

DIGLIS HOUSE HOTEL



TASTING MENU

Prosecco on Arrival

Goats Curd, Burnt Onion, Apples, Blini
Apple & Onion Latke (VE)
Casa Santiago Pinot Noir (125ml)

Duck Bonbon, Onion Jam

or

Glazed Roscoff Onion, Walnut Crumble, Worcester Blue – Without
Cheese For Vegan (VEA)
Kraal Bay Chenin Blanc (125ml)

Roast Sweet Pepper Bisque (VE)
Bushranger Estate Chardonnay (125ml)

Roast Skrie Cod, Harissa, Sea Vegetables

or

Pumpkin & Amaretti Raviolo (VE)
Allan Scott Marlborough Sauvignon Blanc (125ml)

Hereford Beef, Braised & Seared, Wild Mushrooms, Spinach

or

Spiced Cauliflower, Caper & Raisin Dressing (VE)
Chateau Petit Bois Lussac St Emilion (125ml)

Negroni Foam (VE) (Contains Alcohol)

Black Worcester Pear Tart Tatin, Rosemary & Vanilla (VEA)
Domaine De Grange Neuve, Aop Monbazillac (50ml)

Gougere 2.0 – Cheese Choux Filled With Stilton & Burnt Apple
(Not Vegan)

Taylor's Late Bottled Vintage Port (50ml)

Tea, Coffee & Petit Fours

THURSDAY 30TH JANUARY | 7PM

£75.00 PER PERSON

£115.00 PER PERSON WITH WINE FLIGHT

V - Vegetarian N - Contains Nuts | GF - Gluten free | GFA - Gluten free available on request | VE - Vegan | VEA - Vegan Option available on request

Some of our menu items contain allergens including gluten, nuts, milk, eggs, fish, shellfish, soya, celery, mustard, sulphites, sesame and lupin. Our food is prepared in food areas where cross-contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before ordering.