



The **BUXTED** *Inn*

Wine & Food Pairing 8th November 2019

An evening of gastronomic delight.

Lobster Ravioli, shellfish butter sauce

Bluebell Vineyard 'Hindleap' Barrel Aged Blanc de Blanc, East Sussex, UK, 2013

Goats' Cheese Mousse, gooseberry jam, soda bread

Domaine Andre Neveu Sancerre Le Manoir Vieilles Vignes, Loire, FRA, 2018

Seared Scallop, creamed leeks, pancetta

Wightman & Sons Old Bushvine Chenin, Swartland, RSA, 2017

Chargrilled Chicken, smoky chorizo butterbean stew, Padron pepper

DSG Phincas Rioja Alavesa, ESP, 2015

Seared Spiced Lamb Rump, lamb shank tagine sauce

Miolo Lote 43, Serra Gaucha, BRA, 2012

Caramelised Pineapple, marmalade & stem ginger ice cream

Royal Tokaji Co, Late Harvest, HUN, 2016

£55 per person

Friday 8th November 2019 at 7.30pm at The Buxted Inn

Limited Availability Call 01825 733510 to book now