



Beaujolais Nouveau Day, Tasting Masterclass & Supper

*The City Flogger,
Thursday 15th November, 2018*

To Start

Plate of smoked salmon with watercress and horseradish crème
fraîche, served with Melba toast
Beaujolais Nouveau, Maison Jean Loron 2018

Main Course

Slow cooked lamb shank shepherd's pie
with turnip and kale mash
Fleurie Les Saprolites, Maison Jean Loron 2015

Cheese Course

Somerset Brie, Lubborn Creamery, Somerset
and
Cornish Yarg made by Catherine Mead
Morgon 'Cuvée les Charmes' Ch La Durette 2016

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