



THE COD



An evening celebrating French wines and cuisine

On arrival you will be greeted with a Kir

Kir is a popular French cocktail made with a measure  
of crème de cassis topped up with Maison Sabadie  
Reserve Blanc, France 2017

#### FIRST COURSE

Fois gras crème brûlée, brioche soldiers  
Jean-Marie Haag, Pinot Gris, Alsace, France 2016

#### SECOND COURSE

Confit duck leg, sauté French beans with persillade,  
gratin dauphinoise potatoes and Reblochon cheese  
Gevrey – Chambertin Les Crais, Gerard Seguin,  
Burgundy, France 2014

#### THIRD COURSE

Apple tarte fine with vanilla ice-cream  
Château Tirecul La Graviere 'Les pins', Organic,  
Monbazillac, France 2015

*Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to the event organizer before purchasing tickets for this dinner. Tickets are £42 per person.*