

French wine Tasting



STARTER

French Onion Soup Gratinée

Slow-caramelised onions in a rich broth, topped with toasted baguette and melted Gruyère
(GF, DF on request)

MAIN

Coq au Vin

Red-wine braised chicken with mushrooms, pearl onions, and herbs, served alongside buttery pomme purée and seasonal vegetables
(GF, DF on request)

OR

Wild Mushroom Bourguignon

Red-wine-braised medley of wild mushrooms, pearl onions, carrots, & fresh herbs, with a touch of butter & thyme, served over creamy pomme purée (DF on request)

DESSERT

Vanilla Crème Brulee

Silky Vanilla custard, with caramelised sugar crust



CAPTAIN'S CLUB
HOTEL & SPA