



THE FALCON  
CASTLE ASHBY

GUSBOURNE

## AN EVENING WITH GUSBOURNE ESTATE

*Enjoy a special tasting menu curated by renowned Head Chef Russell Bateman combined with The Award Winning Gusbourne Estate Wine on Thursday 12th September at 6.30pm.*

**Brixham Bay Crab Tart**  
*Gusbourne Blanc de Blancs*



**Diver Caught Scallop, Cauliflower, and Hazelnut**  
*Gusbourne Brut Reserve*



**Steamed Cornish Brill, Fowey Mussel, Celery and Lovage**  
*Gusbourne Chardonnay Guinevere*



**Spiced Merrifield Duck Breast with Beetroot, Duck and Cherry Sauce**  
*Gusbourne Pinot Noir 2022*



**Truffled Stuffed Baron Bigod, Chestnut Honey**  
*Gusbourne Blanc de Noirs*



**Victoria Plum and Pink Peppercorn Tart Tatin**  
*Gusbourne Brut Rosé*

*Coffees & Teas and Petit fours*

**£135 per person**

