

# BURGUNDY FINE WINE BANQUET

Rarely has there ever been the opportunity to experience five such outstanding Burgundy wines in one evening. This is a must for all true lovers of fine wine and dine.

THURSDAY 2 JULY 2009

7.00pm for 7.30pm start

Montrose Restaurant is pleased to announce the second in a series of special events arranged especially for those who enjoy fine wine and dine experiences. Our Burgundy (with a touch of Bordeaux) Fine Wine Banquet provides a rare opportunity to enjoy different fine Burgundy wines (including a wonderful Chassagne Montrachet and Chambolle Musigny) with every course of a five course banquet. All preceded by a glass of welcoming Crémant de Bourgogne.

Whether you are a wine enthusiast, just curious to taste a range of very different great wines from one of Frances' best wine producing regions, or you just like a good night out – there could not be a better way to enjoy a Thursday evening with your friends, colleagues or clients. Each course of our sumptuous five course banquet will be accompanied by a different glass of fine Burgundy (plus a touch of Bordeaux) wine.

Following a welcoming glass of Burgundy's own version of 'Champagne' are two delicious dry white Burgundy wines, two extremely different reds, and one of Bordeaux's great dessert wines. All the wines are properly mature and ready for drinking. They have been selected by Montrose's co-founder Graeme Moore from our cellar. Graeme will be on hand to say a few words about each of the selected wines.

**£120 per person**

(menu and wines shown on reverse)

£50 per person deposit on booking, balance payable 7 days before event.

Tables for 4 or more. Bookings for 1 to 3 people will be on a shared table, unless specifically requested otherwise.

**BOOK NOW TO AVOID DISAPPOINTMENT**

**MONTROSE**

**Fine dine with fine wine in great style**

**01892 513161**

[bookings@montroserestaurant.co.uk](mailto:bookings@montroserestaurant.co.uk)

*"Wine, one sip of this will bathe the drooping spirits in delight beyond the bliss of dreams, be wise and taste". John Milton.*

Montrose, Southborough Common, Southborough, Tunbridge Wells, Kent, TN4 0RX

# **BURGUNDY FINE WINE BANQUET MENU**

(vegetarian options available on request)

## **Crémant de Bourgogne**

*A sparkling Burgundy wine made by méthode champenoise*

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### **CHEF'S AMUSE BOUCHE**

**Parmigiano-Reggiano tulip filled with goat's cheese and chive mousse**

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### **Confit of Tomato nicoise style salad**

with devilled hen's egg, olive tapenade, home baked crouton and lemon dressed micro salad

## **Chablis Grand Cru Le Clos 2002**

*Grand Cru is the greatest of the Chablis*

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### **FISH COURSE**

#### **Roasted fillets of red snapper**

served on artichoke ravioli with parsley coulis, garlic chips and salmon roe

## **Chassagne Montrachet Premier Cru 2001**

*Top class delicious white Burgundy*

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### **MEAT COURSE**

#### **Pan seared supreme of corn fed chicken**

with saffron potatoes, baby leeks and a girolle jus.

## **Chambolle Musigny Premier Cru 1997**

*A fragrant, complex and rich Cote de Nuits*

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### **DESSERT**

#### **Lemon curd and Kentish strawberry tart**

served with strawberry sorbet and mint syrup.

## **Château Laufaurie-Peyraguey (Sauternes) 1988**

*A blockbuster and compelling Sauterne of extraordinaire quality*

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### **SELECTION OF BRITISH AND EUROPEAN CHEESES**

*with quince paste, apple, grapes and biscuits*

## **Corton-Bressandes Grand Cru 1999**

*A rich and powerful Cote de Beaune*

### **COFFEE & TEA**

Served with hand made petit fours.

*All wines served in glasses of 175ml except for the Crémant de Burgundy which will be 125ml and the dessert wine which will be 100ml.*