



CHATEAU
BELLEVUE
— MORGON —

CHÂTEAU BELLEVUE

Beaujolais

wine tasting & dinner

at the Royal Over-Seas League

28 NOVEMBER 2025 | FROM 18.45



CHÂTEAU BELLEVUE

Beaujolais wine tasting & dinner

*in partnership with Château Bellevue from Maison Jean Loron,
Hayward Bros with Jeroboams Wines*

28 NOVEMBER 2025 | FROM 18.45

Discover the unique character of Beaujolais wines complemented by refined French cuisine, guided by Elodie Rousselot, Château Bellevue's esteemed winemaker. Since taking the helm in 2022, she has drawn on her experience in Bordeaux, Burgundy, California, Australia and Chile to shape a distinctive style, balancing Beaujolais' long heritage with a modern vision.

MEMBERS £90 | NON-MEMBERS £108

RECEPTION

Château Bellevue Beaujolais Blanc 'Princesse Lieven' 2023

STARTER

PÂTÉ EN CROÛTE

French pork pie

Château Bellevue Fleurie 'Montgenas' 2020

MAIN

BOEUF BOURGUIGNON À L'ANCIENNE, POMMES PURÉE

Traditional beef bourguignon from Burgundy, mashed potatoes

Château Bellevue Morgon 'Côte du Py' 2020

Château Bellevue Morgon 'Côte du Py' Javernières 2020

CHEESE

ÉPOISSES, ST MARCELLIN AND COMTÉ

Served with crackers

Château Bellevue Moulin-à-Vent 'La Roche Bellevue' 2010

DESSERT

PETITS FOURS AND MACARON



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.