Italian Wine Dinner

Thursday 22nd January, 7pm
5 courses with wine pairings, £65pp

Eastern Veneto, Conegliano-Valdobbiadene, Alto Adige are the areas where Santa Margherita wines are created. They differ in terms of climate and of soil composition, yet all three are united by an age-old wine making tradition that dates back to colonisation by the Roman Legions.

The Name Mesa, which in both Sardinian and in Spanish means table or dinner table, sums up in just four letters and the very soul of the winery.

Snacks on arrival ...
'Carbonara Fritter'
Cobble Lane Guanciale, Old Winchester
Squid Ink Grissini
Whipped Cod's Roe
Santa Margherita Prosecco Valdobbiadene D.O.C.G

Yorkshire Wolds Chicken & Lobster Knuckle Terrine
Smoked Rapeseed Emulsion, Girolles & Leeks
Pinot Grigio, Santa Margherita, D'Adige D.O.C

Crapaudine Beetroot Risotto
Burford Brown Egg Yolk 'Jam', Westcombe Ricotta & Pistachio 'Pastry'
CaMaiol Roseri, Chiaretto, Riviera Del Garda, Classico, D.O.C

North Yorkshire Moors Game Bird Raviolo
Cavolo Nero, Wild Mushroom & Winter Truffle Sauce, Fiore Sardo Cheese
Mesa Buio, Carignano, Del Sulcis D.O.C, Sardinia

Lemon Sorbet & Prosecco P 'Ice'

Forced Yorkshire Rhubarb
Whipped Mascarpone, Dulce De Leche, 'Torta Di Nocciole', Hazelnuts
Prosecco Extra Dry 'p', Prosecco D.O.C

Vouchers Available Online