

GOURMET DINNER
Wednesday, 09th April 2008

*Following the success of the past years, we are again hosting
a sumptuous Gourmet Dinner prepared by Russell Bateman.
This will of course be accompanied by some wonderful Wine from
the Bordeaux Region and presented by Thomas Le Grill de la sale wine maker
at Chateau Verqus and grandson of the Owner. He is consultant wine maker at
Chateau Berliquet.*

*This dinner gives you the opportunity to discover one of the greatest
Grand Cru Saint Emilion.*

You will be invited to arrive at 6.30pm to be seated at 7.30pm.

Reception Drinks and Canapés

Menu

Oyster and Cucumber

Château Le Grand Verqus Blanc, 2006

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Foie Gras Terrine

Château Le Grand Verqus Blanc, 2006

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Pollock Poached in Red Wine, Young Leeks, Beurre Rouge

Château Le Grand Verqus Rouge, 2005

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Anjou Squab Pigeon, Griottine Cherries, Pastilla

Château Le Grand Verqus Grande Reserve, 2002

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Comte Soup, Apple and Semi Dried Grapes

Château Berliquet, 2003 Saint Emilion Grand Cru

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Chocolate Terrine, Pistachio

Château Berliquet, 2004 Saint Emilion Grand Cru

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Coffee and Petit Fours

£55.00 per Person inclusive of wines