



## **Woodchester Wine Taster Menu -June 2023**

### **Cotswold Classic**

A Sparkling blend of 75% Seyval Blanc and 25% Pinot Blanc with fresh citrus notes, aromas of red apple and subtle stone fruits, with a great mid-palate structure and a balance that is nicely rounded with good effervescence.

### ***A selection of Canapes***

### **Bacchus**

Aromatic yet dry, with both early and late harvested fruit this wine offers complex flavours of zesty citrus and gooseberry, subtle lychee and pineapple, with a distinctive elderflower aroma. The finish is mouthwatering and incredibly refreshing.

***Slow cooked Belly Pork with Spring Onion Mash, sauted apples and greens***

### **Rose**

The ripe raspberry and strawberry aromas and flavours are pronounced due to the cold maceration of the fruit for 4 hours before fermentation. This wine has excellent balance with a fresh lingering finish.

***White Chocolate Cheesecake with macerated strawberries***

### **Atcombe**

A bright, deep ruby red with violet hints. On the nose immediately appealing forest fruits with a hint of blueberry overlaid with subtle notes of vanilla oak. On the palate bright cherry and blackberry notes with a vibrant acidity and subtle creamy oak on the finish.

***English Cheese selection with fig chutney***

*(Vegan options available on request at time of booking)*

#### **FOOD ALLERGIES AND INTOLERANCES**

Please make our staff aware so we can advise on the appropriate dishes.

Thank you