

DALLOWAY

Terrace

WEDNESDAY 25TH JUNE

Wine Dinner hosted by London Cru Winery's Head Winemaker Alex Hurley

ARRIVAL CANAPÉS

Mini Leek & Gruyère Tartlets | Smoked Eel Choux
London Cru Traditional Method Sparkling, 2021

STARTER

Seared Salmon Crudo, *Pickled Radish, Pink Grapefruit Chutney,*
Coriander & Chilly Lime Dressing
Bacchus, 2023

MIDDLE COURSE

Charred Courgette, Shaved Fennel & Endive Salad
Toasted Walnut Dukka, Whipped Ricotta, Orange Vinaigrette
Pinot Gris, 2023

MAIN COURSE

Pan-Roasted Plaice, *Lemon-Thyme Cockles & Dulce Butter Sauce,*
Crushed New Potatoes & Grilled White Asparagus
Chardonnay, 2023

DESSERT

Strawberry & Dark Chocolate Cremux
Strawberry Compote, Dark Chocolate Shards, Crème Ciplomate
Pinot Noir 2023 & Pinot Noir 'Cool Hands' 2023

PETIT FOUR

Salted Dark Chocolate & Cherry Ganache Squares