

SANCERRE MAGNUM CLUB DINNER
JUNE 11th in THE CRYPT

Sauvignon blanc "Attitude" 2018

Rillette of perch with baby gem lettuce, crème fraiche and caviar
Sancerre Les Caillottes 2018

Cornish crab, Marinated Salmon and a citrus fruits and yuzu dressing
Pouilly Fumé Les Terres Blanches 2017

Pot roasted breast of Guinea fowl, heritage tri-colour beetroot tart tatin,
seasonal vegetables and red wine jus

Sancerre Rouge Sauvage 2012
&
Sancerre Rouge Pascal Jolivet 2017

Croustillant of goat cheese, sundried tomatoes
and basil with fig and hazelnut toast
Sancerre Blanc le Clos du Roy 2017

Kentish Strawberry Eaton Mess
Sancerre Rosé 2018

Café. Bleeding Heart chocolate truffles