

stones

RESTAURANT

CHEF'S TASTING MENU

The Stone's tasting menu is priced at just £24 per person for five delicious courses. The menu changes at each monthly event to reflect the very best seasonal and local produce available. Vegetarian, Gluten Free and most other special diets can be catered for at this event. Guests can also select a wine pairing option for an additional charge. The wine pairing is optional and has been designed to make your dining experience that little bit more special, with varying measures to match each course.....Of course, we have had to do lots of eating and drinking to find some really amazing food and wine combinations.... it's a tough job but someone's got to do it!!

SAMPLE MENU

HAM HOCK TERRINE

glazed with honey

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#### SMOKED SALMON AND CRÉME FRAICHE CANNELONNI

beetroot puree, horseradish remoulade

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ROASTED SADDLE OF BOAR

balsamic and thyme glazed shallots, parmesan and truffle mash, redcurrant jus

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#### TOFFEE AND BANANA MILLE FEUILLE

pistachio ice cream

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SELECTION OF BRITISH AND CONTINENTAL CHEESES

homemade tomato chutney, assorted biscuits

2011 DATES

13th July

17th August

14th September

19th October

16th November

For more sample menus or to book a table please visit our website;
www.stones-restaurant.co.uk or call us on **(01629) 56061**. Alternative dishes are always available on the night and vegetarian, gluten free and most other dietary requirements can be catered for at this event.