

# *Chef's Table*

*at Swinton Cookery School*

## Canapés

### Heritage Carrots

Carrot Puree, Black Garlic, Smoked Eel, Spiced Seeds

*Chateau Haut Mouleyre*

### East Coast Halibut

Onion, Mussels, Sea Vegetables, Dill Oil

*Franschhoek Cellar Chenin Blanc*

### Swinton Estate Venison Loin

Butternut Squash, Truffled January King Cabbage, Red Wine Sauce

*Masseria Li Veli, 'Orion' Primitivo*

### Yoghurt Panna Cotta

Orange Jelly, Oat Crumble

### Egg Custard Tart

Forced Yorkshire Rhubarb, Rhubarb Sorbet

*Chateau Petit Vedrines Sauterenes*

### Coffee and Petit Fours

*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**

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.

### **Franschhoek Cellar Chenin Blanc**

Franschhoek Cellar offers a distinctive range of single varietal wines, capturing the vibrant character of the valley, while paying homage to the historical landmarks of the village that help tell the story of this incredible place. This wine has animated pineapple, fleshy peach, nectarine and honeysuckle aromas supported by a line of bright citrus and tropical fruit that blossom with leesy intrigue on the palate and finish with zesty freshness and grace.

### **Masseria Li Veli, 'Orion' Primitivo**

This 100% Primitivo is one of those wines that is indicative of the place from where it came. The aromatics highlight stewed plums, warm earth, leather and violets, evoking a sun-drenched Mediterranean landscape. The medium-full bodied palate is mouth-coating and velvety in texture, offering more of that cooked fruit character including baked cherries and black currants along with notes of star anise, cinnamon and nutmeg. Despite all of these ripe and spicy flavours, there is a fresh streak of acidity running through the mid-palate that lifts the wine, keeping it lively and juicy.

### **Chateau Petit Vedrines Sauterens**

Made from noble rotted grapes, this is the second wine from legendary 2ème Cru Classé Sauternes producer Doisy-Védrières. Rich, golden in colour. Intense aromas of honeysuckle, pineapple, apricot and apple. The palate is full and lush - harmonious citrus, honeyed tropical fruits and a spicy, rich botrytised finish. Wonderfully sweet with a refreshing, balancing acidity and saline streak - the combination offers a complexity of texture and flavours of great length.