

launceston place

Bernard Magrez: Bordeaux Wine Dinner

Champagne and canapés

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Pea mojito, scallops, watermelon

Château Magrez Fombrauge Blanc, Bordeaux, 2013

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Cod, turnips, apricot

*Château Pape Clément Blanc, Grand Cru de Graves,
Pessac-Léognan, 2013*

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Lamb, courgette, rosemary

*Château Pape Clément Rouge, Grand Cru Classé de Graves,
Pessac-Léognan, 2006*

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Guinea fowl, girolles, cauliflower

*Château Pape Clément Rouge, Grand Cru Classé de Graves,
Pessac-Léognan, 1988*

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Cheese selection

Château Fombrauge Rouge, Saint-Émilion Grand Cru, 2011

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Piña colada

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Strawberry, cream, mango

Château Clos Haut-Peyraguey, Sauternes, 1er Cru Classé, 2013

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Coffee and petit fours

Bespoke tasting menu with paired wines

£149.00 per person