



Rhône Dinner

with **Boutinot**
WINES

Join us for an exclusive Rhône wine dinner, hosted in collaboration with The Solent Cellar, and led by a Rhône Valley ambassador and Master Sommelier, Nigel Wilkinson.

Held in our Private Dining Room, the evening will begin with canapés on arrival, served alongside the first Rhône wine of the night. Guests will then enjoy four exquisite courses, each thoughtfully paired with a different Rhône wine, with the main course accompanied by two contrasting wines to showcase the diversity and expression of the Rhône Valley.

Our guest ambassador will guide you through the tasting experience, sharing expert insight into the wines and pairings, for a truly memorable and immersive evening.

Canapés on arrival
Fleur Solitaire Cotes du Rhone Blanc

Pan Roasted Scallops, Bacon Jam, Lemon Gel, Lusso Leaf Salad
Argiles Blanches Cairanne Blanc

Aged Sirloin of Beef, Pomme Anna, Duck Fat Carrot,
Creamed Cavolo Nero, Red Wine Jus
Cairanne Cotes Sauvage Rouge & Cotes du Rhone Villages Seguret Les Schisteux

Solstice Cheese, Pickled and Poached Red Wine Pear, Endive
Cairanne Rouge Deux Barriques

Coffee and Petit Fours to finish

Friday 30th January | 7pm

£80 per person

Payable in full at the time of booking. Non-refundable, non-transferrable.

Please advise the team of any special dietary requirements at the time of booking

Please be advised that a discretionary service charge of 12.5% will be added to your bill.