



Waud Wines with Tony Tobin @ Ranmore
Special Dine with Bordeaux - Fine Wines Dinner
Thursday 17th March 2022

Rathfinny Classic Cuvee Brut 2017

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Lobster, Salmon and White Crabmeat Scotch Egg
Wilted Iceberg Lettuce, Warm Tartare Sauce, Chive Oil
Ch La Tuilerie du Puy 'Cuvee 1616' 2020

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Quail Boudin Blanc 'En Croute'
Caramelised Onion Puree, Pickled onions, Porcini Puree
Chateau L'Enclos Pomerol 2014

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Seared Fillet of Beef
Roasted Celeriac Puree, Celeriac Fondants, Chanterelles, Truffle Gnocchi
Chateau Pontet Canet 2014

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Dark Chocolate Mousse
Dehydrated Mousse, Aerated Chocolate, salted caramel
Peanut Brittle Crumb
Château Suduiraut 2010

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Coffee & Petit Fours

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Waud Wines Members & Partners - £125 per head
Non WWC Members - £140 per head