

# Après Ski Cheese Fondue Evening

Friday 13<sup>th</sup> February

**The Fondues – To share or not!**

*Fondues are served in large communal sets – perfect for sharing across the table*

Swiss Emmental, White Wine & Cheddar (GF) (V) £15

**Suggested Wine Pairing - Zibibbo, Italy, 12.5% £7.50/£10.50/£29**

Smoked Applewood, Chorizo & Cider (GF) £16

**Suggested Wine Pairing - Mourvèdre, France, 13% £34**

Blue Cheese & Mozzarella (GF) (V) £14

**Suggested Wine Pairing – Piquepoul, France, 12% £7.50 / £10.25 / £28**

## Sharers or Solo Grazers

**Charcuterie Plate** - Selection of Cured meats, Cornichons, Balsamic Onions, New Potatoes, Celery, Grapes & Ciabatta £16

**Vegetarian Plate** - Tenderstem, Mangetout, Onion Bhaji, Carrot & Red Pepper Sticks, Mushrooms, New Potatoes, Crackers (V) £16

Garlic Buttered Prawns & Spinach (GF) £8.50

Pan Fried Chorizo, Chilli Honey £7.50

Tenderstem Broccoli (GF) (V) £5.50

Padron Peppers (GF) (V) £6.50

Warm Baked Ciabatta (V) £4.50

New Potatoes (GF) (V) £4.50

Garlic Butter Flat Mushrooms (GF) (V) £4.75

Marmite Toastie (V) £5.50

Pigs in Blankets £5.00

Buttermilk Chicken Bites (GF) £6.00

## For Afters

**Chocolate Fondue Sharing Plate** - Sponge Fingers, Marshmallow, Strawberries, Digestive Biscuits, Banana, Grapes £12.50

