

Three Course French Gourmet Wine Tasting Menu-£34.95pp

A Glass of themed wine with each course

Thursday 29th Nov – 7.30pm

TERRINE

Duck Leg & Parsley Terrine, Spiced Red Onion Chutney, Caper Dressing and Crispy Baguette.

Baron de Baussac Viognier 2016, South France *(A fleshy white, with bright aromas of ripe apricot and peach, hints of grapefruit and fresh pineapple)*

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### **CHICKEN**

Corn Fed Chicken Coq au Vin, Dauphinoise Potatoes, Petit Pois, Green Beans and Mangetout.

**St Desir Pinot Noir, Pays d'Oc 2016, South France** *(Showing violets and sweet red barriers on the nose the palate is light, velvety and intricate, with integrated toasted notes)*

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FRUIT TART

Pear, Almond and Cognac Fruit Tart, Pastry Cream and Raspberry Coulis

Castelnau de Suduiraut, Sauternes, 2016 *(Aromas of fragrant orange blossom, spices and fudge. The smooth initial taste develops into soft sweetness on the palate backed by the delicate aromas that are found on the nose).*

V- Vegetarian option is available upon request.

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