



Wine on Wednesday

Wednesday 29th March 2023

Starter

Pressé of smoked salmon, spinach and anchovy butter

2016 Chateau de Retout Blanc

Main course

Spit-roast Suffolk pork with Chantenay carrots and sage jus

2014 Chateau Pavillon Rocher, St-Emilion Grand Cru

Cheese course

Brie de Meaux, grapes and home-made chutney

2016 Chateau de Retout, Ht-Médoc

Dessert

Tarte tatin served with a quenelle of crème fraîche

2016 Saussignac Vignerons de Sigoules "Vendanges d'Autrefois"

Coffee and Chocolates

£80 per person fully inclusive of service and VAT