



Wine Pairing **EVENING**

French wines with Welsh cuisine



6pm start - Champagne Gruet Brut NV on arrival

Starter - Onion soup, paired with Macon Villages Domaine Des Cheneviers

First Course - Seabass with mediterranean vegetables, paired with Lou de Peyrassol Côtes de Provence rosé

Second Course - Beef Cheek, paired with Domaine du Grapillon D'Or Vacqueyras AOC

Dessert - Apple Tarte Tatin, paired with Chateau du Seuil, Cerons

