

A Special Evening of French Inspired Cuisine



Wednesday, 21st March 2018

ON ARRIVAL

A glass of Charles Heidsieck Champagne with a selection of seasonal canapés

AMUSE BOUCHE

TO START

“Homage to Bocuse”

Pan-roast Red Mullet with potato scales & pastis sauce

Domaine de la Vielle Tour Rose, Cote de Provence, France 2016

MAIN

Assiette of Black -faced Suffolk Lamb to include; loin, confit shoulder and
crispy belly with anchovy served with Pommes Lyonnaise,
fleuriste tomatoes and honey roast carrot puree, accompanied with a natural jus

Clos de la Cure, St Emilion Grand Cru, Bordeaux, 2013

PRE-DESSERT

Salad of Roquefort with sauterne poached pears,
roast walnuts and chicory.

Turckheim Pinot Gris Grand Cru Brand, Alsace, 2012

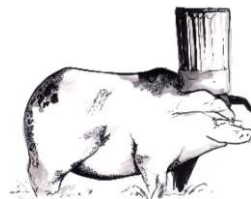
DESSERT

Classic apple Tarte Tatin “Bocuse”

Served with salted caramel ice cream & hazelnut spice
Chateau La Tour Blanche, Sauternes, Bordeaux 1983

Coffee and petit fours served with Martell Cordon Bleu

£89.00 per person inclusive
Optional Wine Flight £55.00



Paul Askew