



Chef's Table Bistro

TASTING MENU

Weds to Sat - 5pm till 9.30pm

We are delighted to be able to offer the tasting menu below, but please do allow us at least 48 hours' notice in order to prepare.

Caramelised shallot and fig tart tatin, warm gorgonzola dressing



Seared scallops off our specials board



Tournedos Rossini, fillet of beef, duck liver parfait, fondant potato, port jus

or

Pan roasted cod loin, bouillabaisse sauce, cockles and mussels



Paris Brest, peanut butter and chocolate mousaline, dehydrated orange



This month's featured cheeses served with relish, fruit and savoury biscuits

£47.50



WINE FLIGHT

Corte delle Calli Prosecco Frizzante DOC Treviso

An authentic taste of Italy's appetising Prosecco. The grapes all come from a special area of the appellation - Treviso. Frizzante style, it is only gently sparkling, with a creamy mousse and lemon and apple fruit. This wine is very versatile and would be a perfect to start the meal with fig tart tatin and gorgonzola.



Clef du Pontif Marsanne Viognier

Inspired by the magnificent whites of the Rhône Valley, this ripe apricot and peach filled white is a delicious blend of perfumed Viognier and weighty Marsanne. This vibrant and moreish wine is a great pairing with seared scallops.



Caroso Montepulciano Riserva

Crafted from 100% Montepulciano, hand-picked from vines between 20-40 years old, it is rich and flavoursome. As a Riserva, it must be aged for a minimum of two years before released which will give extra complexity and ripe tannins.

or

Le champ de etoiles Chardonnay

This crisp Chardonnay is made in classic Mâcon Villages style, yet the fruit comes from ocean cooled Languedoc vineyards. Deliciously creamy and full, it offers stone fruit with elegant minerally zip.



Chateau Pleytegeat Sauternes

From arguably the finest sweet wine region in the world, this glorious Sauternes offers you layers of gorgeous honeyed apricot, butterscotch, dried mango and toasty nut richness, beautifully undercut by bright citrus acidity.



Averys Port LBV 2013

The final selection shows a classic damson fruit and orange peel nose with sweet blackcurrant fruit, and a rich body with velvet tannins and super freshness. It can be enjoyed either in the English way with stilton or matured cheese or the Portuguese way with chocolate.

£34.50

www.chefstable.restaurant

www.cherrypickedcatering.co.uk

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