

HARBOUR

CHRISTCHURCH

Chef Alex Does **Wild Food**



WEDNESDAY 23RD OCTOBER

On the Menu

Wild Mushrooms on Brioche with Chicken Liver Parfait
Elderberry dressing

Wine pairing: Lievland Old Vine Chenin Blanc, South Africa

Breast of Pheasant

Sweet chestnuts and bog myrtle

I would love you all to try my pheasant dish, but if pheasant is really not your thing we can substitute chicken

Wine pairing: Cygnus, Tasca, Sicily, Italy

Fallen Apples & Bramble Bush Berries in Sloe Gin Syrup
Sabayon and ice cream

Wine pairing: Changyu Golden Diamond Vidal Icewine, Liaoning, China
