

French Country Evening

August 12th and 19th

Starters

Chicken liver parfait with Apricots de Provence

Wine match – Les Tempiers Chardonnay, Vdp d'Oc

White onion soup with thyme and Roquefort (v)

Wine match – Element Sauvignon-Vermentino, Vdp d'Oc

Main Course

Slow cooked pork with choucroute and cassis sauce

Wine match Domaine Prade Mari Carignan, Vdp de L'Herlault

Fillet of Salmon with sorrel sauce

Wine match – La Prade Sauvignon Blanc, Vdp d'Oc

Stuffed Beef tomato with Spinach and pine nuts (v)

Wine match – Domaine Clos Maurice Saumur – Champigny, Loire

Dessert

Poached peach with raspberries and almond cream

Wine match - Domaine Boudau Muscat de Rivesaltes

Fromage du Soir

Wine match – Chateau La Tour de Biot, Bordeaux

3 courses for £15

3 courses with matching wines £25 - All wine served in 125ml measures