



Harvest Menu

A Glass of Albury Sparkling Albury Wine on Arrival

Starters to Share at the Table

Whipped Albury honey and feta dip with thyme and pink peppercorn, seasonal crudités - chicory, carrot, heritage beets, cucumber and served alongside a 2025 Albury Harvest grape chutney (Vegetarian)

Main Course

Pork : Individual bowls of British saddleback slow braised pork with sage and green apples from Chef Renu B's garden.

Vegetarian : Seasonal squash with sage and green apples from Chef Renu B's garden.

Dessert

**Rose and Apple Compote Eton mess
(Vegetarian)**

