

Bandol Wine Tasting 19.03.24

Cadet rosé 22 as apéritif

Arrival bites:

Served with Cadet rosé 22 & Cadet red 21

Celeriac, apple and walnut tartlets
Tempura oysters, togarashi mayonnaise, finger limes
Grilled duck wing, lavender and mustard honey (gf)
House made focaccia, black garlic ketchup

Starter:

With Domaine rosé 22 and a drop of Domaine rosé 2016, for comparison

Grilled hand dive scallop, house made bacon, crispy panko, salty fingers, pickled radicchio (gf)

Main:

With Domaine red 20 and a drop of Domaine Rouge 1999, for comparison

Slow cooked shoulder of lamb, sour cream and wild garlic jacket potato, anchovies salsa verde (gf)

Dessert:

With Brulade 2019

Chocolate tart, honeycomb, creme fraiche (gf)

Cheese course:

With Domaine red 1999 and Domaine rosé 2016

Millefeuille of Baron Bigod and buckwheat, truffle honey

Petite fours

Brown butter shortbread

*Please note all wines served at the same time are *for comparison*
[v] Vegetarian [vg] Vegan [gf] Gluten-free [n] Contains nuts

Bandol Wine Tasting 19.03.24 - Vegetarian Menu

Only available on request prior to event

Arrival bites:

Served with Cadet rosé 22 & Cadet red 21

Celeriac, apple and walnut tartlets

Tempura shimeji mushrooms, togarashi mayonnaise, finger limes

Grilled purple sprouting broccoli, vegan feta, smoked almonds, salty fingers (gf)

House made focaccia, black garlic ketchup

Starter:

With Domaine rosé 22 and a drop of Domaine rosé 2016, for comparison

English burrata, ancient grain salad, smoked lovage pesto, mint, pickled radicchio

Main:

With Domaine red 20 and a drop of Domaine Rouge 1999, for comparison

Charcoal grilled celeriac gnocchi, walnut pesto, watercress, blood orange, vegetarian cheese

Dessert:

With Brulade 2019

Chocolate tart, honeycomb, creme fraiche (gf)

Cheese course:

with Domaine red 1999 and drop of Domaine rosé 2016

Millefeuille of Baron Bigod and buckwheat, truffle honey

Petite fours

Brown butter shortbread

*Please note all wines served at the same time are to be compared

[v] Vegetarian [vg] Vegan [gf] Gluten-free [n] Contains nuts