

Joseph Drouhin exclusive wine dinner
15th May 2018
The Adamson Restaurant

champagne reception and canapés

justerini & brooks sarcey brut,
private cuvee nv

starter

east neuk crab
beetroot, goats cheese avocado sorbet

st aubin 2014

puligny Montrachet 2014

main

rack of lamb
olive oil potato purée, asparagus, black olive & caper red wine sauce

cote de beaune rouge 2013

chambolle musigny 2014

dessert

raspberry sorbet

cheese

selection of mellis cheese
gevrey chambertin, lavaux st jacques 1er cru, 2012

coffee

£65.00 per person



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Please notify us of any allergies or dietary requirements at the time of booking