



THE PHEASANT X CATENA ZAPATA
5 COURSE WINE DINNER

ROAST TOMATO & PEPPER SOUP, *goat's cheese bon bon, crispy basil*

CATENA APPELLATION CHARDONNAY 2018

ASSIETTE OF SALMON, *cured with a crème fraîche and dill jelly, tartare served with a mango and chilli salsa and a salmon mousse served with grilled asparagus and egg yolk dressing*

CATENA ALTA CHARDONNAY 2017

ROAST ABERDEEN ANGUS RUMP CAP, *creamy spring onion mash, chargrilled vegetable skewers, chimichurri sauce*

CATENA VISTA FLORES MALBEC 2016 FROM MAGNUM

CHOCOLATE AND TOFFEE TART, *hazelnut praline, salted caramel ice-cream & raspberries*

CATENA ALTA MALBEC 2016

FOUR BROTHERS PIPPIN CHEESE, *served with crackers, membrillo and honey*

NICOLAS CATENA ZAPATA 2015

ALFAJORES, *a small shortbread-like cookie filled with dulce de leche and rolled in desiccated coconut*

£45 PER PERSON

(Tickets must be purchased in advance)

01488 648 284 / info@thepheasant-inn.co.uk

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All our dishes are made in-house. Please advise a member of our team of any dietary requirements or allergens



THE PHEASANT X CATENA ZAPATA
WINE DINNER
THURSDAY 5TH MARCH
7.30 PM

"Great wines begin in the vineyard. Our vision is to make rich and unforgettable wines that are true to the special place they come from. The story of Catena is the story of Argentine wine".

The Catena Family

Please join us for a five course dinner paired with the wines of Argentina's Bodega Catena Zapata vineyard. Pedro San Martin, from Catena Zapata will present the history of the famous vineyard and each wine in detail during the evening.

Founded in 1902, Argentina's Bodega Catena Zapata is known for its pioneering role in resurrecting Malbec and in discovering extreme high altitude terroirs in the Andean foothills of Mendoza.

The family's Adrianna Vineyard at almost 5,000 feet elevation has been called the Grand Cru of South America.

"Nicolás Catena Zapata is a man of vision, of high intellect, always curious about others and about how the world is developing. He has been instrumental in changing the Argentinian wine scene more than anybody else, pushing it towards high quality."

Baron Eric de Rothschild, Château Lafite

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