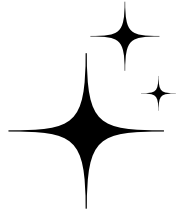


# LAWSHALL SWAN AND NETHERGATE

## WINES TASTING MENU



We warmly invite you to an exceptional evening. Join us for a night filled with exquisite wine and delectable cuisine. Each course has been thoughtfully paired with a specific wine, allowing you to explore a unique world of flavours as you experience the delightful twists that different food and wine combinations can offer.

### TO BEGIN

A glass of Zensa organic spumante or pint of ale or lager

### First course

Seared beef tomato, mozzarella and basil  
-Viognier Grains Marrenon France

### Second Course

Thai sirloin salad, chilli, corriander, peanut  
-Pinot Noir regional reserve De Bortoli Australia

### Third course

Seabass and monkfish with chorizio, squid ink pasta, rocket  
-Sauvignon cuvee MMM and Sableth Blanc Domaine Piaugier

### Fourth course

Duck breast, orange, sugar snap, sauteed potato  
-Salice Salentino Riserva Trulli Italy

### Fifth Course

Winter fruit compote, Movenpick vanilla ice cream and pastry crumb  
-Late harvest Savignon Santa Carolina Chile

DEPOSIT (NON-REFUNDABLE) OF £20PP MUST BE MADE BEFORE THE 10TH FEBRUARY TO  
SECURE YOUR BOOKING

CALL 01284828477 TO BOOK. PAYMENT CAN BE MADE OVER THE PHONE AND AT THE PUB

**£67.50pp**

## MORE INFORMATION :

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