

The Samuel Fox Country Inn

Comfortable rooms, fine food, real ales and a warm welcome



# Wine Tasting Dinner

Thursday 3<sup>rd</sup> December

*In association with Austin's Group, wine merchants  
each wine is presented by Master of Wine, David Bird*

Seared scallop, spicy crab bisque, lemon grass and  
liquorice

*Chenin Blanc/Viognier, Private Collection, Du Plevaux,  
Wellington, South Africa, 2014*

Goat's cheese cannelloni, mango and mustard seed  
*Sauvignon Reserva, Casas del Bosque, Casablanca Valley, Chile,  
2014*

Rare roasted venison loin, charred radicchio, beetroot  
curd and hazelnuts

*Tamaral Crianza, Ribera del Duero, Spain, 2000*

Cabrales with quince

*Dornfelder, Gau-Ordernheim, Debus, Petersberg, Germany,  
2008*

Toffee apple with chestnut sponge, salted pecans and  
stout ice cream

*Bel-Sit Moscato d'Asti DOCG, Italy, 2012*

**Five course tasting menu with five matching wines**

**£59.00 per head**