



# THE BAY RESTAURANT

@ THE WHITE CLIFFS HOTEL

LOCAL HONEST COMFORTING FREE-RANGE TRUSTWORTHY REAL AFFORDABLE HEART-WARMING RE-ASSURING QUALITY VALUE LOVED

## THE BAY RESTAURANT WINE TASTING DINNER

26 February 2010

### MENU

FOUR COURSES - Including wine

£39.95

#### AMUSE BOUCHE

##### GOAT'S CHEESE CROSTINI with fig jam-pote

Black Queen Sparkling Shiraz AUSTRALIA

The colour is dark cherry red. The nose has lashings of beautiful soft chocolate and dark plums. Having spent 6 years on yeast lees it has a persistent fine bead, and is superbly developed, showing richness, softness and a delicious yeast complexity.

Forty year old Shiraz vineyard grown by the Hahn family on the outskirts of Nuriootpa in the

Barossa. Fortunately the good winter rainfall which preceded the long hot dry summer prompted good vine growth early and reasonable fruit set.

Some of the hottest December/ Jan temperatures ever. Fermented on skins for 7 – 10 days, pressed, clarified and then matured for 12 months in older French oak hogsheads. The base wine was then bottle-fermented and aged on its yeast lees for 6 years.

#### FIRST COURSE

##### GRILLED SHETLAND SCALLOPS with pea shoots, pea purée & mint vinaigrette

Riesling Mansion House Bay NEW ZEALAND

Highly aromatic, displaying lively grapefruit and citrus characters. Medium bodied and intensely varietal in character, dripping with green apple, lime and grapefruit flavours with subtle hints of honey and finishing with a steely, mineral streak.

Sauvignon Blanc Mansion House Bay NEW ZEALAND

Straw green. Gooseberry, redcurrant and lemon aromas, full and assertive on the nose and palate. Medium to full bodied with vibrant acidity intertwined with crisp fruits. Finishes with a zesty, long finish.

#### MAIN COURSE

##### ROAST BREAST OF KENTISH PHEASANT

with choucroute, smoked sausage, pancetta & roast potatoes

Chianti Clasico Fonterutoli ITALY

Dark, richly coloured ruby/garnet. Perfumed nose of black cherry and spice with hints of woodsmoke and tobacco. Full, ripe tannins, integrated acidity and a long finish.

Pinot Noir Yering Station AUSTRALIA

Ruby red in colour with uplifted aromas of black cherry and plum, complex floral undertones with hints of spice and tar. Intensely rich, well balanced palate, where red berries and toasty oak are the dominant flavours, with an attractive savoury, spicy finish. A rich, silky and elegant wine.

#### DESSERT

##### KENTISH COBNUT TART with prune & Armagnac ice cream

Skillogalee Sweet Muscat AUSTRALIA

This shows nutty, raisin and apricot flavours, and is full and sweet enough to match well with the sweetest desserts.

This fortified wine is made in the same way that tawny port is made. It is a blend of different vintages all made from fruit growing on Skillogalee

vineyards. These separate wines are fermented and fortified and left to age in oak puncheons (500L). The current blend is made from 1992 and

1993 vintages predominantly, with a little older material to contribute some aged, rancio character and some younger wine to give freshness and lift.

If you have any specific dietary requirements or allergies please notify a member of our team.

All dishes are prepared in an environment where nuts are used and may contain traces of nuts.

We do not make a service charge.

An optional 10% service charge is added to tables of 6 persons or more.

### THE WHITE CLIFFS

HOTEL & TRADING COMPANY  
AND  
THE BAY RESTAURANT

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PART OF WALLETT'S COURT PARTNERSHIP  
REGISTERED NO. 1195826

PARTNERS CHRIS OAKLEY  
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