



French wine & cheese tasting

16 OCTOBER 2024 | 18.45 - 20.00

in the Brabourne Room

MEMBERS £70 | NON-MEMBERS £80

French wine & cheese tasting

with Paxton & Whitfield and Hayward Bros Wines

RECEPTION

Fizz on arrival

La Vigne aux Alouettes Organic

TASTING MENU

Brillat Savarin Affiné

Brillat Savarin is a triple cream cheese originally made in Normandy in the late 19th century, formerly known as 'Excelsior' or 'Délice des Gourmets'. It was the first cheese of its kind to be enriched with fat in the form of cream and was created to feature at grand gastronomic meals.

Picpoul de Pinet, Combe Rouge, 2023

Grown on the driest soils of the Languedoc, this delightful Picpoul offers enticing aromas of white fruits with a fresh and slightly peppery mouthfeel. Excellent with grilled fish, oysters, Mediterranean dishes, tapas, or simply enjoyed on its own.

Mothais Sur Feuille

This stylish cheese, oval in shape and wrapped in a dried chestnut leaf, is a striking addition to any cheese board. It has a full, complex flavour with a creamy yet firm texture, making it one of the finest goat's cheeses available.

Sauvignon Blanc 'Les Marnes', Val de Loire, Château de Tracy, 2023

Produced by the renowned Pouilly Fumé producer Château de Tracy, this dry white wine features a gently aromatic nose with subtle floral notes of hawthorn, complemented by citrus.

Trou du Cru

A French cow's milk cheese washed in Marc de Bourgogne eau-de-vie, characterised by its squidgy texture and pungent flavour.

Viognier Domaine Brescou Organic, 2020

Deep golden yellow with rich, spicy notes and apricots, this Viognier is ideal with grilled fish and seafood, as well as lighter main courses and medium-weight cheeses.

Comté Androuet

Made in the Jura Mountains on the French side of the Swiss/French border, Comté is from the Gruyère family but is lighter in character, with more complexity and finesse. It is produced from raw milk of Montbéliard and French Simmental cows, fed exclusively on grass and hay.

Château La Tour de By, Médoc, 2014

A blend of Cabernet Sauvignon (60%), Merlot (35%), and Petit Verdot (5%), aged for 12 months in French oak barrels. This wine features a dark ruby red colour, a nose of blueberry and blackberry aromas with hints of vanilla and oak.

Fourme d'Ambert

Fourme d'Ambert has a creamy white interior with dark greeny-blue veining. It is moist in texture with a savoury taste that is tangy with a touch of sweetness.

Pineau des Charentes Rouge 'Vieux', Château de Montifaud

A fortified wine from the Cognac region, this blend of Cabernet Sauvignon and Merlot offers aromatic power, richness, and body, with delicious notes of blackcurrant, candied sour cherries, and woody and prune undertones. Aged in French oak casks for more than five years, hence 'Vieux'.



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.