

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

**Prelude**

Prawn tartare, crispy wonton, wasabi avocado

Fried stuffed squash blossoms, ricotta (GF, V)

*Tar & Roses Prosecco NV*

**Act 1**

Confit trout, clear tomato consommé,  
fried basil (GF)

*Tar & Roses Pinot Grigio*

**Act 2**

Roast chicken breast, wild mushroom ragù,  
roasted parsnips, hazelnuts, thyme (GF)

*Catalina Sounds Pinot Noir*

**Encore**

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

*Catalina Sounds "Sounds of White" Sauvignon Blanc*