

# hope street hotel

## **A Winemakers' Lunch with South Africa's Avondale Wine**

**Thursday 18 June, 1.30pm**

### **On arrival**

Chef's canapés

*Avondale, Armilla Blanc De Blanc, 2018*

### **Amuse bouche**

Crayfish, sweetcorn, chilli, bisque espuma (gf)

Truffled cauliflower, pickled walnut, green apple, puffed potato (gf, n, ve)

*Avondale Jonty's Duck, Pekin White, 2024*

### **Starter**

Cured trout, vadouvan kedgeree, golden raisin, coriander (gf)

King oyster mushroom, bhuna onions, chilli, mint (gf, ve)

*Avondale Anima Chenin Blanc, 2022*

### **Main**

Sirloin of beef, shin croquette, roasted yeast, grilled broccoli, bordelaise (gf)

Artichoke ravioli, root vegetable broth, grilled broccoli, dried shallots (gf\*, ve)

*Avondale Samsara Syrah, 2018*

### **To finish**

Blacksticks Blue, fruit loaf, candied walnuts, raisin and fig chutney (gf\*, ve\*)

*Avondale La Luna (Bordeaux Blend), 2017*