



LEVENS KITCHEN

Supper Club

Thursday 26 September 2019

Evening starts with canapés & aperitif at 7pm, food served at 7.30pm

FROM ESTATE TO PLATE

Wine tasting evening in collaboration with Stainton Wines

Over canapés and a welcome aperitif, Chris Leather from Stainton Wines will introduce the four wines you will taste throughout the evening, all of which perfectly match the delicious tasting menu. Chris will explain and advise on how best to match your wines to your food and give details of the tasting notes of each wine. He will also move between tables over the course of the evening to answer any questions you may have.

Canapés and aperitif

Amuse bouche

STARTER

Chicken liver parfait, spiced apple, malted crumble, pickled girolles

FISH

Halibut, brassicas, almond, anchovy

MAIN

Slow roast pork belly, hay baked celeriac, medlar

Pre-dessert

DESSERT

Crème caramel, caramel poached pear, popcorn, muscovado ice cream

Coffee and petits fours

£70 per person with paired tasting wines, £55 per person without wine
(if you change your mind, you can add the tasting wines for £20pp on the night)

Book online at www.levenshall.co.uk

(Booking essential as spaces are limited)

A vegetarian menu is also available – please see below.

Please email houseopening@levenshall.co.uk by Monday 23 September, should you wish to select the vegetarian menu.
(Please note that it is not possible to select dishes from both the vegetarian and non-vegetarian menus).

We will do our best to accommodate special dietary requirements, but this is not always possible.
Please email houseopening@levenshall.co.uk BEFORE booking tickets.



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FROM ESTATE TO PLATE

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VEGETARIAN MENU

Canapés and aperitif

Amuse bouche

STARTER

Wild mushroom parfait, spiced apple, malted crumble, pickled girolles

FISH

King oyster mushroom, brassicas, almond, ramson caper

MAIN

Glazed squash, hay baked celeriac, medlar

Pre-dessert

DESSERT

Crème caramel, caramel poached pear, popcorn, muscovado ice cream

Coffee and petits fours

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