1st up – I got to meet a great Private Chef – 2nd – shooting some amazing food and fizz!

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FURLEIGH ESTATE


FURLEIGH
2013
FURLEIGH ESTATE
Blanc de Blancs
ENGLISH · BRUT




FURLEIGH
FURLEIGH ESTATE
Rosé
ENGLISH BRUT




FURLEIGH ESTATE



RB

More about the great event – https://www.furleighestate.co.uk/event/390/scandinavian+pop-up+dinner+at+the+alembic+canteen%2C+bridport

Join us for a Scandinavian Tasting Menu at the Alembic Canteen in the elegantly refurbished Literary and Scientific Institute Bridport at 51 East Street, DT6 3JX on Thursday 27th September at 7pm.
The five-course menu has been designed and will be prepared by Salt Cø Private Chef & Chocolatier.
Rebecca will host the reception in the Lower Courtyard of the LSI where the Classic Cuvée 2014 will be served with carefully crafted canapés.
The dinner will start with Chef Christian Ørner demonstrating how the Scandinavian cured Trout Gravlax is made using

Furleigh Estate’s Blanc de Blancs 2013 for the Granita.

Tasting Menu
Baked Brill with Cardamom Carrot and Coriander Oil with Bacchus 2017
Pan Roasted Duck Breast with Beetroot Carpaccio & Thyme Mash with Tyrannosaurus Red 2014
Norwegian and Dorset Cheeses with Tyrannosaurus Red 2014
Iced Skyr Parfait, Berry Sorbet and Chocolate Crumb with Sparkling Rosé NV
Tickets are £70.00 per head which include all wine pairings.
Booking essential as places are limited.
Photo: Richard Budd