



CLIVEDEN

CHÂTEAU DAUGAY, SAINT-ÉMILION WINE DINNER

Winter Truffle Mousse
crispy oak leaf

Accompanied by Le Piaf de Château Daugay, 2022

Rabbit and Carrot
carrot cracker, rabbit parfait

Accompanied by Le Piaf de Château Daugay, 2022

Duck and Plum Ravioli
smoked duck consommé, plum salad

Accompanied by Le Piou de Château Daugay, 2022

Aged Fillet of Beef
Sauce bordelaise, confit garlic

Accompanied by Chateau Daugay 2015 and 2016

Selection of Local Cheeses
Wigmore, Oxford Blue, Old Winchester, grapes, spiced plum chutney

Accompanied by Château Angelus, 2008

If you require allergen information, please ask a member of our team. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.