

SUSSEX

Château de Beaucastel Wine Dinner

Hosted with Famille Perrin
“Beaucastel and Beyond”

20th October, 2021 | 7pm onwards

£110 per person | Five-courses with Château de Beaucastel wine pairing

Served on Arrival

AAA MALDON ROCK OYSTER, APPLE AND SHALLOT VINAIGRETTE

MUSHROOM MARMITE ÉCLAIR

MIRAVAL ROSÉ, CÔTES DE PROVENCE, FRANCE, 2020



MONKFISH CARPACCIO, CHILLI, PINE NUTS, LOVAGE EMULSION

CHÂTEAUNEUF-DU-PAPE 'LES SINARDS' BLANC, FAMILLE PERRIN, RHÔNE, FRANCE, 2019



NUTBOURNE ONION SQUASH GNOCCHI, SUSSEX WILD MUSHROOMS, TUNWORTH FOAM, SAGE

VINSOBRES VIELLES VIGNES, FAMILLE PERRIN, RHÔNE, FRANCE, 2015

DOMAINE DU CLOS DES TOURELLES, GIGINDAS, RHÔNE, FRANCE, 2011



SUSSEX WILD VENISON FILLET WELLINGTON, BRAMBLETYE FRUIT FARM FIGS

CHÂTEAU DE BEAUCASTEL, FAMILLE PERRIN, RHÔNE, FRANCE, 2008

CHÂTEAU DE BEAUCASTEL, FAMILLE PERRIN, RHÔNE, FRANCE, 2009



RACHELS GOAT'S CHEESE, APRICOT AND HONEY TART

KINGSTON BLACK APPLE CIDER BRANDY, SOMERSET, ENGLAND

@SUSSEX_RESTO

GAME DISHES MAY CONTAIN SHOT.

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR DIETRY REQUIREMENTS SO WE CAN MAKE SUITABLE SUGGESTIONS.
A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.