



Three course dinner & matching wines presented by Simon Batarseh, Oenologist for Weingut August Kessler & Virgile Degrez, Head Sommelier German Gymnasium

Tuesday 29th March 2016, at 6.30pm

On arrival

Chefs amuse bouche

2012 Riesling Kabinett 'R', Rheingau, Germany

Smoked duck breast, Cranberry & truffle relish, orange candied zest

2012 Pinot 'N', Rheingau, Germany

Rack of Native Lamb, Scallion barley risotto, spring vegetables

2011 Spätburgunder 'Cuvée Max', Rheingau, Germany

Selection of farmhouse cheeses, fig mustard

2012 Spätburgunder, Rheingau, Germany

Coffee & tea

£80.00 inclusive of VAT, service at 12.5% will be added to the final bill