

BURGUNDY WINE NIGHT

TUESDAY 29TH OCTOBER

5 Courses & Wine Pairings | £100.00 per person

***Oak smoked salmon & gruyere gougère
NV `JCB Caviar` Crémant de Bourgogne Blanc de Blancs, JCB***

***Steamed bass, chervil root puree,
Romanesco aligoté cream sauce
2020 Santenay Blanc 1er Cru `La Comme`, Domaine Borgeot***

***Crispy frogs' legs, garlic and parsley sauce
2021 Moulin-à-Vent, Château du Moulin-à-Vent***

"Beef bourguignon"

***Burgundy red wine braised feather blade, dauphinoise potato, heritage carrot,
ceps
2020 Beaune 1er Cru `Les Sizies`, Domaine de Montille***

***Pain de epice, red wine pear, cassis coulis, Chantilly cream
Kir Royale***