

# *Chef's Table*

*at Swinton Cookery School*

## Canapés

### Ploughman's

Ribblesdale Custard, Apple Jelly, Pickled Apple and Celery, Quail Scotch Egg  
*Chateau Haut-Mouleyre Blanc, Bordeaux, 2020*

### Brown Buttered Poached Halibut

Smoked Haddock and Potato Velouté, Smoked Haddock Brandade,  
Coronation Salad  
*Robert Oatley 'Signature Series' Chardonnay 2021/22, Margaret River*

### Roast Estate Partridge

Braised Red Cabbage, Bread Sauce, Pickled Girolles,  
Confit Partridge Leg and Mushroom Ragu, Truffle and Parmesan Crisps  
*Castello Banfi Chianti Classico, 2020*

### Vanilla Panna Cotta

Tropical Fruit, Coconut Foam

### Mille-feuille

Blackberry and Pistachio Crème Patisserie, Crisp Puff Pastry, Blackberry Sorbet  
*Babylonstoren's The Newt Ice Cyder*

### 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 Ian Matfin, 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*

### **Chateau Haut-Mouleyre Blanc, Bordeaux, 2020**

From Bordeaux's Entre-Deux-Mers, this pure blended white has fresh, crisp aromas of citrus and tropical fruit with a clean gooseberry character. There's a nice lick of passionfruit and pineapple on the palate with a hint of spice. Zipped up nice and tight and ready to drink. Nice to see a hat-tip to the new world style. Crunchy and delicious. 80% Sauvignon Blanc, 20% Semillon.

### **Robert Oatley 'Signature Series' Chardonnay 2021/22, Margaret River**

Series Chardonnay is a premium wine that represents the best of Australian winemaking. The grapes for this Chardonnay are handpicked from select vineyards in Western Australia's Margaret River region. The wine has a pale straw color with hints of green and is characterized by its complex bouquet of citrus and stone fruit, with subtle toasty notes from aging in quality French oak barrels. On the palate, the wine is soft and creamy, with flavors of apple, peach, and lemon zest. It is a balanced wine with a long, elegant finish that makes it perfect for pairing with seafood, white meat, and creamy pasta dishes.

### **Castello Banfi Chianti Classico, 2020**

Castello Banfi is synonymous with quality. Founded in 1978 by the Italian-American brothers, John and Harry Mariani when they acquired the 'Il Borgo' castle and surrounding vineyards on the slopes of the Montalcino hill. Celebrating the best of Tuscan tradition, Banfi Chianti Classico is made from traditional varieties, predominantly Sangiovese. This wine has intense aromas of plum and blackberry jam. Fresh and balanced, this wine is perfect to enjoy with meat dishes.

### **Babylonstoren's The Newt Ice Cyder**

This 'Ice Cyder' is produced by Babylonstoren in their Somerset estate, The Newt. It is the apple version of Canadian icewine, made by simulating the freezing conditions under which grapes are harvested. The freshly-pressed juice of Somerset cider apples is frozen, and then slowly thawed allowing the separation of syrup-like, super-concentrated juice. This is then cold-fermented into a deliciously rich sweet cider.