



# Bordeaux Evening

Join us for our annual celebration of the wonderful food and wine of Bordeaux!

**Thursday 7th November, 7:30pm**

Olives, Saucissons and French Bread

*Glass of Kir*

Fish Soup with Croutons, Rouillé and Comté Cheese

*Chateau Lestrille Capmartin Blanc 2016*

Aubrey's Sirloin of Beef with Short Rib Pie,  
Roasted Carrots, Savoy Cabbage and Claret Sauce

*Chateau Cissac 2009, Cru Bourgeois Haut Medoc*

French cheese board

*Chateau de la Commanderie Lalande de Pomerol 2015*

Apple and Blackberry Millefeuille, Chantilly Cream

*Sauternes, Castelnau de Suduiraut 2008*

Coffee

**£65 per person including generous measures of wine**

Book your table with Pascal on 01926 452807



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Our annual Bordeaux night is one of the highlights of the year at Oscar's.

Bordeaux is known for its iconic reds but there is much more to this region. The whites of Entre-Deux-Mers, stylish with a touch of Semillon giving it a rounded feel.

Our Chairman, Peter Allen, has given us a fabulous Cru Bourgeois, the iconic Chateau Cissac from the near perfect vintage of 2009.

To complement our cheese course Russell Allen has selected a fabulous Pomerol – ripe Merlot nose with great fruit and soft tannins showing that Bordeaux wines are much more accessible and easy-drinking than in previous years when they needed time in the cellar.

To finish we have a classic Sauternes, perhaps the most eponymous of dessert wines. This wine is from Chateau de Suduiraut, one of the top producers in the region.

Our chefs love pulling out all the stops for our Bordeaux evening and we promise a fantastic meal with stunning Aubrey Allen beef and a selection of fine French cheese.

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