



The Wheatsheaf Inn
'French Affair'
dinner
Saturday 29th November
£120 per person

-Maldon Oysters-
Veuve Clicquot Champagne sorbet
paired with
Veuve Cliquot Yellow label

-Soupe à l'Oignon Gratinée-
paired with
Mure Riesling, Alsace, France

-Roe on Scallops Meunière-
paired with
Chablis, Famille Brocard, France

-Cassoulet de Canard (Duck leg Cassoulet)-
paired with
Chateau Gaudin. Pauillac 2020

Green pomme sorbet

-Brie de Meaux-
Condiment aigre-doux, seeded crackers
paired with
Chateauneuf-du-pape Le Parvis, Rhone, France

Apple & Rhubarb Tarte Tatin
Calvados cream
paired with
Chateau, Coutet, Grand du vin Sauternes 2015