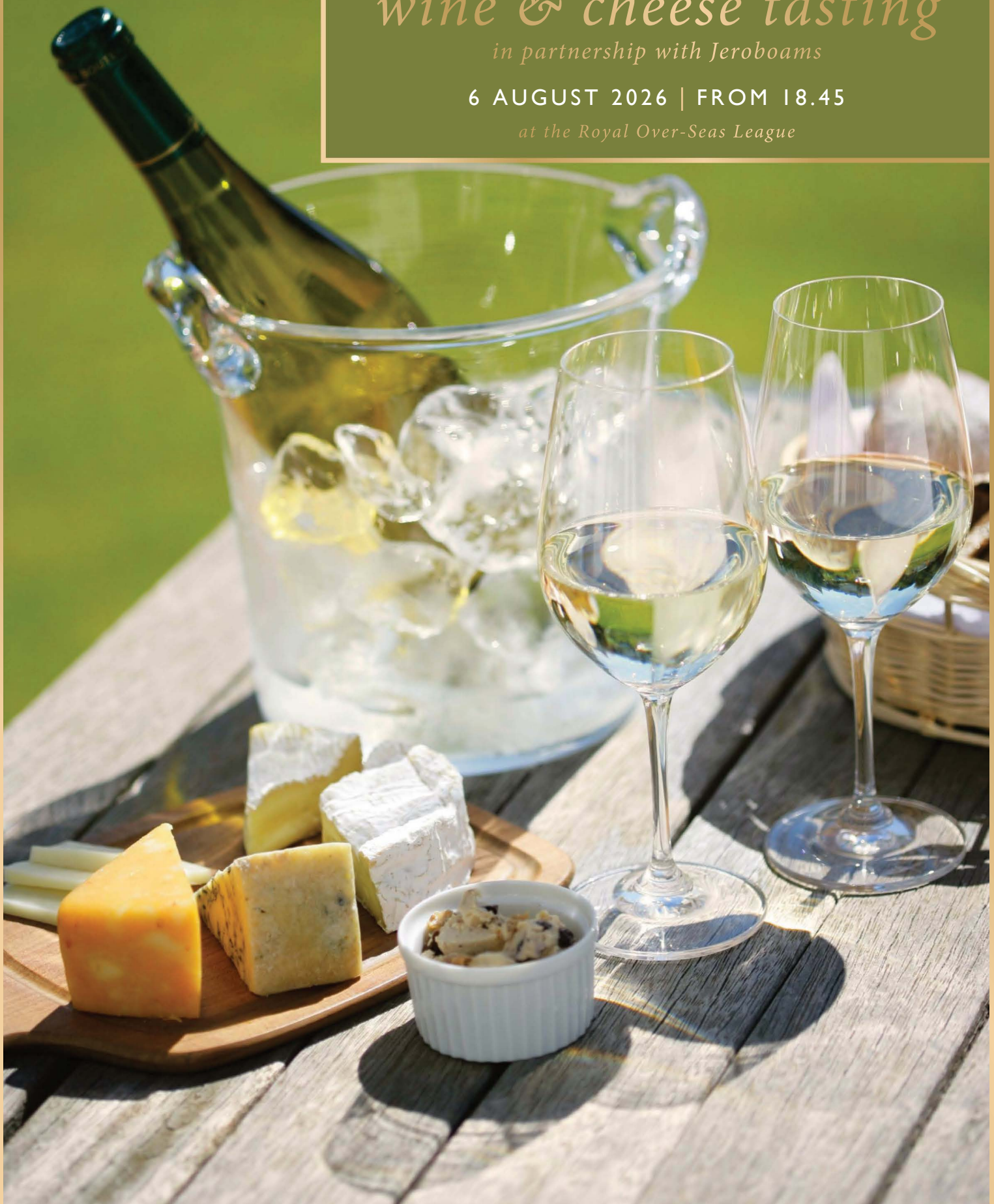


*summer  
wine & cheese tasting*

*in partnership with Jeroboams*

6 AUGUST 2026 | FROM 18.45

*at the Royal Over-Seas League*



# summer wine & cheese tasting

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Hosted in partnership with Jeroboams, a respected name in London's wine scene whose heritage now spans more than nine decades, this summer wine and cheese tasting is co-hosted by one of Jeroboams' cheese experts and Robert Hayward, whose family wine heritage dates back to 1932. Together, they will guide you through six French cheeses and five carefully selected wines, revealing the provenance, character and subtle nuances behind every pairing.

*£96 members | £106 non-members*

## **SELLES-SUR-CHER**

A small ash-coated goat's cheese with a silky texture, offering delicate floral notes that develop into an earthy, lingering finish.

*Sauvignon Blanc 'Les Marnes', Tracy et Cie, Val de Loire, France, 2024*

Fresh and vibrant, with notes of hawthorn, citrus and exotic fruit, balanced by crisp acidity.

## **COMTÉ**

Aged for 18 months, revealing rich nutty flavours of brown butter, roasted hazelnuts and caramel with a savoury umami finish.

*Mâcon-Uchizy, Cave Talmard, Burgundy, France, 2024*

Generous aromas of white peach, pear and white flowers, with a fresh palate and concentrated fruit.

## **FLEUR DE MAQUIS**

A semi-soft Corsican sheep's milk cheese coated in aromatic herbs, offering herbaceous, earthy flavours with a creamy texture.

*Château Bellevue, Morgon, Côte du Py-Javernières, Beaujolais, France, 2020*

Rich and concentrated, with plum, blackberry and blueberry layered with spice, cocoa and silky tannins.

## **ÉPOISSES**

A rich, creamy washed-rind cheese with an intensely pungent aroma and a savoury, full-bodied character.

*La Réserve de Léoville Barton, Château Léoville Barton, Bordeaux, France, 2019*

Classic blackcurrant, plum and cedar aromas with a full-bodied palate, firm tannins and fresh acidity.

## **FOURME D'AMBERT**

A creamy, mellow blue cheese with delicate blue veining, subtle nutty flavours and a smooth finish.

*La Réserve de Léoville Barton, Château Léoville Barton, Bordeaux, France, 2019*

Classic blackcurrant, plum and cedar aromas with a full-bodied palate, firm tannins and fresh acidity.

## **ROQUEFORT**

A rich and creamy ewe's milk blue cheese with a crumbly texture, bold savoury flavours and a distinctive salty tang.

*Vieux Rouge Pineau de Charentes, Chateau de Montifaud*

Delightful nose of blackcurrant, candied sour cherries, prunes and wood spice, the palate is fresh and sweet with great depth.



We use a wide range of ingredient 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.