



AUTUMN TASTING MENU

Amuse bouche

Duck liver pâté with beetroot garnished with wild berry sauce

Mushroom cappuccino garnished with roasted hazelnuts

Roasted saddle of deer sprinkled with mushroom crackling and served with apple-celeriac puree and demi-glace sauce

Home-made pumpkin ice cream garnished with caramelised sunflower seeds and maple syrup

YOUR AUTUMN PORT AT HOTEL PORT