



DATE NIGHT WITH A DIFFERENCE

The Farm Cookery School & Yapp Brothers
7-11pm, Saturday 18th January 2020

Wine Selection
(Subject to Availability)

Canapés

Crémant de Limoux: 'Cuvée Sélection' Brut NV
Domaine Collin, Limoux, France £14.90

Choose to Cook:

Lemon Chicken with Dauphinoise Potatoes and a Melange of Vegetables

'Alte Reben' Trocken Riesling 2017
Reichsgraf von Kesselstatt, Mosel, Germany £19.75

Goan Fish Curry with Basmati Rice

Vouvray Demi-Sec 2016
Jean-Claude & Didier Aubert, Loire, France £13.95

Mediterranean Halloumi with Spicy Potato Chips

Côtes du Roussillon: 'Les Sorcières du Clos des Fées' Rouge 2017
Le Clos des Fées, Roussillon, France £15.25

Galloway Steak with a Pepper Sauce, Sweet Potato Fries and Coleslaw

'Tandem' Syrah du Maroc 2016
Alain Graillet/Ouled Thaleb Winery, Meknes, Morocco £16.25

We Will Make and Serve your Desserts.

Choose to Eat:

Chocolate & Cointreau Mousse
Sticky Toffee Pudding
Cheese Board with Crackers

'Estate' Cabernet Sauvignon 2014
Forest Hill Vineyard, Mount Barker, Western Australia £17.95

Banyuls Réserve NV
Domaine la Tour Vieille, Banyuls, Roussillon, France £21.95