

La Fleur de Lys is pleased to announce Another of Our Very Popular Wine Tasting Evenings with Dinner. On Tuesday 23rd May.

The Evening this time is being hosted by a Wine Grower & Importer from Georgia, who will talk you through wines from this region.

The Evening will start at 6.30pm with a Tutored Tasting,

Followed by a 3 Course Meal with Wines to Match.

Dinner will be served around 7.30pm with a Matched Wine from Georgia on each Course,
When you will be able to dicuss the various wines & methodology
The Cost for the Evening is £70.00 Per Pe

Provisional Menu

Starter

A Smoked Chicken Salad with Asparagus, Spring Onion and Pear, In a Honey Mustard Dressing with a Pear & Gooseberry Chutney and Brioche Toast.

Main Course

Pan-Fried Local Aged Beef Fillet Served on Caramelized Red Onions, with Baked Garlic & Wild Mushrooms In a Dark Rosemary Sauce.

Dessert

A Dark Chocolate Box filled with an Orange & Honeycomb Ice Cream Topped with Fresh English Strawberries in a Vanilla Sauce.

When booking we require credit/debit card details.

Cancellations/Refunds will only be given up to 7 days prior unless the table is relet.

Please ask for further details of Wines to be tasted & served in the evening, along with Any Dietary/Allergy Changes that may be required.