

WEDNESDAY 22ND JANUARY 2014

GARY JONES

THE MANOIR AUX QUAT'SAISONS, OXFORD



BEETROOT AND HORSERADISH



CRAB

CELERY, GRAPEFRUIT, BRITISH CAVIAR

Vouvray, Haut Lieu, Domaine Huet, Loire Valley, France, 2011

175ml Glass **£16.25** Bottle **£63.00**



DUCK LIVER

PINEAPPLE, BACON 'N' PEPPERCORNS

Riesling Auslese, Brauneberg Juffer Sonnenuhr,

Fritz Haag, Mosel, Germany, 2004

125ml Glass **£14.85** Bottle **£86.00**



SALT COD BRANDADE

COCKLE VINAIGRETTE

Sauvignon Blanc, Adoro, Stellenbosch, Coastal Region, South Africa, 2009

125ml Glass **£6.25** Bottle **£34.50**



VENISON

CELERIAC & TRUFFLE

Quinta Do Vale Meão, Francisco Javier de Olazabal, Douro, Portugal, 2009

175ml Glass **£28.15** Bottle **£110.50**



EXOTIC FRUIT RAVIOLI

Moscato D'Asti, Pio Cesare, Piedmont, Italy, 2010

70ml Glass **£4.10** Bottle **£36.00**



Your Choice of Artisan Coffee or Tea From The Manor

Served with Chocolates and Seasonal Pastries



Glass Package **£69.60** Bottle Package **£330.00**

Hildon Still and Sparkling Mineral Water **£4.50**



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