# 53° NORTH

## TABLE SHARERS ON ARRIVAL

**SHAVED BRITISH CHARCUTERIE**

**WINE PAIRING:**

CHATEAU STE MICHELLE DRY RIESLING, Washington State, 13%

**SUNDRIED TOMATO & BLACK OLIVE PALMIERS (VE)**

**MIXED OLIVES (VE)**

**NORTHERN SOURDOUGH (VE)**

Salted Butter (v)

## TASTING COURSE

**MOUSSELINE (V)**

Celeriac, Red Pepper Salsa

**FONDU CROQUETTE**

Lamb Shoulder Croquette, Caramelised Onion Yoghurt

**STEAMED COD & SCALLOP MOUSSE WRAPPED IN SPINACH**

Cafe de Paris Beurre Blanc, Peas & Pancetta

**ROASTED CHICKEN BREAST**

Truffled Creamed Potato, White Onion Purée, Chicken Cream

**WINE PAIRING:**

VIVANCO RIOJA CRIANZA, 2022, Spain, 13.5%

## DESSERT

**BAKED CARAMEL TART**

Malted Milk Ganache, Caramel Pearls

**SELECTION OF BRITISH CHEESES (V)**

Seasonal Chutney & Miller's Toasts

Scan here for all allergy and dietary information, or speak to a member of our team.