

Lunch with Women in Wine – Leading the Charge
Alternative Menu – Sunday 8th March 2026

Prelude

Beetroot tartare, crispy wonton, wasabi avocado (v)

Fried stuffed squash blossoms, ricotta (GF, v)

Tar & Roses Prosecco NV

Act 1

Ratatouille tian, clear tomato consommé,
fried basil (GF, v)

Tar & Roses Pinot Grigio

Act 2

Polenta, wild mushroom ragù, roasted parsnips,
hazelnuts, thyme (GF, v)

Catalina Sounds Pinot Noir

Encore

Lemon curd tart, torched meringue,
citrus sherbet, raspberry (GF, v)

Catalina Sounds "Sounds of White" Sauvignon Blanc