



Wine Pairing **EVENING**

French wines with Welsh cuisine



6pm start - Champagne Gruet Brut NV on arrival

Starter - French onion soup with Gruyère crouton.
Paired with Macon Villages Domaine Des Cheneviers

First Course - Seabass with grilled zucchini, aubergine and tomato.
Paired with Lou de Peyrassol Côtes de Provence rosé

Second Course - Braised beef cheek with mashed potato and chives.
Paired with Domaine du Grapillon D'Or Vacqueyras AOC

Dessert - Apple tarte tatin with a cinnamon cream.
Paired with Chateau du Seuil, Cerons

