

Wine & Supper Club - Friday 17th May

French influenced four courses with matching French wine

Starter

Assiette of Charcuterie, Saucisson, Rillons, Rillettes & Bayonne Ham or Twice Baked Comte' Cheese Souffle (v)

> Served with a 125ml Rothschild Chardonnay Nose of white peach, with green apple & pear on the palate

Main Course

Chicken & Tarragon Ballotine, Pomme Dauphinoise, Truffled Leeks or Girolle Mushroom Tartlet, Spinach, Chervil Cream (v)

> Served with a 125ml Daguet Berticot Merlot Ruby in red, flavours of raspberry, strawberry & spice

Plate De Fromage

French Cheese, Artisan Wafers, Chutney

Served with a 125ml Le Jardin Cabernet Sauvignon Full bodied, aromas of cassis & cedar

Dessert

Apple Tarte Tatin, Vanilla Ice-Cream

Served with a 125ml Rothchilds Pinot Noir Bright cherry red, flavours of violet & wild strawberry

£45 per head Please quote 'supper club' when booking