



THE RESTAURANT AT  
TAMESIDE ONE PRESENTS

# Wine and Champagne Night

14TH & 16TH MAY - 7PM  
SEATING

## TO START

Roasted red pepper and  
truffle oil bruschetta  
(\*with champagne)

## THEN

Gravlax, horseradish and  
mustard crème fraiche  
(\*with rose Zinfandel)

## TO FOLLOW

Braised ox cheek, jersey  
royals, spinach, carrots  
(\*with red Malbec)

## TO FINISH

Lemon tart, walnut whips,  
raspberry  
(\*with white Chenin Blanc)

£21.00 PER PERSON

(\*wine flight additional £5.00 per person)

All our food is cooked to order by our trainee chefs, so your  
patience is appreciated. Please let your waiter know if you  
have any allergies

THE   
**Restaurant**  
AT TAMESIDE ONE

