



SUNDAY 27 SEPTEMBER
£55 PER PERSON

VINS DE BORDEAUX | B

BORDEAUX WINE MONTH

BORDEAUX WINE TASTING & PAIRING

Prawn & lobster croquettes / Croquettes du crevettes et homard

Aioli

2018 Graves, Château des Gravières Blanc

Mussels Marinere / Moules, Marinière

fresh mussels / white wine, shallot & garlic cream

2017 Pèssac-Léognan, Château Bouscaut Blanc, Cru Classé

Pan roasted duck breast / Magret du canard

Morello cherry jus

2018 Château Sainte Marie Bordeaux Supérieur 'Vieilles Vignes'

Filet steak / Filet de bœuf

green peppercorn & brandy sauce

Château Batailley, 5ème Cru Classé Pauillac, Bordeaux 2012

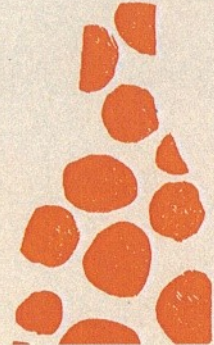
Roquefort

followed by

Crème Brûlée

both with

2017 Sauternes Les Garonelles, Lucien Lurton



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