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the berney

GOURMET WINE DINNER

12TH MARCH 2020

£59.95 per head

Join us in our beautiful Grey Partridge restaurant for 5 courses, each presented by our head chef Rob Stayte with his interpretation of the food and flavours.

Together with wine development specialist Katie Gardner's expertise as she picks wines to perfectly complement our delicious dishes.

The Berney, Church Road, Barton Bendish PE33 9GF  

Call now
to book:
01366
347995

Arrival 7:30pm for
a pre-dinner drink

Sit down for
dinner at 8pm



MENU

Heritage Beetroot Salad

Pomegranate and Orange Molasses,
Feta Cheese, Herb & Pinenut Salad

Pan Roasted Scallops, Curried Cauliflower

Wild mushrooms, Crispy Pancetta

Daube of Beef

Slow Cooked Beef Cheeks,
Celeriac & Apple Puree, Green Beans,
Truffle Sauce, Crispy Parsnips

Tonka Bean Crème Brulee

With a Pistachio Ice-cream, Almond
Shortbread

Mrs Temple's Gurneys Gold Norfolk Cheese

Crackers, Grape Jelly, Celery,
Apple Chutney