



## GERARD BERTRAND WINE DINNER

£98 per person (Price includes Menu & Wine)

### CANAPES

Code Rouge, Crémant de Limoux NV

JERUSALEM ARTICHOKE, FETA AND PINENUTS

“Or and Azur” Rosé, 2017

COD, IBERICO HAM, SALSIFY, BROWN BUTTER AND POTATO ROSTI

“Prima Nature”, Chardonnay 2017

SOUTH COAST CRAB, RYE, PONZU, SAMPHIRE, RADISH AND LIME

Château le Sauvageonne, Grand Vin Blanc, 2016

WELSH BEEF, PEARL BARLEY, MUSHROOM KETCHUP AND HEN OF THE WOODS

Domaine de Cigalus, “Cigalus Rouge”, 2016

LLANDEILO FALLOW DEER, CELERIAC AND CUMIN, CABBAGE AND

PICKLED PLUM

Le Viala, Minervois La Livinière 2014

MICHEL CLUIZEL DARK CHOCOLATE, ORANGE AND GINGER BREAD ICE CREAM

Banyuls, 2014

PETIT FOURS AND COFFEE

A seasonal food and wine journey in Languedoc  
Introduced by François Pages  
Sponsored by Andrew Watson - Hallgarten Druitt