



# Duck on the Pond Food & Wine Tasting Menu

Guest Speaker: Suzy Spilling, Wine Development Manager

## Restaurant Wine List Guide

### Whites Wines

#### 1. Smoked salmon blini's

*Wine: Torrontés, Alta Vista Classic, Salta, Argentina £23.20*

Notes:

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#### 2. Pan fried seabass, boulangere, spinach and saffron sauce

*Wine: New Zealand Blanc, Land Made Yealands, Marlborough £27.90*

Notes of stone fruit and guava, underpinned with fresh herbs. Peter Yealand won the IWSC Trophy for the best New Zealand Sauvignon Blanc in the World in 2014.

Notes:

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#### 3. Prosciutto bread sticks

*Wine: Gavi, Balbi Soprani, Italy £26.75*

Refreshing, ripe pears and array of red and green apples.  
Often referred to as the Sancerre of Italy.

Notes:

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#### 4. Spicy chorizo fricassee, mini baguette

*Wine: New Zealand PGR, Pinot Gris, Gewurztraminer & Riesling, Yealands, Marlborough £27.90*

Rounded but with hint of zest and mineral notes.

Notes:

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## Rosé Wines

### 5. King prawns, aioli dip

*Wine: Côtes de Provence Rosé, Marins, France £23.50*

Classic french rosé from St Tropez on the Côtes D'Azur. Wonderful dry pink grapefruit flavours

Notes:

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## Red Wines

### 6. Three cheese fondue – garlic/herb toast

*Wine: Merlot Cabernet, Domaine Condamine l'Évêque, Vin de Pays des Côtes de Thongue, France £18.95*

Excellent alternative to Claret with warm plummy fruit. Hints of blackberry and a lush spicy finish

Notes:

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### 7. Lamb belly, sauce soubise

*Wine: Syrah, Smart Dog, JP Ramos, Alentejo, Portugal £24.95*

A wine of real character. With notes of lavender, chocolate and spices. Rich and robust, with ripe tannins

Notes:

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### 8. Bourguignon tagliatelle

*Wine: Primitivo, Lapaccio Estate, Salento, Italy £21.75*

Super fruity and full of gusto.

Notes:

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### **9. Pigeon breast, beetroot remoulade**

*Wine: Valpolicella Superiore Ripasso, Villa Borghetti, Italy £32.00*

Fratelli Pasqua is a family owned winery begun in 1925. They refer to this wine as 'Baby Amarone'. Rich and ripe. So, so smooth with extra depth from the dried grapes used in production. Top quality wine yet amazing value.

Notes:

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## **Sticky Wine**

### **10. Sticky toffee pudding, toffee sauce**

*Wine: Muscat, All Saints, Victoria, Australia, 17%abv £3.95 per 50ml shot*

Liqueur dark Muscat. Provocatively perfumed with deep layers of sweet butterscotch and honey. International Wines and Spirits Challenge 2015 Gold Medal winner and also at the Decanter World Wine Awards 2015

Notes:

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