



The River Room  
RESTAURANT

# INTRODUCES THE WINES OF 'MAISON SICHEL'

GUEST SPEAKER: MR. LEIGH CLARIDGE  
SALES AND MARKETING DIRECTOR

27<sup>TH</sup> SEPTEMBER 2018

CANAPÉ AND SPARKLING WINE RECEPTION

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SCALLOP, SWEETCORN, MISO, WILD RICE  
*DOMAINE DU PELLEHAUT 'AMPELOMERYX' BLANC (GASCONY) 2016*

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SMOKED VEAL, BARLEY, SAVORA MUSTARD  
*CHÂTEAU LES MOINES, CRU BOURGEOIS (MÉDOC) 2009*

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TURBOT, MUSHROOM, CAULIFLOWER, CHICKEN SKIN  
*LE G DE CHÂTEAU GUIRAUD (BORDEAUX BLANC) 2016*

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DUCK, FOIE GRAS, PARSLEY ROOT, HAZELNUT, MAPLE  
*CHÂTEAU L'ENCLOS (POMEROL) 2014*

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APPLE, CARAMEL, WHISKEY, VANILLA  
*CHÂTEAU D'ORIGNAC PINEAU DES CHARENTES (COGNAC) NV*

£95.00 PER PERSON

HEAD CHEF CHRIS REES

