

Chef's Table

at Swinton Cookery School

Canapés

Walled Garden Salad

Smoked Feta, Pickled Vegetables, Roasted Cashew Nuts

Villa Wolf Wachenheimer Riesling, Pfalz, Germany 2019

Mackerel Escabeche

Roasted Red Peppers,
Sweet Lime Pickle, Spiced Bhaji
with Romesco Sauce

Zuccardi Valles Torrontes, Salta, Argentina

Braised Stuffed Rabbit Leg

Truffled Black Pudding, Baby Carrots,
Charred Spring Onions with Watercress Dressing

Louis Latour Valmoissine Pinot Noir, France

Estate Heather Honey Panna Cotta

'Peach Melba'

Roasted Peaches, Roasted Almonds,
Wild Strawberries, Vanilla Yoghurt Parfait
Famille Perrin Muscat de Beaumes-de-Venise

Petit Fours and Coffee

Wine pairing is available for £50 per person



About the Menu

The menu at Swinton Cookery School's Chef's Table is carefully curated by Chefs Marc Williams and Luke Palmer, utilising the seasonal ingredients from the neighbouring Walled Garden, which is maintained by Head Gardener Dame Susan Cunliffe-Lister. Other produce comes from the wider 20,000 acre Estate, including venison, trout and grouse. The preserves, chutneys and honey are all produced on the Estate.

A true Estate to plate experience.

Wine Tasting Notes

Supplied by Bon Coeur Fine Wines

Villa Wolf Wachenheimer Riesling, Pfalz, Germany 2019

This lovely dry Riesling gets its name from the Village of Wachenheim. The grapes are organically grown on well-drained, weathered sandstone soils which produces pure, intense fruit driven wines with an elegant mineral purity. Excellent richness and solid structure make this wine full and surprisingly powerful. It has good length, with a crisp, dry finish.

Zuccardi Valles Torrontes, Salta, Argentina

Torrontes is Argentina's signature white grape. Delicate aromas of lemon, peach and orange with added floral rose and lychee overtones. Crisp and clean on the palate underpinned with bright, vibrant acidity that flows into a core of further citrus and white stone fruit.

Louis Latour Valmoissine Pinot Noir, France

Delicious, soft and silky Pinot Noir from the Louis Latour stable. Small yields from the vineyard located on the site of an ancient monastery, at an elevation of 500 metres, ensure bright, full-flavoured fruit and generous acidity. With subtle tannin and juicy red fruit.

Famille Perrin Muscat de Beaumes-de-Venise

Located at the foot of the Dentelles de Montmirail, Beaumes de Venise has a particularly warm climate. This enables the grapes to reach full maturity and allows the production of fortified Vin Doux Naturel wines. Laced with fragrant white flowers, violets and honeyed grape flavours this is fully sweet and delicious.