

# ARBOR

RESTAURANT

## Thursday 6<sup>th</sup> October Arbor's Five Course Tasting Menu

On the first Thursday of every month Andy is putting together a 5 course Tasting menu with the best of what the season has to offer. This is ideal for anyone that can never decide what to order, who want to experiment but don't want to miss out on their favourite dish too!

On the 6<sup>th</sup> October from 7pm we are taking individual table bookings at times to suit you. The Tasting menu is £30 per person with your choice of a wine flight of 3 wines to match for an additional £12 per person; 5 wines to match for an additional £20 per person. This month we have also prepared a Vegan Tasting menu.

### To Start

Wild Mushroom Espuma, Onion Foam

Lemongrass and Coconut Soup (Ve)

*(Matched with: Baron de Badassière Picpoul de Pinet 2014 Languedoc, France)*

### To Follow

Pan Fried Scallops, Cauliflower Textures

Sweet Potato and Squash Samosa, Tomato Gel, Carrot and Coriander Puree (Ve)

*(Matched with: Vesevo Beneventano Falanghina 2015Campania, Italy)*

### For Main

Roast Pork Loin, Ham and Leek Pie, Stornoway Black Pudding

Tandoori Quinoa, Bombay Potatoes, Cauliflower Pakora (Ve)

*(Matched with: Liberty Fairtrade Chenin Blanc 2014 Western Cape, South Africa)*

### To Follow

Salted Toffee, Banana Bread, Peanut Parfait

Peanut Chocolate Brownie, Peanut Praline (Ve)

*(Matched with: Cazes Muscat de Rivesaltes 2011 Roussillon, France)*

### To Finish

Pineapple Upside Down Cake, Coconut Ice cream

Coconut Parfait, Lemon Polenta Cake, Blackberry Puree (Ve)

*(Matched with: Amaretto on ice)*