

Wine tasting evening with 7 course taster menu
at Cassandra's Cup
in association with Carte-du-Vin

Saturday 27th February at 7.30pm

Château l'Argentier - Aramon Rosé

- crab cakes and chilli sauce

Sauvignon Blanc 2013, Franschoek, Noble Hill, South Africa

- pear and goat's cheese crostini

Bordeaux, Château La Tour de Chollet, Cuvée Exceptionnel Blanc Sec 2013, France

- Tarragon and chicken soup

Côtes du Rhône, Domaine Berthet-Rayne, Perle Le Lune 2011

- Duck with honey, soy and ginger

Franschoek, Noble Hill, Merlot 2010 & 2011, South Africa

- Chorizo stuffed dates with piquillo pepper sauce

Languedoc-La Clape, Château Rouquette sur Mer, Le Clos de la Tour 2011

- braised beef with caramelised onions and mushrooms

Rioja, Bodegas Urbina, Selección 1999

- Chocolate cheese cake, cheese and biscuits

£25 per person

All the wines will be available to buy by the bottle or case that evening.

Please book early to avoid disappointment. Only 20 tickets available. 01420 83144 or

tearooms@cassandrascup.co.uk