

THE GREAT ROOM
Château Montrose Wine Dinner



ARRIVAL DRINKS RECEPTION AND CANAPÉS

Carlingford oyster, buttermilk, dill
Langoustine toast, lime emulsion
Duck liver parfait, blood orange

Billecart-Salmon Le Réserve NV Champagne

Dinner Menu

Amuse-bouche

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Loire Valley white asparagus,
Kilkeel scallops, Oscietra caviar, beurre blanc

Château Tronquoy Blanc 2020

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Hannan's 40-day aged beef tartare, pommes dauphine,
cured egg yolk, crystal bread

Château Tronquoy Rouge 2020

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Guinea fowl supreme, confit leg tartlet,
Jerusalem artichoke, winter truffle jus

La Dame de Montrose 2019 and Château Montrose 2019

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Grand Cru cheese selection, Parmigiano Reggiano 48 months,
Comté 30 months and truffled Brillat-Savarin, with matching condiments

Château Montrose 2014 and Château Montrose 2009

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Valrhona chocolate gateau, hazelnut praline,
Madagascan vanilla ice cream

Château Rieussec, Les Carmes de Rieussec 2021

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Tea, Coffee and Petit fours

Duclot .



Château Montrose

JN WINE

Please advise your server of any food allergies. We cannot guarantee that our dishes will be completely allergen free. A discretionary service charge of 10% will be added to your bill.