

Wine Makers Dinner Menu

To Start

Chef's Canapé Selection

~served with~

Creamant d' Alsace Brut NV

Soup Course French Onion Soup

Entree

Pan fried salmon served on a bed of spinach and vanilla butter sauce

~served with~

Vieux Preche Sancerre

Palette Cleaner

Selection of Sorbet

Main Course

Beef wellington with roasted chateau potatoes and creamy brandy sauce ~served with~ Château des combes Grand Cru St Emilion

Dessert

Trio of Dessert Platter
~served with~
Cotes Du Rhone Villages

To Finish

Cheese Platter ~served with~ Baumard Coteaux du Layon

Freshly brewed coffee, herbal teas
Petit Fours



COMFORT & QUALITY
HOTELS WELLINGTON, SIDE-BY-SIDE IN THE VIBRANT

CUBA QUARTER

