



**Château La Dominique,
Tasting & Supper**
The Tappit Hen
Wednesday 18th September

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 28 day aged 220g Scottish sirloin steak from Royal Warrant
butcher Donald Russell, creamy mash, peppercorn sauce and seasonal
vegetables
La Dominique 2014 and 2015

Cheese Course

A Selection of cheese served with grapes,
chutney and biscuits,
Le Relais de la Dominique 2012

Dessert Course

Flourless Bramley apple and apricot nut crumble,
coconut ice cream
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.