

ENGLISH WINE DINNER

At The Cellarium Café, Westminster Abbey

CANAPÉS

Gloucester Old Spot pork and fennel sausage roll, truffled fruit ketchup
Beetroot-cured sea trout, lemon mascarpone, caraway cracker, dill tops
Cropwell Bishop Stilton cheese puff, caramelised onion, English mustard emulsion (v)

Wine

Leslie's Brut NV, Balfour Estate, Kent, England

STARTER

Smoked Scottish salmon, potato blini, chive crème fraîche, pickled fennel
Isle of Wight tomato tart, goat's curd, basil, malt vinegar gel (v) (vg available)

Wine

Skye's Chardonnay, Balfour Estate, Kent, England

MAIN

Roast Cornish cod, crushed Jersey Royals, samphire, beurre blanc
Roast cauliflower steak, curried cauliflower purée, pickled raisins, toasted almonds (vg)

Wine

Luke's Pinot Noir, Balfour Estate, Kent, England

DESSERT

English strawberries and cream, elderflower, vanilla cream, Nannette's Rosé jelly (v)
(vg available)

Wine

Nannette's Rosé, Balfour Estate, Kent, England

(v) vegetarian | (vg) vegan

