

W. & J.
GRAHAM'S
ESTABLISHED 1820

Port & Portuguese

DINNER PAIRING

To Start.

(Paired with Graham's 10 Year Old Tawny)

Duck & Chicken Liver Parfait
Served with a spiced fruit chutney & sourdough croutons.

- Or -

Pesto Roasted Carrots (v)
With honey, herb butter & pesto.

The Main.

(Paired with Prats & Symington Post Scriptum 2023)

Duck & Sultana Sausages
With braised apple, red cabbage & pomme purée.

- Or -

Wild Mushroom Wellington (v)
With thyme & maple-roasted parsnips and sautéed new potatoes.

Dessert.

(Paired with Graham's Six Grapes Reserve)

Chocolate Torte (v)
With cherry coulis.

To Finish.

(Paired with Graham's Quinta dos Malvedos 2018)

Cheese Board (v)
Perl Las & Teifi seaweed cheese. Served with Cradoc's sea salt crackers.

(v - vegetarian)

