# FRENCH WINE PAIRING EVENING

Thursday 21st November 2024

# ASSORTED CANAPÉS

Glass of 2018 Vintage Cuvee Prestige Millesime Gobillard

#### **STARTERS**

(V) French onion soup with gruyere croute

Coquille St Jaques

Confit duck and pistachio rillette rolled in Parma ham, with chutney and toast

Panko crumbed brie with cranberry and basil

Wines: Chateau Ste Marie White 23 Entre Deux Mers
Reserve Lucien Lurton Red 20 Bordeaux

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### **MAIN COURSES**

Medallions of monkfish, tomato and Bordeaux ragout
Classic beef bourguignonne with aligoté potatoes Pork, duck and Toulouse sausage
cassoulet

(V) Goats cheese souffle, pepper coulis, new potato salad

Wines: Ch Valoux White 19 Pessac Leognan 2016 Blason d'Issan, Margaux

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### **DESSERTS**

Tarte au citron
Creme brûlée with sablee biscuit
Berry Mille feuille
Selection of cheese and biscuits

Glass of 2022 Sauternes Les Garonelles, Lucien Lurton

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Freshly brewed coffee or tea with mint chocolates

The price for the dinner, including wines is £70.00 per person. For reservations or further enquiries, please call 01728 452312 and quote "French wine dinner."