



Haighton Manor

An Evening in France

Welcome

Glass of 1664 Blanc, Wheat Beer

Course One

Poached and smoked salmon rilette, apple remoulade, GF seeded toast (gf) *313 kcal*
Paired with a beautiful Chardonnay from the Languedoc region. A very aromatic nose of white flowers, honey and pineapple, livened up by hints of toast. Full on the palate with a long, tropical and roasted finish.

Course Two

Chicken liver pâté, onion marmalade, toasted bloomer (gfa) *571 kcal*
Brie bites, sweet chilli dip (v, gf) *358 kcal*
Accompanied by the wonderful Granfort Merlot. A rich, juicy southern French wine using this popular variety which originated from Bordeaux. Lots of plummy fruit and soft, round tannins.

Course Three

Three cheeses (v) *351 kcal*
Finished with Château Delmond Sauternes. Pale gold in colour lusciously sweet with apricot and honey.

Additional Menu Information

Please speak to a member of crew if you have any food allergies or intolerances before ordering. For calories and allergen information please scan this QR or ask a crew member for assistance.

Gluten Free - Where we offer gluten free dishes, controls are in place to ensure that dishes contain no more than 20 parts per million gluten.



v - vegetarian, vg - vegan, gf - gluten free, gfa - gluten free adaptable, just ask.
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