



## French Wine Dinner

Friday 10<sup>th</sup> November Arrival 7pm to Dine 7.30pm

### Canapes

*Joseph Perrier” Cuvee Royale” Brut Champagne  
“Villa Own Label”*

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**Crab, Glazed Pigs Cheek, Squid Ink Cracker, Courgette Veloute**  
*Viognier- Moulin Montarels-Cotes de Thongue*

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**Smoked Duck, Butternut, Orange, Buttermilk**  
*Morgon- Les Charmes-Cru -Beaujolais*

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**Venison Wellington, Haunch Faggot, Beetroot, Sweet Potato Puree, Dark  
Chocolate Jus**  
*Lirac “Cru” Domaine Lafond-Cotes Du Rhone-Rhone Valley*

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**Selection of Cheese & Biscuits**  
*Banyuls A.C –M. Chapoutier-Languedoc Rousillion*

**£55 per person**

All items are subject to availability. Some dishes may include nuts.