

SUPPER CLUB

An Evening with Cloudy Bay Thursday 23rd February

Menu

- 1st Course** Welsh Beef Fillet Carpaccio, Aged Parmesan, Micro Rocket, Extra Virgin Olive Oil
- 2nd Course** Free Range Chicken, Fennel and Chick Pea Ballontine, Spiced Carrot and Coconut Sauce, Cauliflower Samosas
- 3rd Course** Smoked Haddock and Spring Onion Risotto, Soft Boiled Egg, Curry Oil
- 4th Course** Walnut and Raisin Bruschetta, Red Wine Poached Pear, Gorgonzola Dolce

Cloudy Bay Wines

Pelorous Sparkling

The pale straw colour and aromas of ripe citrus fruits indicate the chardonnay origins of Pelorus, while the deliciously crisp palate displays toasty, creamy complexity.

Cloudy Bay Sauvignon Blanc

The palate is fine yet succulent, with zesty citrus flavours and fresh acidity. There is an appealing plushness about this wine especially as it leads into a lingering and characteristically crisp finish.

Cloudy Bay Chardonnay

The palate is rich yet refined with a chalky texture supporting the delicious mineral-like complexity and creaminess derived from traditional winemaking techniques.

Cloudy Bay Pinot Noir

An enticing wine that will awaken your senses from the very first encounter. Leather, boysenberry and sweet spices combine. The supple palate with its transparent flavours of red fruit and earthy textures leads to a finish that is both balanced and intriguing.

£45 per person to include dinner and a glass of Cloudy Bay with each course.

To book call Jordan on **02920 111 103** or email
jlewis@parkplazahotels.co.uk

www.lagunakitchenandbar.com

