



PENNY FARTHING
C O W B R I D G E

GOURMET NIGHT

FRIDAY 15TH NOVEMBER
7PM ARRIVAL

CHESTNUT & WILD MUSHROOM VELOUTÉ
GREEK YOGHURT & EXTRA VIRGIN OLIVE OIL

PAN FRIED MACKEREL FILLET
SWEET & SOUR BEETROOT SALAD, ORANGE & CORRIANDER DRESSING

CALAMANSI & MANGO SORBET
FRESH MINT & SPICED DARK RUM

VENISON MEDALLIONS
POTATO DAUPHINOISE, BRUSSELS SPROUTS, BLACKCURRANT & RED WINE JUS

GRAND MARNIER ORANGE CHOCOLATE MOUSSE
BELGIAN DARK CHOCOLATE & CANDIED ORANGE ZEST

PERL LÂS WELSH CHEESE
POACHED PEAR, BORDEAUX RED WINE & CINNAMON JUS

6 COURSES £69 PER PERSON
WITH 5 GLASSES OF WINE PAIRING £89 PER PERSON

Not all ingredients can be listed. Detailed allergen information is available upon request

