



A Tasting of Château Haut-Bages Libéral with Pauline Lurton

*Davy's at St James's
Wednesday 17th July*

To Start

Chapel and Swan oak smoked salmon,
horseradish crème fraîche, capers
*Maranges Blanc 1er Cru La Fuissière,
Domaine Bachelet-Monnot, Burgundy 2015*

Main Course

Grilled 28day aged 220g Scottish sirloin steak,
dauphinoise potatoes & peppercorn sauce
Château Haut-Bages Libéral, Pauillac, 2012

Cheese Course

Selection of cheese with, grapes, chutney & biscuits
Château Haut-Bages Libéral, Pauillac, 2012

Dessert Course

Flourless Bramley apple and apricot nut crumble
Carmes de Rieussec, Sauternes, 2014

Please inform a member of the team immediately if you have any special dietary requirements which you have not already informed us of.