

Sixby Ram

“TASTING MENU”

£59 per person & Vegetarian £45 per person

WITH WINE PAIRING - (£6 per course) 125ML with each course

TASTING MENU

FIRST COURSE

SEARED KING SCALLOPS VOL-AU-VENT WITH
CHICKEN MOUSSE AND LEEK (NF)
Paired with Sauvignon Blanc (France)

SECOND COURSE

DRESSED CRAB & DILL CURED SALMON WITH
EGG YOLK BONBON
Paired with Pinot Grigio (Italy)

THIRD COURSE

SEARED WOOD PIGEON PITHIVIER & SAVOY
CABBAGE AND BACON
Paired with Merlot (France)

FOURTH COURSE

DUO OF LAMB “Rack & Bourguignon” POTATO
DAUPHINOISE & ESPUMA
Paired with House Red

FIFTH COURSE

PROSECCO & LEMON SORBET THEATHER AT THE
TABLE

SIXTH COURSE

TRIO OF CHOCOLATE – FONDANT,
MOUSSE, ICE CREAM
Paired with Dessert Wine

VEGETARIAN TASTING MENU

FIRST COURSE

PARMESAN CHEESE SOUFFLÉ (NF) –
PEAR, AGED BALSAMIC
Paired with Sauvignon Blanc

SECOND COURSE

DUO OF AUBERGINE & TOMATO
FUNDUE
Paired with Pinot Grigio

THIRD COURSE

OLIVE OIL POACHED EGG WRAP &
BLUE CHEESE AND MUSHROOMS
Paired with Pecorino

FOURTH COURSE

CREPES & PARSLEY RISOTTO GRATIN
Paired with Picpoul

FIFTH COURSE

PROSECCO & LEMON SORBET THEATHER
AT THE TABLE

SIXTH COURSE

TRIO OF CHOCOLATE – FONDANT,
MOUSSE, ICE CREAM
Paired with Dessert Wine