



THURSDAY 2nd FEBRUARY
celebrating Italian wine & Warwickshire food with Marchesi Antinori

SALMON GRAVADLAX
sea herbs, lemon pearls, rye bread

TENUTA MONTENISA CUVÉE ROYALE FRANCIACORTA, LOMBARDY NV
white peaches, apples, toast, an unusual balance of brut & apricot

ASH-ROASTED HERITAGE CARROTS & CABBAGE
winter pesto, toasted walnuts

LE MORTELLE VIVIA, TUSCANY 2021
peaches, pineapple & subtle white lime blossom, creamy & mineral, ending with aromatic herbs

CHARGRILLED RIB OF HEREFORD BEEF
triple-cooked chips, watercress, béarnaise

LA BRACCESCA VINO NOBILE DI MONTEPULCIANO, TUSCANY 2018
vibrant vanilla & ripe fruit, a degree of warm spice & complexity

PÈPPOLI CHIANTI CLASSICO, TUSCANY 2020
cherries, strawberries, blackberries, with delicate balsamic & herbal aromas

MARZIPAN & PUFF PASTRY 'BANKETSTAAF'
Dutch pastry roll filled with marzipan, served with custard

PRUNOTTO MOSCATO D'ASTI, PIEDMONT 2021
characteristic Muscat Blanc aroma with notes of acacia honey & hawthorn blossom

7.30pm

the evening will be hosted and the wines explored & explained
by Emanuele Barrasso of Marchesi Antinori

£70 per person

advance booking essential; call 01608 663 333 or email reception@bower.house