

# T W E N T Y 2

## Tasting Menu

£55 per person

(Accompanying wine flight £29.95 per person)

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Canapés

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Shallot and Cider Soup

(Alain Paret, Viognier “Pastourou”, Languedoc, France)

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Scorched Mackerel

(Chapel Down Chardonnay, Kent, England)

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Buttle Farm Guinea Fowl

(Darling Cellars Chocoholic Pinotage, Darling, South Africa)

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Sorbet

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Truffle Whipped Goats’ Cheese

(Concha y Toro Late Harvest Sauvignon Blanc, Maule Valley, Chile)

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Plum Frangipan

(Elysium Black Muscat, California, USA)

*(Please let us know if you have any dietary requirements,  
or if you're concerned about allergens)*

TWENTY2

22 City Walls

Chester Cheshire CH1 1SB

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# T W E N T Y 2

## Tasting Menu (V)

£55 per person

(Accompanying wine flight £29.95 per person)

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Canapés

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Shallot and Cider Soup

(Alain Paret, Viognier “Pastourou”, Languedoc, France)

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Sea Vegetables

(Chapel Down Chardonnay, Kent, England)

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Butternut Squash Risotto

(Darling Cellars Chocoholic Pinotage, Darling, South Africa)

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Sorbet

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Truffle Whipped Goats’ Cheese

(Concha y Toro Late Harvest Sauvignon Blanc, Maule Valley, Chile)

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Plum Frangipan

(Elysium Black Muscat, California, USA)

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