



WINE PRESS

Spring Wine Tasting Dinner Menu 16th April 2021

Chef's Amuse Bouche

Wild garlic and pea
Henriot Champagne

Starters

65°C egg yolk & asparagus tart, truffled leek ragout, brown butter hollandaise
Domaine Valfont

Mains

Duo of English lamb, wild garlic potato terrine, turnip puree, asparagus, sugar snap peas,
lamb fat jus
Cabernet Franc

Desserts

White chocolate parfait, texture of English strawberry, lime, black pepper tuile
Nectaria Torres

£32.00 per person

**Served in our Inside Out Courtyard, hosted by
Jason Banner from Peter Graham Wines**

**To book call 01603 209955 or email
events@maidsheadhotel.co.uk**



If you suffer from any food allergies please inform a member of staff
as we have additional information and options for you.