Taste Du Vin

A CURATED JOURNEY THROUGH WINE & FLAVOUR

Each course has been expertly paired by our group sommelier
with a glass of wine to complement the dish

CHABLIS

Joseph Drouhin, France | 125ml

PISSALADIÈRE
French flatbread with caramelised onion, anchovies and black olive topping

CHATEAU LÉOUBE

Côtes de Provence, France | 125ml

LANGOUSTINES À LA PROVENÇAL
Sautéed scampi in a tomato and pastis sauce with toasted sourdough

CHARDONNAY

V1 Journey's End, Stellenbosch, South Africa | 175ml

OR

PINOT NOIR

Seifried Estate, Nelson, New Zealand | 175ml

BLANC DE POULET NOURRI AU MAÏS
Corn fed chicken breast, wild mushrooms, burnt leeks, chicken velouté

LICOR DE TANNAT

Familia Deicas, Uruguay | 50ml

VALRHONA POT DE CHOCOLAT
Chantilly cream [VGI]

10 YEAR OLD TAWNY PORT

Graham's, Portugal | 50ml

ASSIETTE DE FROMAGES
French artisan cheeses, biscuits and chutney

£69.95 PER PERSON

(based on minimum of two sharing)

Sample menu, dishes and wines are subject to seasonal variations. Vegan alternative available

For further information on allergens please scan here.

HOTELDUVIN.com