Taplow House Sunday Tasting Menu

Amuse-Bouche

Seared Scallops
Vanilla Cauliflower, Hazelnut, Yuzu, Caviar
Chablis, Louis Jadot

Venison Carpaccio
Parsnips, Parmesan, Quail Eggs, Pickled Beetroot
Shiraz Cabernet, JJ Hahn Reginald, Barossa Valley

Lamb Loin & Neck
Smoked Aubergine, Polenta, Yoghurt, Jus
Merlot, Veramonte, Chile

Passion Fruit Panna Cotta
Coconut Sorbet
Belstar Prosecco, Valdobbiandene, Italy

Tea, Coffee and Petit Fours
(£6.95 supplement per person)