



THE GRILL ROOM
UPSTAIRS AT THE HORSE & PLOUGH
FOOD • DRINK • RELAX

Food and Wine Evening

£37.50 per person

*On Arrival: La Grande Marque, Loire Valley, France
an elegant and crisp sparkling wine*

Starters

Pork and Game Pate

spicy apple and quince chutney, buttered toast

Tempura Vegetables

with sweet chilli sauce

Served with: Louis Guntrum, Rheinhessen, Germany

dry and aromatic with delicious nuances of white apricots and citrus fruits a stunning example of dry riesling

Second Courses

Oven Baked Organic Salmon

with scallop crust & sauce vierge

Mediterranean Vegetables & Feta Cheese Tart

Served with: La Battistina, Gavi, Italy

rich flavours of pears and peaches combine with a zingy, crisp lingering finish

Main Course

Pan Fried Duck Breast with honey and five spices (served pink)

fondant potato, confit garlic spring greens red wine sauce

Spinach Roulade

roasted peppers, spring onion, caramelised onions confit tomato spicy pear chutney and salad

Served with: Tobelos Crianza, Rioja, Spain

intense black cherry colour with an attractive, powerful berry fruit nose with hints of vanilla and spice. Velvety soft on the palate, this is a wine with grace and character

Dessert

Chocolate Fondant

vanilla ice cream

Served with: Banyuls Cuvee Parie Freres, Domaine de la Rectorie, Languedoc, France

crushed black forest fruits with sweet spice. Lovely long intense balance between the alcohol and sweetness

To Finish

Cropwell Bishop Stilton & Cheddar Cheese Board

cheese biscuits, chutney, apple, celery and grapes

25 Long acre / Bingham / Nottingham / 01949 839313 / www.grillroombingham.com

A deposit of £10 is required at the time of booking the **completed pre order sheet** is required by the 25th of February. All ingredients may not be listed so please let your server know about any allergies or special dietary requirements