



FLITWICK MANOR
HOTEL & RESTAURANT

Gourmet Dinner Wine Pairing

Wild Mushroom Cappuccino

Whispering Angel

Multi-award winning iconic Rosé. Whispering Angel has notes of apple, pink grapefruit, peach and cream, and a long, smooth finish which will bring out the delicate mushroom and truffle flavours.

Poached Salmon and Leek Timbale / Chèvre Goats Cheese & Red Onion Marmalade en Croute

Chablis (from Union Des Viticulteurs de Chablis)

Classic Chablis with excellent flinty minerality and vibrant citrus fruit and fern aroma.

Ham Hock and Pulled Chicken Terrine

Firestone Vineyard Pinot Noir

A smooth and silky wine from a premium pinot noir block in Santa Barbara County. An aroma of strawberry and cherry fruits with very mild spice notes. This wine has a lighter taste and medium body to work with the subtle flavours of the ham and chicken.

Seared Fillet of Sea Bass and Red Mullet / Grilled Flat Mushroom with Butternut Squash

Rias Baixas Alberino

This is a wine operating on so many levels. Faustino Rivera Ulecia began wine making in 1899 and have worked over all that time to perfect their wines. This is a golden wine bursting with citrus notes and floral aromas. Crisp and fresh on the palate.

Confit Leg of Duck

Carménere Appassimento

This is a stunning, concentrated wine. It is made by drying the grapes before fermentation so that the flavours become much more pronounced. A rich wine with big black fruit flavours and a subtle sweetness from the drying of the grapes. An excellent foil for the richness of the duck, the cabbage and the kale.

Desserts

Barros 10 Year Old Tawny Port

Dried fruit aromas complemented by delicate vanilla and milk chocolate notes with a soft silky palate with a subtle oak nuances and a long elegant finish.

£28 for three matched wines (175ml)

£38.50 three matched wines and port (100ml)

Each of the wines above is also available for £10.50 per glass (175ml)

Barros Tawny Port £12 per glass (100ml)