



THE CLOSE HOTEL

AN EVENING WITH WOODCHESTER VALLEY VINEYARD

19TH FEBRUARY 2025

CANAPÉS & BUBBLES SERVED FROM 6.30PM IN OUR DINING ROOM,
FOLLOWED BY A COTSWOLD INSPIRED MENU, PERFECTLY MATCHED
WITH AWARD-WINNING WINES FROM THE REGION HOSTED BY
WOODCHESTER VALLEY VINEYARD EXPERT

TASTING MENU WITH WINE FLIGHT £95 PER PERSON

BEEF TARTARE
WITH CONFIT POTATO, PICKLED ENOKI & CAVIAR



CHELTENHAM BEETROOT
WITH CANDIED WALNUTS, BLACKBERRY, HORSERADISH & DILL



PAN - SEARED PIGEON BREAST
WITH PUMPKIN & SWEDE PURÉE, CHARRED CHICORY & BEETROOT CRISPS



CITRUS CURED BIBURY TROUT
WITH PICKLED KOHLRABI, FENNEL & DULSE SEAWEED SALAD, BUTTERMILK & DILL



DUO OF GLOUCESTERSHIRE OLD SPOT PORK
WITH RHUBARB, BROCCOLI, BABY LEEKS, RED WINE JUS



HIGHGROVE HONEY CAKE
WITH BLACK TEA ICE CREAM, PEAR



SINGLE ESTATE
WOODCHESTER
VALLEY