

Bordeaux Dinner – 14th November, Westminster College

Haut-Mouleyre Cremant de Bordeaux Brut

Smoked Salmon, served with capers, pickled shallots and Dill

or

Parsnip Velouté, Crispy Onion and Herb Oil

G de Guiraud 2023 Bordeaux Blanc

Rump of lamb, Hasselback Potato, tender stem broccoli, celeriac
puree

or

Pan fried gnocchi, tender stem broccoli and wild mushrooms
with blue cheese cream sauce

Ch. Tronquoy-Lalande 2014 Saint Estephe

Ch. Palais Cardinal 2016 Saint-Emilion Grand Cru

Dessert

Warm lemon and almond tart berry compote

or

Vegan Coconut Pannacotta, Berry Compote

Les Carmes de Rieussec 2018 Sauternes

Coffee and truffles