



Bertram's

HATCH MANSFIELD WINE TASTING EVENING

Thursday 21st November, 7.00PM

Beetroot Cured Trout with a White Crab Romularde

Pairing: Roger Goulart Gran Reserva Cava

Roast Monkfish, Chicken Butter, Wild Mushroom Risotto

Pairing: Kleine Zalze Vineyard Selection Chenin Blanc, South Africa

Northumberland Game Pudding, Buttered Mash, Roasted Carrots

Pairing: Esporao Reserva Tinto Organic, Portugal

Berwick Edge Cheese Soufflé

*Pairing: Bourgogne Clos de Loyse, Château des Jacques,
Louis Jadot, France*

Apple and Blackberry Crumble Tart with Custard Ice Cream

Pairing: Malamado Fortified Malbec, Argentina

£80 Per Person

IN PARTNERSHIP WITH

HATCH MANSFIELD 