



# Wine on Wednesday

*Wednesday 29th March 2023*

## ***Starter***

Pressé of smoked salmon, spinach and anchovy butter

***2016, Château du Retout, 'Le Retout Blanc', VdF***

## ***Main course***

Spit-roast Suffolk pork with Chantenay carrots and sage jus

***2014, Chateau Pavillon Rocher, Saint-Émilion Grand Cru AOC***

## ***Cheese course***

Brie de Meaux, grapes and home-made chutney

***2016, Château du Retout, Cru Bourgeois, Haut-Médoc AOC***

## ***Dessert***

Tarte tatin served with a quenelle of crème fraîche

***2016, 'Vendanges d'Autrefois', Vigneron de Sigoules, Saussignac AOC***

## **Coffee and Chocolates**

**£80** per person fully inclusive of service and VAT