

Burgundy

Supper & Wine Club

29th November 2018

ARRIVAL

Gougères

Beaujolais 'Nouveau', Domaine Berrod 2018

STARTER

Bresse chicken terrine, Dijon dressing

Garlic & parsley braised escargot

Aligoté, Domaine Felix Bourgogne 2016

MAIN

Boeuf Bourguignon

Rully 'Les Preaux', 1er Cru, Eric de Suremain 2014

CHEESE & DESSERT

Burgundy cheeses

Cremant De Bourgogne 'Nature', Celine Et Laurent Tripoz

Chocolate & cassis

Kir Royale

£55 per person

Bain & Bridges at The White Hart

Please do make us aware of any appropriate allergies or intolerances. (n) contains nuts (v) vegetarian

Patrons - Tom & Jamie Bainbridge