laguna kitchen & bar

WINE FLIGHT

TO START

A glass of Ayala Brut Majeur Champagne with Crab & Sauternes

Delicate Citrus and White-fruit notes, offer a bright contrast to the Crab and Carrot Purée

WITH YOUR STARTER - CHOOSE ONE

La Font Picpoul – Gin-Cured Salmon

Crisp, balanced white chosen to cleanse the palate alongside the rich Salmon, Caviar and Wasabi Aioli

Casa Ferreirinha Esteva Douro – Pressed Duck Terrine

Vibrant Douro blend, red-berry acidity and soft tannins to complement the rich Duck Terrine, Sweet Poached Dates and Toasted Brioche

The Crossings Sauvignon Blanc – Heritage Beetroot & Goat's Cheese

Gooseberry and grassy notes lift the creamy Goat's Cheese, while the fruit pairs naturally with the Apple and Beetroot

WITH YOUR MAIN COURSE - CHOOSE ONE

La Cour des Dames Malbec – Chateaubriand or Fillet Steak

Soft, juicy fruit and gentle spice complement the Beef and Charred Onions, with enough structure for the Red Wine Sauce

Domaine des Marechaudes Macon Villages – Pancetta-Wrapped Monkfish

Unoaked Southern Burgundy Chardonnay with fresh quince and lively citrus acidity to balance the savoury Pancetta, rich Shellfish Bisque and Buttered Greens

Heaphy Pinot Noir – Truffle & Wild Mushroom Wellington

A balanced, juicy red whose fruit works beautifully with the earthy Mushrooms and Truffle

TO FINISH - CHOOSE ONE

Palazzina Moscato Passito – Celebration Dessert Sharing Platter

A sweet accompaniment to the spiced Plum Posset and creamy baked Ricotta Cheesecake

Red Banyuls – Celebration Dessert Sharing Platter

Rich plum, cherry and sweet-spice notes marry with the Chocolate Fudge Cake and echo the flavours of the spiced Plum Posset

£35 PER PERSON