



Welcome to the Pankhurst Wines dinner



House baked focaccia with truffle butter
Christabel Sparkling Pinot/Chardonnay

Grilled mackerel / dashi broth / shiitake mushroom /
scallop congee/ burnt shallot
Sangiovese Rose

Confit whole quail / white mould charcoal
cauliflower puree / pickled cabbage
Tempranillo

Prosciutto wrapped filet mignon /
blistered garlic cherry tomato / chive potato mash /
creamy mushroom sauce
Dorothy May Cabernet Sauvignon

Mango mousse / caramelised fig / aged balsamic /
mascarpone blood orange shard
Marsanne