



The River Room
RESTAURANT

INTRODUCES

ITALIAN WINE EVENING

SPECIAL GUEST SPEAKER
ROBERT NEILL, NEILL WINE
6TH OF JUNE 2019

CANAPÉ AND WINE RECEPTION
CASA GHELLER PROSECCO VALDOBBIADENE DOCG NV, VENETO

CURED SCALLOPS, PEAS, RADISH, BUTTERMILK
CANTINE NEIRANO GAVI 2017, PIEDMONT

LOCAL QUAIL, ASPARAGUS, MUSTARD, TARRAGON
NITTARDI CASANUOVA VIGNA DOGHESSA CHIANTI CLASSICO DOCG 2016, TUSCANY

HALIBUT, MISO, COURGETTE FLOWER, CHICKEN SKIN
AMARANO GRECO DI TUFO 2016 DOCG, CAMPANIA

IRISH LAMB, TOMATO, FENNEL, WHITE BEANS
CANTINE TORRI BAKAN MONTEPULCIANO D'ABRUZZO DOCG 2014, ABRUZZO

STRAWBERRY PARFAIT, PISTACHIO, LEMON CURD
CASA GHELLER DOLCE NV, VENETO

£95.00 PER PERSON

HEAD CHEF CHRIS REES

