



- SERPENTINE -

Chucs x Château Minuty

END OF SUMMER DINNER

THURSDAY 5TH SEPTEMBER 2019

Canapés

FRIED SAGE LEAVES WITH ANCHOVY
HEIRLOOM TOMATO, BURFORD BROWN, TARRAGON MAYONNAISE

M DE MINUTY ROSÉ COCKTAIL

To Start

ENGLISH ROSE VEAL 'TONNATO', FRIED CAPERS, DRESSED YELLOW BEANS
CARPACCIO OF GREZZINA & TROMBETTA COURGETTE, CHILLI, MINT, GOAT'S CURD (V)

MINUTY PRESTIGE: THE MOST DELICATE & SALINE WINE OF THE RANGE. A SUBTLE AROMA OF MELON & WHITE FLOWERS, FOLLOWED BY FLAVOURS REMINISCENT OF REDCURRANT & PINK GRAPEFRUIT

& Then

ROAST CORNISH MONKFISH, BOUILLABAISSE SAUCE, LEMON AIOLI, WILD FENNEL
RAGOUT OF SUMMER VEGETABLES, FLORENCE ONIONS, BULL'S HEART TOMATOES & CHARD, GARLIC PISTOU (V)

CHÂTEAU MINUTY ROSÉ ET OR: THE MOST AROMATIC WINE OF THE RANGE. AN INTENSE PERFUME OF PINK GRAPEFRUIT & ORANGE BLOSSOM, PERFECTLY BALANCED BY FLESHY WHITE PEACH ON THE PALATE

To Finish

VANILLA PANNAHOTTA, ITALIAN PEACHES, LEMON THYME

CHÂTEAU MINUTY 281: THE EPITOME OF PROVENCE ROSÉ MADE FROM A CLONAL SELECTION OF MINUTY'S FINEST GRENACHE VINES. A HARMONIOUS COMBINATION OF JUICY WHITE PEACH, MELON & STRAWBERRY, SUPPORTED BY A LONG MINERAL-LACED FINISH

AFTER DINNER: TEA, COFFEE & PETIT FOURS



MINUTY^{SAS}

DIETARY REQUIREMENTS CAN BE ACCOMMODATED UPON REQUEST.
SEE VEGETARIAN OPTIONS ABOVE.