

~ A CELEBRATION OF RIOJA WITH BOUTINOT ~

WINE PAIRING DINNER

WEDNESDAY 11TH NOVEMBER | 7.00PM
£57.50 PER PERSON

Join us at the Jug & Bottle for an evening celebrating Rioja with food pairing from our new autumn menu, hosted by Boutinot wine merchants!

Choose from meat or vegetarian option...

STARTER

Pan fried cod cheeks with a chorizo, thyme & butterbean cassoulet, lemon & parsley crumb

Wild mushroom & cognac parfait, caramelised red onion marmalade and toasted sourdough (gfo, v)

 **Wine pairing ~ Ontanon Rioja Viura Blanco**, a dry, lightly oaked white featuring opulent aromas of pear and jasmine

MAIN

Slow cooked venison in a button mushroom & baby pearl onion bourgignon sauce with a pomme purée, heritage carrot and rosemary salt, watercress (gf)

Roasted Romanesco cauliflower & smoked Applewood cheese tagliatelle, leek ricotta, sage & pinenut butter (v)

 **Wine pairing ~ Ontanon Rioja Reserva**, Only made in the best years, this Rioja Reserva offers enticing aromas of bramble fruit, spice and light floral notes, combined with plum and ripe blackberry flavours on the palate

DESSERT

Chocolate Truffle Torte, Mandarin coulis and hazlenut Chantilly cream

 **Wine pairing ~ Linea Karman Rioja Clarete**, a fresh, traditional style rosado featuring vibrant redcurrant and strawberry aromas with a crisp citrus finish

CHEESEBOARD

Cheshire blue cheese, Colliers mature cheddar, Kidderton ash goats' cheese, Granarolo French brie served with a selection of crackers, apples & grapes, caramelised red onion chutney

 **Wine pairing ~ Arteza Rioja Crianza**, this is a classic, approachable Crianza featuring aromas of black fruit & warm spice, liquorice and mocha

Speak to a member of staff to book!