

MONTROSE RESTAURANT

BORDEAUX WINE BANQUET

A rare opportunity to enjoy a range of great Bordeaux wines in one evening.

THURSDAY 14 MAY 2009

7.00pm for 7.30pm start

Montrose Restaurant is pleased to announce the first in a series of special events provided for those who enjoy fine wine and dine experiences. Our Bordeaux Wine Banquet provides a rare opportunity to enjoy a glass of different fine Bordeaux wine (including a Ch. Palmer from the fabulous 1982 vintage) with a five course banquet. All preceded by a glass of welcoming Crémant de Bordeaux.

Whether you are a wine enthusiast, just curious to taste a range of very different wines from arguably France's best wine producing region, 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 Bordeaux wine.

Following a welcoming glass of Bordeaux's own version of 'Champagne' are two delicious dry white Bordeaux wines, two extremely different reds, one representing the traditional school of production and the other the new wave 'garage' wines. There is also one, of not only Bordeaux's, but the world's great dessert wines.

All the wines are properly mature and ready for drinking and 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 below)

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

01892 513161

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

Email: bookings@montroserestaurant.co.uk

£50 per person deposit on booking, balance payable 10 days before event.

BORDEAUX WINE BANQUET MENU

(vegetarian options available on request)

Crémant de Bordeaux

A sparkling Bordeaux wine made by méthode champenoise



Chef's Amuse Bouche
of

Lobster bisque with mini crab beignets



To celebrate the first day of the British asparagus season:

Poached Groombridge asparagus spears

Served with melted tarragon butter.

Château Haut Bergey Blanc (Pessac Leognan) 2001

Ripe, dry, concentrated and at its peak



FISH COURSE

Roast fillet of monkfish with rosemary and Parma ham

Served with a pea and potato risotto.

Château Fieuzal (Graves) 1988

Top class rich, dry white Graves



MEAT COURSE

Pan seared cannon of lavender scented Renhurst farm lamb

Served with a roasted sweet red pepper ratatouille.

Château Palmer (Margaux) 1982

Extremely attractive, full bodied St Julien



DESSERT

Sauterne poached white pear

With a rich dark chocolate sauce and sesame seeds.

Château Rieussec (Sauterne) 1988

Top class sauterne, a brilliant wine



SELECTION OF BRITISH AND EUROPEAN CHEESES

with quince paste, apple, grapes and biscuits

Château Couspaude (St. Emilion) 1998

A hedonistic new wave vin gourmand garage wine



COFFEE & TEA

Served with hand made petit fours.

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

We use only the finest, free range and seasonal ingredients, sourced as locally as possible, to ensure the best quality and freshest taste. To the best of our knowledge, no genetically modified ingredients are used in our cooking. Dishes may contain traces of nuts.

Service not included.