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HENRI BOURGEOIS

*Domaine Henri Bourgeois:
French dinner & recital*

14 JUNE 2024 | FROM 18.30





Domaine Henri Bourgeois: French dinner & recital

in the Princess Alexandra Hall

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Start your evening with a classical French recital performed by exceptionally talented musicians; flutist Marie Sato and pianist Siyu Sun. Transition seamlessly into a culinary odyssey through France, relishing a meticulously curated four-course menu complemented by the distinctive aromatic wines of Domaine Henri Bourgeois.

18.30 RECEPTION

Drink with recital

Sancerre La Porte du Caillou Domaine Henri Bourgeois

19.15 DINNER

Truite fumée, caviar de saumon, concombre mariné, betterave rouge, crème de raifort

Smoked trout, salmon roe, pickled cucumber, beetroot, horseradish cream

Pouilly Fume La Demoiselle de Bourgeois | Clos Henri Sauvignon Blanc Marlborough

Filet de poulet fermier, confit de cuisse, fricassée de fèves et asperges vertes, velouté de poulet

Pancetta-stuffed chicken breast, chicken thigh bonbon, green asparagus
and broad beans fricassee, chicken velouté

Clos Henri Waimunga Single Vineyard Pinot Noir | Sancerre Rouge La Bourgeoise

Crottin de Chavignol and Selles-sur-Cher-Pain de seigle aux fruits secs

Loire Valley goat's cheese served with rye bread and dried fruits

Menetou Salon Le Prieure Des Aublats Henri Bourgeois

Café et Madeleine aux grains de pavot

Coffee and poppy seed Madeleine



We use a wide range of ingredients in our kitchen, some of which may contain allergens.
If you have a specific allergy or dietary requirements, please let us know. Our prices are inclusive of the current VAT rate.