

Chef's Table

at Swinton Cookery School

Canapés

Walled Garden Asparagus

Truffle-infused Jersey Royals, Charred Baby Gem,
Smoked Feta, Chive Oil

Bodegas Bardos Verdejo, Rueda, Spain 2021

Seared Plaice

Sea Herbs, Squid Ink Linguine, King Prawn,
Brown Butter, Caper Sauce

Villa Wolf Pinot Noir Rose, Pfalz, Germany 2021

Oven Roasted Wood Pigeon

Spiced Puy Lentils, Carrot and Carraway, Blackened Spring Onion,
Chimichurri Sauce

Carlos Lucas Vinhos, Cota 700, Dao, Portugal 2020

Marple Sponge

Honeycomb, Bee Pollen, Sauterne Jelly

Stem Ginger Pannacotta

Walled Garden Rhubarb, Elderflower, Gin and Tonic Sorbet

De Bortoli Deen Vat 5 Botrytis Semillon, NV

Petit Fours and Coffee

Wine pairing is available for £55 per person



About the Menu

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

Bodegas Bardos Verdejo, Rueda , Spain 2021

Located in the Rueda region of Spain, this 100% Verdejo offers fresh aromas of lemon, lime as well as white peach and a delicate herbaceous edge. It is so refreshing with loads of energy thanks to its bright, vibrant acidity, core of further citrus and white stone fruits and a precise, linear finish.

Villa Wolf Pinot Noir Rose, Pfalz, Germany 2021

This off-dry German number is crafted from grapes grown specifically for making rose wines. Pinot Noir is the dominant grape variety and the beautiful salmon hue gives way to a light and refreshing wine, with racy acidity and bright red fruit flavour.

Carlos Lucas Vinhos, Cota 700, Dao, Portugal 2020

Enticing and complex nose of blackcurrant, blackberry and black mulberry with a herbaceous, garrigue undertone. Rich and round, yet extremely ripe and supple with a core of further black and hedgerow fruit fuse with generous black pepper spice.

De Bortoli Deen Vat 5 Botrytis Semillon, NV

The De Bortoli family made a global name for itself with its famous Botrytised Semillon, Noble One, and this clean, honeyed sibling of the original is no less elegant and lively. 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.