



# LOIRE

*food & wine menu*

*le salon privé*  
RESTAURANT & PRIVATE DINING

21st June, 2017

# le salon privé

## LOIRE FOOD AND WINE MENU

### canapé

*Vouvray brut Domaine Champalou NV*

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### starter

PORK AND DUCK RILLETTES WITH PICKLED VEGETABLES

*Chilled Gamay de Touraine Domaine Marionnet*

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### main course

PAN FRIED ZANDER, ASPARAGUS & LEMON BEURRE BLANC

*Berceau des Fees Domaine aux Moines 2015*

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### dessert

TARTE TATIN WITH VANILLA ICE CREAM

*Coteaux du Layon Ogereau*

**COST £60 PER PERSON**

A 12.5% SERVICE WILL BE ADDED TO THE BILL.  
IF ANYONE HAS ANY DIETARY REQUIREMENTS, PLEASE DO INFORM US  
WHEN BOOKING FOR THIS SPECIAL DINNER.