



About Beaujolais Nouveau

Beaujolais Nouveau Day is a French celebration of the first wine of the season. It is always celebrated on the third Thursday in November. Under French law, the wine is released at 12:01 a.m, just weeks after the wine's grapes have been harvested.

Beaujolais Nouveau Wine is a cherry-red coloured vintage that's best served slightly cool, the wine is more refreshing and its forward fruit more apparent than if you serve it at room temperature.

This fresh and fruity red is the result of a quick fermentation process called carbonic maceration, also known as whole-berry fermentation. This technique preserves the fresh, fruity quality of the grapes without extracting bitter tannins from the grape skins.

The Gamay grapes that go into Beaujolais Nouveau are handpicked in the Beaujolais region of France. These are the only vineyards, along with Champagne, where hand harvesting is compulsory.

The Beaujolais Run - getting hold of the recently pressed wine as quickly as possible has become an annual event, particularly popular in the 1980's. Teams compete to be the first to get the first case of Nouveau from Paris to London. The run to London started after wine writers Clement Freud and Joseph Berkman held a wager in 1970 over who could get it across the Channel first.



*Welcome to our Annual
Beaujolais Nouveau Evening
17th Nov 2018*

Wine & Dine Menu

STARTER

Baked Mushrooms

served with tapenade on garlic croutes

Chemin de la Serre Marsanne Viognier, Languedoc

Cream of Mussel Soup

with celeriac and saffron, served with crusty baguette

Chemin de la Serre Marsanne Viognier, Languedoc

Camembert Croquettes

served with an apple & date chutney

Albarino Vignobles Foncailleau, Languedoc

Chicken Liver Pate

served with toasted sour dough & cornichon pickles

Macon Villages Domaine Chene, Burgundy



MAIN COURSES

All main courses are served with seasonal greens & potato boulangeres

Fillets of John Dory

served with Cucumber & Nailly Prat

Fleurie les Saprolites Jean Loronet Fils, Burgundy France 2016

Macon Villages Domaine Chene, Burgundy

Cassoulet

Pork Belly, Toulouse Sausages & Duck Casserole

Cotes du Rhone Vieilles Vignes Les Coteaux du Rhone, Rhone Valley

Coq Au Vin

Chicken in Red Wine

Chemin de la Serre Carignan Vieilles Vignes, Languedoc 2016

Roast Vegetable Cassoulet

Harricot Beans & Root Vegetable Casserole

Cotes du Rhone Vieilles Vignes Les Coteaux du Rhone, Rhone Valley

DESSERT

Grilled Peaches

served with lemon verbena ice cream & raspberries

Muscat De Rivesaltes Cazes

Petit pots au chocolat

served with creme fraiche

Monbazillac Chateau Fonmourgues, Bergerac 2013

Cheeseboard

a selection of french cheeses served with biscuits, celery & grapes

Cockburns Fine Old Ruby or Monbazillac Chateau Fonmourgues, Bergerac 2013

We provide a printed allergen menu which details the more common allergens and which food items contain them. Please do inform us of any specific dietary requirements that you may have whilst ordering your meals, and we will do our best to suggest the most appropriate dishes.



2 courses £24.50

3 courses £28.50

includes a glass of Beaujolais

