

FRENCH FOOD WINE TRIVIA & LE TOUR

FRIDAY 21ST JULY
5PM-7.30PM 4 COURSE SET MENU
(INCLUDING WINES)

MENU

CAVAGE
Cotté, duck paté en
croûte, vitelotte, pommes, sauce velouté

STARTER
Bouillabaisse of locally caught fish & squid,
crustaceans, fennel, artichoke, rouille, ricotta cheese

MAIN
12 hour braised beef cheeks
with potato & Roquefort de Sancerre, jus, local micro herbs

CHEESE
Brie de Meaux - soft, cow's milk, Burgundy
Chèvre de la Vierge - semi hard, sheep's milk - Pyrenees, Roque
Roquefort AOP - blue, sheep's milk, Roquefort-sur-Soudou

DESSERT
Macaron

* HOST MEGAN BARBER (FRANÇOIS POMMERY) *

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WINE & FOOD

