

# Chef's Table

*at Swinton Cookery School*

Canapés

Walled Garden Salad

Roasted Brazil Nuts, Ewe's Curd, Tarragon Emulsion

*Piquepoul Rose, Languedoc, France*

Smokey King Prawns and Queen Scallops

Bloody Mary Foam, Roasted Courgetti and  
Olive Tapenade, Garden Herbs

*Cune Barrel Fermented Rioja Blanco, Spain*

Blackened Sirloin of Beef

Sticky Barbeque Rib, Confit Roscoff Onion, Artichoke Purée,  
Watercress and Chimichurri Dressing

*Minervois, Via Nostrum, Foncalieu, France*

Estate Heather Honey Panna Cotta

Garden Raspberry and White Chocolate Mousselin

Champagne Jelly, Rose Water Granita

*De Bortoli Deen Vat 5 Botrytis Semillon,  
New South Wales, Australia*

Petit Fours and Coffee

*Wine pairing is available for £50 per person*



## SWINTON ESTATE

### *About the Menu*

The menu at Swinton Cookery School's Chef's Table is carefully curated by our Chef 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*

#### **Piquepoul Rose, Languedoc, France**

Grown in the IGP Coteaux d'Enserune in the Languedoc-Roussillon from 100% Piquepoul Noir. The unusual name evokes the way in which hens (or 'poules' in French) would peck ('piquer') at the grapes scattered on the ground. Very pale colour with delicate aromas of crushed strawberry, rose petals with some lemon citrus notes. Wonderfully lively and bursting with freshness.

#### **Cune Barrel Fermented Rioja Blanco, Spain**

Made from 100 percent Viura, known as Macabeo elsewhere, this white wine from the Rioja is richly fruited with a terrific line of fresh, natural acidity. Full of fresh citrus and toasty oak, with intense white stone fruit flavours.

#### **Minervois, Via Nostrum, Foncalieu, France**

A stunning Syrah-Grenache blend from the Minervois in the Languedoc-Roussillon where the Mediterranean climate and cooling sea breeze produce an intense, yet ripe and luscious Southern French red. Intense aromas of red and black fruits fused with liquorice and black pepper spice. Medium to full-bodied on the palate with ripe tannins and good fruit concentration leading through into a long, lingering finish

#### **De Bortoli Deen Vat 5 Botrytis Semillon, New South Wales, Australia**

Enticing aromas of citrus zest, peach and bush honey with a wisp of quince and sweet vanilla. Layers of botrytis flavours, citrus and a rich blend of stone fruits, integrated with subtle French oak and uplifting acidity.