

The George at Burpham



Wine Matching Dinner

Wednesday 21st February 2018

£48 per person

Canapés

Wiston Brut N.V./Wiston Blanc de Blanc N.V. (125ml)

Warm smoked duck and wild mushroom salad
drizzled with truffle oil

Luis Canas, Rioja Blanco, 2016 (150ml)

Pan-roasted guinea fowl breast with a herb, tomato and
mozzarella filling, wrapped in pancetta served with a
Madeira sauce, fondant potato and seasonal vegetables

Serbal Cabernet Franc, Argentina, 2017 (150ml)

Citrus assiette
Orange posset
Lemon drizzle cake
Lemon and lime tart

Moscato Passito, 2014 (125ml)

To book a table,
please click [HERE](#)