



The River Room  
RESTAURANT

INTRODUCES

## ITALIAN MASTERPIECES

SPECIAL GUEST SPEAKER

ROBERT NEILL

14<sup>TH</sup> OF JUNE 2018

CANAPÉ AND SPARKLING WINE RECEPTION

*CASA GHELLER PROSECCO DOCG SUPERIORE*

*VALDOBBIADENE, VENETO*

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CURED SCALLOPS, ASPARAGUS, RADISH, MILK CURD

*PRINSIC GRADISCIUTTA PINOT GRIGIO 2016*

*COLLIO FRIULI-VENEZIA GIULIA*

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LOCAL QUAIL, PEAS, MORELS

*CASAL BORDINO MONTEPULCIANO D'ABRUZZO 2016*

*ABRUZZO*

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COD, MISO, WHITE BROCCOLI, CHICKEN SKIN

*NEIRANO GAVI DOCG 2016*

*PIEDMONT*

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BEEF FILET, NETTLE, AUBERGINE, SMOKED POTATO

*G.D. VAJRA DOCG BAROLO "LE ALBE" 2013*

*PIEDMONT*

*(SERVED FROM MAGNUM BOTTLE)*

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ENGLISH CHERRIES, PISTACHIO, BAKED LEMON CURD

*CASA GHELLER DOLCE DOC*

*VENETO*

£95.00 PER PERSON

HEAD CHEF CHRIS REES

