

The New Inn



A Taste of 'The Loire Valley'

Thursday 21st November 2019

£50 per person

Including 450ml of wine selected by South Downs Cellars

Terrine de poisson avec saphire de marais et aneth

Served with

Château Moncontour, Vouvray Brut

Additional Servings

125ml £6.00 Bottle £30.00

Brème avec sauce au beurre blanc

Served with

La Voûte, Touraine Chenonceaux

Additional Servings

125ml £5.50 175ml £7.70 250ml £11.00 Bottle £30.00

Suprême de poulet enveloppée dans du jambon de Parme, purée de courge musquée

Served with

Domaine Joël Delaunay, Touraine Gamay

Additional Servings

125ml £4.25 175ml £5.95 250ml £8.50 Bottle £25.00

Goût de fromages Saint-maure et Crottin de chavignol

Served with

Château Coudray-Montpensier, Chinon

Additional Servings

125ml £4.75 175ml £6.65 250ml £9.50 Bottle £27.00

Tarte Tatin et Tarte au Citron

Served with

Baumard Carte d'Or - Domaine des Baumard

Additional Servings

75ml £5.00

Each course will be accompanied with a sample of wine (450ml over 4 courses) carefully selected by South Downs Cellars. If you would like to purchase an additional glass or bottle of any of the wines served this evening, please see prices listed above.

The Loire Valley

