



## Leeds Castle Wine Pairing Evening

### SNACKS

Chicken liver parfait, brioche, muscat jelly  
Onion pakora, green mango

### THE MAIN EVENT

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Pickled red cabbage, apple and beetroot ketjup, crumpet  
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Smoked butter poached Cornish cod, Yukon gold chowder, avruga caviar  
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Wild mushroom ravioli, roasted cep broth, pickled girolles  
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Barburry duck breast, duck sausage, duck fat granola, smoked aubergine  
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Ashmore cheddar, date and walnut cake, pickled rhubarb  
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70% dark chocolate, preserved sour cherries, toasted almond ice cream

THE CURIOUS AIM TO TAKE YOU THROUGH THE LOOKING GLASS TO MAGICAL FOODIE  
EVENTS AND DINING EXPERIENCES FULLED BY OUR PASSION FOR SUSTAINABILITY,  
COMMUNITY AND FOOD