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THE BULL INN
- WOODBRIDGE -

BORDEAUX MASTERCLASS MENU

Saturday 19th October
7:30pm for a 7:45pm start

🌿 *Hors d'Oeuvre* 🌿

Juniper and citrus cured seabass ceviche, grilled peach, tarragon oil, tomato crisp

Paired with Château de Fontenille, Entre-Deux-Mers Blanc 2023

🌿 *Entrée* 🌿

Grilled Shetland scallops, grapefruit beurre blanc, chicken skin.

Domaine de Chevalier Blanc, Pessac-Léognan 2013 (92 points)

🌿 *Plat Principal* 🌿

Gressingham duck breast wellington rolled with mushroom duxelles, pancetta and chard in butter puff pastry.

Confit potato, duck leg, samphire and broad beans bound with rich duck jus.

A compare and contrast course with two legendary Grand Cru Bordeaux estates from the stellar 2015 vintage.

Château Brane-Cantenac Margaux (Grand Cru Classé), 2015 (94 points)

Château Smith Haut-Lafitte Pessac-Léognan (Grand Cru Classé), 2015 (95 points)

🌿 *Dessert* 🌿

Caramelised tarte tatin, gingerbread crumb, pecan praline ice cream

Paired - Chateau Delmond, Sauternes, 2014

*Four course meal with Five matching wines for £99 per person
£50 non-refundable deposit required*

No meal variations but any allergens or dietary requirements we will try and accommodate.

Please let us know at the time of booking.

7:30 for a 7:45 start (30 minutes per course)

For bookings 📞 01394 382089

