

# Mint

## Taste of Tewkesbury Park

### Mushroom

*Wild mushroom velouté, black truffle & squash cracker, cep powder*

### Paired with - 2021 Grüner Veltliner Federspiel Kollmütz - Austria

*This Austrian grape variety is beginning to get noticed for its freshness. You'll pick up citrus & apple, with its earthy notes providing the perfect complement to the mushroom & truffle of this dish.*

### Tandoori Cauliflower

*Hyderabadi Biryani, cashew nut korma sauce, chaat masala gel*

### Paired with - 2020 Chinon Tradition, Pierre Sourdais - Loire

*100% cabernet franc from the banks of the River Vienne with aromas & flavours of red & black fruits. We think it matches well with a bit of spice.*

### Strawberry Sorbet

*Champagne jelly, macerated strawberries*

### Roast Vegetable Wellington

*Potato au gratin, truffled baby leeks, carrot, Champagne butter sauce*

### Paired with - 2018 Zinfandel, Bonterra

#### Organic Vineyards - USA

*Any Wellington dish calls for something special and this Zinfandel (aka primitivo) has some added petite syrah to give it a little perfume and complexity.*

### Chocolate, Dulce de Leche, Whisky Mousse (G\*)

*Lychee & cardamom ice cream*

### Paired with - Espresso Martini

*Indulge in the timeless allure of our classic Espresso Martini, where freshly-brewed espresso meets smooth vodka, delivering the perfect balance of bitter & sweet in every sip.*

### Tea or coffee & petits fours

**Tasting Menu £70 per person | Matching Wine Flight £40 per person**

**If you have a dietary requirement or a particular allergy, please let our team know.**

(G\*) = Can be made using gluten-free ingredients - please just ask our team. (G) = Contains gluten.

(V) = Vegetarian (PB) = Plant based.

