



STON EASTON PARK  
Hotel, Restaurant and Gardens



## Seven Course Tasting Menu

### *Amuse Bouche*



Torched Mackerel, Dorset Crab Apple Jelly  
Pickle Daikon Brown Crab Mayonnaise  
*'Reichsrat von Bubl Riesling Trocken Pfalz 2014'*



Foie Gras, Rhubarb Chutney, Chocolate  
Beetroot, Brioche



Pan Fried Red Mullet, Lemon Puree Fermented Garlic,  
Sea Vegetables and Chorizo Foam



Duck Breast, Lyonnaise Style Potatoes, Bulgur Wheat,  
Burnt Onions, Confit Duck and Blackcurrant Jus  
*'Sherwood Estate Pinot Noir, Waipara, New Zealand 2014'*



### **Sorbet**



Iced Strawberry Parfait,  
Raspberry Sorbet  
*'Zuccardi Reserva Torrontes Tardio, Argentina 2015'*

£75.00 per person

£95.00 Including Wine Flight

£4.50 Freshly Ground Coffee and Petit Fours

*Please note that we prepare and cook all ingredients in our kitchen. We do our utmost to keep them separate but this cannot be guaranteed. However, if you have any known allergies, when ordering your meal, please advise your head-waiter, so that we can guide your choice.*

*A discretionary 10% service charge will be added to your account*