

# *Chef's Table*

*at Swinton Cookery School*

## Canapés

Ribblesdale Old Ewe's Cheese Custard, Autumn Truffle, Pickled Turnip,  
Crispy Kale, Wild Rice

*Bolney Estate Pinot Gris, Sussex, England 2018*

## East Coast Lobster Ravioli

Artichoke Espuma, Lobster Jus, Estate Foraged Mushrooms

*Domaine Hegarty Chamans Grenache Blanc/Roussanne, Languedoc, France 2019*

## Estate Cured Pork Fillet

Confit Belly, Crispy Cheek, Estate Apple, Vanilla, Celeriac

*Valpolicella Ripasso Superiore, Veneto, Italy 2019*

Estate Heather Honey Roasted Fig Roll, Baileys Custard

## Dark Chocolate and Sea Buckthorn Delice

Cinder Toffee, Elderberry Caviar

*Domaine Lafage Maury Grenat, Roussillon, France*

After Dinner Chocolate 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 James Cooper, 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*

### **Bolney Estate Pinot Gris, Sussex, England 2018**

Elegant, refreshing and soft with medium body. Delicate but with lots of concentrated stone fruit character, with pear and apricot and a touch of orange blossom and honey. 50% of the hand-picked Pinot Gris grapes were crush-destemmed, and 50% whole-bunch pressed. The grape juice underwent cool fermentation in stainless steel tanks for approximately 14 days. Careful winemaking has ensured the retention of floral and fruity aromas.

### **Domaine Hegarty Chamans Grenache Blanc/Roussanne, Languedoc, France 2019**

A family-owned vineyard, by Sir John and Philippa Hegarty. The estate is 15 hectares of vines that are surrounded by woodland and sits in the AOP Minervois region of the Languedoc. They pursue a non-interventionist farming philosophy, based on biodynamic principles.

The 2019 Les Nonnes is a juicy, fresh wine with aromas of green apple, lychee, and citrus zest. A bright acidity that carries through to the long finish of ginger spices. This is an approachable white wine that doesn't disappoint!

### **Valpolicella Ripasso Superiore, Veneto, Italy 2019**

Villalta Valpolicella Ripasso Superiore a wonderfully smooth and elegant wine, enriched with dried grapes that were used to make the winemaker's iconic Amarone. Villalta Ripasso is ripe and concentrated with warm and inviting aromas of dark chocolate and toasted nuts. Rich, fruity and smooth, this wine is an excellent partner to mature cheese and hearty dishes. A perfect Friday night red, with much of the opulence and character of an Amarone with a little more subtlety.

### **Domaine Lafage Maury Grenat, Roussillon, France**

Domaine Lafage Maury Grenat is a French fortified wine that hails from the Maury region of Roussillon in southern France. This wine is made using old vine Grenache grapes, which are grown in the rugged, rocky soils of the region. The result is a rich, intense wine with aromas of dried fruit, figs, and raisins. On the palate, the wine is full-bodied with flavors of dark berries, spice, and liquorice. It has a velvety texture and a long, smooth finish. The wine is aged in oak barrels for one year, adding layers of complexity to its already rich and intense character. It pairs well with rich, hearty dishes, dark chocolate, and cheese.