

Nieto Senetiner Dinner
with Winemaker Santiago Mayorga

Wednesday June 20th, 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.