



APRÈS-SKI

Thursday, 27th February

JOIN GIANCARLO AND THE TEAM FOR OUR ANNUAL
APRÈS-SKI EVENING ON THE SNOWY SLOPES OF BRAY.

ENJOY AN ITALIAN-STYLE ALPINE FEAST FROM HEAD CHEF
GREGORIO ALONG WITH HOT GLUHWEIN BY THE LOG FIRE AND WIN-
TERY COCKTAILS DESIGNED BY GIUSEPPE.

AND THIS YEAR WE HAVE A DISCO TO ENJOY SO DRESS IN YOUR FIN-
EST SKI-WEAR, DON A BOBBLE HAT AND SKI ON DOWN FOR A NIGHT
OF DELICIOUS FOOD AND FUN.

COCKTAILS AND DRINKS

TO START....

MULLED WINE £12

There is no better way to warm up than by wrapping your hands around a steaming mug of this hot red wine flavoured with spices, sugar and fruits

HOT TODDY £12

A delicious combination of whisky, honey, lemon juice that soothes the soul with its boozy but simple flavour profile

AND TO FINISH ...

CHOCOLATE MARTINI £15

Let yourself be tempted by this explosion of vodka, baileys, chocolate liqueur and chocolate sauce . How can you resist?

BOMBARDINO £12

For something a little more indulgent, you can't go wrong with a Bombardino. A creamy drink made with Advocaat liquor and brandy. Served hot with whipped cream on top

HOT CHOCOLATE £8

A classic choice that will put a smile on your face, topped with whipped cream and marshmallows

MENU & ALPINE WINES SUGGESTION

ANTIPASTI FROM THE MOUNTAINS

Fontina, Speck, salami, giardiniera pickle with a winter salad of radicchio, shaved mountain sheep's cheese, hazelnuts, smoked pepper and balsamic dressing

PINOT NERO (Alto Adige)

Elegant medium-bodied, soft tannins with notes of strawberries and spices,

175ml £15 250ml £22 bottle £68

~

CASUNZIEI AMPEZZANI

Beetroot Pasta with Poppy Seed and Butter sauce

PINOT BIANCO (Alto Adige)

Crispy and aromatic ,fruity notes of pear, fresh acidity and long minerality

175ml £14 250ml £21 bottle £63

~

GUANCIA DI MANZO ALLA CALDESI

Slow-cooked beef cheek on soft porcini polenta, Apple and cabbage with black pepper butter, winter roots

BARBERA D'ASTI (Piedmont)

Deep and intense, pleasantly fruity with a harmonious and balanced palate

175ml £13 250ml £18 bottle £55

~

STRUDEL DI MELE

Alpine apple strudel, cinnamon ice-cream

PASSITO BIANCO (Veneto)

Intense and distinctive, hints of vanilla, sugared almond, honey and cinnamon.

100ml £14 bottle £50



4 COURSE MENU £60PP

