

Nieto Senetiner Dinner  
with Winemaker Santiago Mayorga

Wednesday June 20<sup>th</sup>, 2018

Dinner Menu

7pm arrival

Canapés

Crab Cakes with Roasted Red Pepper Aioli

Alsatian tart

*Nieto White Blend, 2017*

Citrus Cured Sea Trout, Portland Spider Crab, Radish, Sour Cream

*Cadus Vista Flores Chardonnay, 2016*

Barbary Duck Breast, Confit Bon Bon, Braised Beetroot, Juniper Jus

*Verne Malbec, 2017*

Braised Oxtail, Roasted Beef Rump, Red Onion Compote, Madeira Sauce

*Cadus Chacayes Malbec, 2015*

Dark Chocolate Delice, Cherry Sorbet

*Cadus Tupungato Cabernet Sauvignon, 2015*

Edgcumbes Coffee & Tea

£58 per person

*Hennings Wine* est. 1960

Please call 01903 883477 or email Liz directly at  
liz@theparsonstable.co.uk to secure your table

the  
parsons  
table

Please inform us of any dietary requirements or allergies upon booking so we can better facilitate your needs.