the lemon caviar.

SECOND COURSE

Hot Smoked Trout Rilette | Pickled Cucumber

Paired with: Hattingley Valley Blanc de Blancs

Zesty citrus and mineral notes complement the richness of the trout while lifting the freshness of the cucumber.

THIRD COURSE

Tuscan-Style Stew | Polenta Slices | Fennel Salad

Paired with: Hattingley Valley Still Chardonnay

A beautifully balanced Chardonnay with orchard fruit and gentle oak, matching the rustic depth of the stew and the aromatic fennel.

FOURTH COURSE

Pepper Crusted Venison | Pomme Fondant | Red Wine Sauce

Paired with: Hattingley Valley Rosé

Delicate red berry flavours and bright acidity enhance the venison while harmonising with the tartness of the cherry reduction.

DESSERT

Strawberry Mille-feuille | Elderflower Custard | Strawberry and Basil Salsa

Paired with: Hattingley Valley Entice

Lusciously sweet with vibrant acidity, this pairing highlights floral elderflower and fresh strawberry notes, while the basil adds a fragrant twist.



HATTINGLEY
VALLEY
