



THE YORKE ARMS
EVENTS VENUE

Hoffmann & Rathbone Dinner

Friday 14th November

TO START

Hand Dived Scottish King Scallops

Roast Cauliflower Puree, Tempura Cauliflower, Pickled Golden Raisins,
Iberico Ham Wafers, Curry Oil

*2014 Hoffmann and Rathbone Classic Cuvee (Pinot, Chardonnay, Pinot Meunier,
6 years on the lees)*

TO FOLLOW

Wild East Coast Seabass Ceviche

Pomegranate, Fresh Lime and Ginger, Baby Basil and Extra Virgin Olive Oil

Wine Pairing: 2023 Hoffmann and Rathbone Bacchus

TO FOLLOW

Sea Trout with Ruby Chard & Palourde Clams

Served in a Garlic and Herb Butter, Celeriac Puree, Coastal Sea Herbs,
Yellow Wine, Caviar and Chive Butter Sauce

Wine Pairing: 2021 Hoffmann and Rathbone Rose Reserve (100% Pinot, 9 years on the lees)

TO FOLLOW

Squab Pigeon

Cooked on the Bone, Fruit and Nut Coco and Wild Brambles

Wine Pairing: Nv5 Hoffmann and Rathbone Pinot Noir

TO FINISH

Haford Cheddar Souffle

Pickled Walnut Condiment, Celery and Grapes, Red Onion and Estate Apple Chutney

*Wine Pairing: 2013 Hoffmann and Rathbone Blanc des Blancs
(100% Chardonnay, 10 years on the lees)*