



# *Wine & Dine Evening*

*Friday 31st January  
7pm Arrival, Dinner 7.30pm*

*A culinary treat of classic French Cuisine paired  
with traditional French Wine*

**CHICKEN LIVER & BRANDY PARFAIT  
PLUM ANISE CHUTNEY - TOASTED BRIOCHE - WHIPPED BUTTER  
ROTHSCHILD PINOT NOIR**

Silky, rounded and elegant with berry fruit and hints of violet

\*\*\*\*\*

**PAUPIETTE OF SOLE  
MUSHROOM & TARRAGON CREAM - SAMPHIRE - GRAPES  
VILLA BLANCHE CHARDONNAY**

Powerful aromas of acacia flowers, vine peach and aniseed

\*\*\*\*\*

**PAN SEARED VENISON  
POTATO FONDANT - CONFIT SHALLOT  
BEETROOT PUREE - GLAZED CARROTS, PORT & BLACKBERRY JUS  
CALMEL JOSEPH CORBIERES**

Spicy character on the first palate, with laurel, nutmeg, black pepper and strawberry tree fruit

\*\*\*\*\*

**BITTER CHOCOLATE TART  
VANILLA SEED ICE CREAM - CHOCOLATE SOIL - RASPBERRY GEL  
COTES DU RHONE VICTOR BERARD**

Warm spicy wine that has a soft peppery taste coming from the Grenache and Syrah varietals

\*\*\*\*\*

**COFFEE AND AFTER DINNER MINTS**

**£49.95**

**WHY NOT ADD A SELECTION OF CHEESE & PORT COURSE FOR JUST £9.95  
RUBY PORT BULAS**

**STAYOVER IN A DOUBLE ROOM WITH BREAKFAST ONLY £99\***  
**\*RATE ONLY AVAILABLE TO GUESTS ATTENDING THIS PRESTIGIOUS EVENT**