

Harbour Heights Hotel

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Wine Event

TUESDAY, 15TH OCTOBER 2019

CHAPEL DOWN, FINE CUISINE & WINE PAIRING EVENING

Three Courses | £50 per person

Including: welcome drinks, canapés, 3-course dinner, coffee & petit fours,
pairing wines & talk from Chapel Down Wines

Canapés

**Beetroot & Lime Arranchini
Jerusalem Artichoke Veloute Shot**

Paired with

Chapel Down Sparkling Bacchus

Aromas of Pineapple, grapefruit and elderflower.

The palate is tropical & floral with a crisp texture & refreshing finish.

Starters

Citrus Cured Mackerel

celeriac remoulade, beets & apple gel

Paired with

Chapel Down Bacchus

Ripe melon, peach, passion fruit, gooseberry & a hint of cut grass on the nose.

The palate shows tropical fruits & refreshing lime.

Mains

Pan Roasted, Corn Fed Chicken Breast

butternut squash & sage risotto, braised celery, chicken jus

Paired with

Chapel Down Three Graces

A subtle array of flavours from lemon sherbet & strawberry, to brioche & fresh bread characters. The palate has delicacy & depth which leads to a rich finish with fantastic length.

Dessert

De-constructed Autumn Berry Cheesecake

dehydrated orange

Paired with

Chapel Down English Rose

Cherry scented with red fruit & freshness on the palate, leading to a lingering finish.

Petit Fours

tea & coffee



CHAPEL DOWN
TENTERDEN ENGLAND