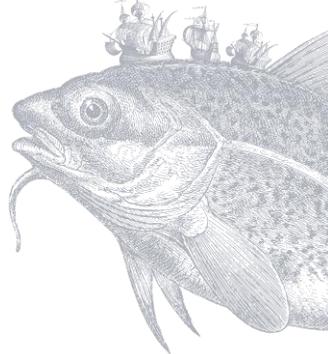




THE COD

An evening of French Finesse



ARRIVAL COCKTAIL

French 75

FIRST COURSE

Fois gras crème brûlée, brioche soldiers

comparitive tasting

Champagne Andre Roger, Grand Cru NV

Vouvray Pointe de Silex

MAIN COURSE

Lamb, sauté French beans with persillade, gratin dauphinoise potatoes and Reblochon cheese

comparitive tasting

Genus Vacqueyras Arnoux et Fils

Château du Glana, 'La Croix Dillanges', St Julien, Bordeaux

CHEESE COURSE

12 month aged Comté, Époisses de Bourgogne, Crottin de Chavignol

comparitive tasting

Genus Vacqueyras Arnoux et Fils

Château du Glana, 'La Croix Dillanges', St Julien, Bordeaux

DESSERT

Apple tare fine with vanilla ice-cream

Château Tirecul La Graviere 'Les pins', Organic, Monbazillac

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.