



PEAK EDGE HOTEL
RED LION RESTAURANT

WINE SERIES

Chapter 2: Hattersley Wines

A JOURNEY THROUGH THE LOIRE VALLEY, FRANCE

CANAPÉS ON ARRIVAL TO INCLUDE:

Boudin Noir Croquette

Red Wine Gel

Ardennes Pâté

Sourdough Croute, Onion Jam (GFO)

Wine: Sparkling Vouvray

STARTER

Coquille St. Jaques

Scallop cooked in the shell, creamy white wine sauce, parsley crumb, pomme purée (GFO)

OR

Tartiflette

Potato and Onion Gratin, Reblochon Cheese (V) (GF)

Wine: Domaine La Bruyère Torraine Chenonceaux 2020

MAIN

Carbonnade Flamande

Walton Lodge Ox Cheek braised in Dark Ale, Pancetta, Glazed Shallot, Pomme Anna (GF)

OR

Walton Lodge Honey Baked Aubergine

Haricot au Blanc Cassoulet, Almond Crumb (V) (GFO)

Wine: Domaine de la Roche Honneur Chinon 2021

CHEESE

Selection of Northern France Cheeses

Brie de Meaux, Munster, Epoisse, Walton Lodge Apple Chutney

Wine: Domaine du Pre Baron Touraine Gamay 2021

DESSERT

Classic Baba aux Rhum

Chantilly Cream, Rum Syrup

Wine: Vouvray Les Coteaux Tufiers 2021