

## **Dine with Bordeaux**

Wednesday 8<sup>th</sup> November 7.30pm

Our Bordeaux evening is an opportunity to sample the full diversity of the areas wine. Of course the region is best known for its world class reds but we will also be showing the less well known sparkling, whites and desserts wines. Our head chef Martyn Pearn, who worked in the Bordeaux area, has prepared a special menu and Lindsay from Wine Poole will be on hand to give a tutored tasting and provide any information you require.

This is our most popular evening of the year and an opportunity for us to thank our loyal customers by extending our Oscars generosity and hospitality. Tickets always fill fast, so please book quickly to avoid disappointment.

## Saucisson and Olives

Les Cordeliers Exclusive Cremant de Bordeaux Blanc Brut NV

## Shellfish Bisque

Les Cordeliers Exclusive Cremant de Bordeaux Blanc Brut NV

Marbled Fish Terrine with Watercress Sauce Chateau Lestrille Capmartin Blanc 2014, Bordeaux

Cornish Lamb Noisettes with Rosemary, Dauphinoise Potatoes, Roasted Carrots and Claret Sauce Chateau Classic 2009, Haut Medoc

Brie de Meaux

Chateau Fleur de Lisse 2012, St Emilion

Apple and Frangipane Tart with Cognac Cream Chateau du Juge

Coffee

£75.00 per person to include wine Vegetarian alternatives available

For reservations call 01926 452807 or visit www.oscarsfrenchbistro.co.uk

