



The River Room
RESTAURANT

INTRODUCES

WINTER GOURMET EVENING

GUEST SPEAKER: CHARLES ROBB
(ROBB BROTHERS WINE MERCHANTS)

6TH DECEMBER 2018

CANAPÉ AND SPARKLING WINE RECEPTION
HENRI CHAMPLIAU 'WILD MISS 55' ROSÉ, FRANCE NV

CURED GLENARM SEA TROUT, LOVAGE, MILK CURD, BEETROOT
'PICNIC' RIESLING, NEW ZEALAND 2016

QUAIL BALLOTINE, CRISP BARLEY, CARROT & SAUTERNES
'TWO PADDOCKS' PINOT NOIR, NEW ZEALAND 2015

TURBOT, BROCCOLI, HAM, ALMOND
CHARTRON & TREBUCHET RULLY, FRANCE 2015

VENISON WELLINGTON, GINGER BREAD, QUINCE, JERUSALEM ARTICHOKE
BATASIOLO BAROLO RISERVA, ITALY 2006

CHOCOLATE & CARAMEL, TONKA BEAN, COFFEE
WOODSTOCK MUSCAT, AUSTRALIA NV

£95.00 PER PERSON

HEAD CHEF CHRIS REES

