



Chef vs Sommelier

The Rematch

First Course

Scallops

Parsnip Purée, Pomegranate Dressing

Second Course

Prawns

Shellfish Bisque

Third Course

Beef Cheek

Roasted Squash, Confit Tomatoes

Fourth Course

Venison

Brown Butter Pomme Purée, Cauliflower, Wild Mushroom, Blackberry Sauce

Final Course

Chocolate Tart

Dark Chocolate, Subtle Salt, Chantilly Cream