



*Welcome drink: Woodchurch Classic Cuvée 2014 (Library release)*

**Focaccia della casa**

flavoured butters

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**A selection of canapés**

*Wine pairing: Woodchurch Sparkling Rosé Brut 2017*

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**Butternut squash ravioli**

butter and sage sauce - crispy pancetta

*Wine pairing: Woodchurch Still Chardonnay 2018*

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**Filetto alla Wellington**

beef fillet – mushroom paté - pastry

hasselback potatoes - green beans

**OR**

**Parmigiana di melanzane**

layered aubergine - tomato sauce - mozzarella

hasselback potatoes - rocket salad

*Wine Pairing – Woodchurch Still Pinot Noir 2020*

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**Bigné alla crema**

Italian profiteroles

chantilly cream – hot chocolate sauce

**OR**

**Cheeseboard**

A selection of Kentish cheeses

sourdough crackers - quince jelly

*Wine pairing – Woodchurch Sparkling Blancs de Blancs 2012 (Library release)*

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**Tea/Coffee**