

Gerard Bertrand Wine Dinner Menu

Canapes In the Bar

matched with Code Rouge Sparkling Wine

Pelardon Gougères

choux pastry filled with pelardon goats cheese
matched with 2015 Chateau Sauvageonne Rose La Grand Villa Grand Vin

Scallops

hand dived scallops with butternut squash and wild boar saucisson
matched with 2015 Chateau Sauvageonne Grand Vin Coteaux du Languedoc

Foie Gras

foie gras and chicken terrine with roasted apples
matched with 2016 Prima Nature Chardonnay

Cornish Brill

roasted day boat brill with smoked mash and bordelaise sauce
matched with 2015 Cigalus Blanc Aude Hauterive, Domaine Cigalus - Biodynamic

Brecon Beef

braised beef tortellini with eighteen month aged mimolette and watercress
matched with 2013 Chateau Sauvageonne Grand Vin Terrasses du Larzac

Brecon Lamb

a loin of brecon lamb with pomme boulangère, braised crispy shoulder and a thyme infused jus
matched with 2013 Cigalus Rouge Aude Hauterive, Domaine Cigalus - Biodynamic

Cheese

matched with 2012 Clos d'Ora Minervois La Lavinière Grand Vin de Languedoc

Chantecler Apple

apple foam, apple sorbet and chateau de panisse olive oil

Chocolate

milk and dark chocolate mille-feuille with white chocolate ice cream
matched with Legend 1974 Rivesaltes