

THE BUXTED INN

Wine & Food Pairing
MENU

Saturday 30th November 2024

6 courses of fine dining expertly matched with six stunning glasses of wine. Our Sommelier will be there to talk you through the pairings and explain why and how we match them together

A SELECTION OF AMUSE BOUCHE
ANDERIDA, DOWNSVIEW VINEYARD, EAST SUSSEX, ENG NV

CORNISH SEAFOOD STEW, SAFFRON CREAM FOAM
MILLET ROGER, SANCERRE, FRA, 2022

GRILLED & SMOKED CROWN PRINCE, CURRIED BUTTERNUT SQUASH PUREE, PICKLED CHILLI, CRISPY PARSIPS, LEMONGRASS OIL
JEAN BECKER PINOT GRIS, ALSACE, FRA, 2021

GRILLED SIRLOIN, WILD MUSHROOM KETCHUP, SALT BAKED CELERAIC TARRAGON OIL
CHATEAU REYNIER, BORDEAUX, FRA 2019

SLOW COOKED VENISON SHOULDER IN PORT JUS, BRAISED RED CABBAGE, ROASTED CHESTNUT, SHALLOT PUREE
VALDERRADO UNICEPA, RIBERA DEL DUERO, ESP 2018

SPICED PEAR TARTE TATIN, VANILLIA ICE CREAM
'GIOVANNI ALLEGRINI' RECIOTO CLASSICO, ALLEGRINI, VENETO, ITA 2015

£85 per person

Please let us know if you have any dietary requirements