



Lime Wharf Cafe



French Tapas Evening

Friday 28 February 2020

7.30 for 8pm

Welcome Cocktail on Arrival
Lillet Blanc Vermouth with Bitters, Mint & Soda
or
Non-alcoholic Lemon & Mint Pressé

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Les Olives (VG, GF)

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Filet de Truite Fumeé avec Yaourt et Raifort - Smoked Trout Fille with
Yoghurt & Fresh Horseradish (GF)
Rillettes de Porc avec Cornichon et Pain - Slow Cooked Pork Pate with
Cornichons, Artisan Bread and Fig Chutney (DF, GF avail)

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Tartiflette Savoyarde et Salade Vert - Traditional Potato & Smoked
Bacon Gratin with a Green Salad (GF)
Confit de Canard au Sauce Madère - Duck Confit with Madeira Sauce
(DF, GF)

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Cheese Course
Saint Maure De Touraine AOP - Soft Goat's Cheese
Coulommiers - Described as the 'mother of all Bries'
Bleu D'Auvergne AOP - Creamy Blue
LWC Fig Jam and Red Onion Marmalade

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Tarte Tatin aux Pomme - Apple Tart (V)
et
Île Flottant - Poached Meringue with Crème Anglais & a Pistachio &
Caramel Sauce (GF, V)

£30pp

WE CAN CATER FOR ALL DIETARY REQUIREMENTS & HAVE ALLERGEN INFORMATION ON ALL MENU ITEMS

A 10% discretionary service charge will be added to your bill

Suggested French Wines:

Red:

Baron de Baussac 125ml 4.75 175ml 6.50 250ml 8.50 Bottle 26.00

Crammed with black cherry fruits with notes of fig. A great expression of the rugged heathland terroir around.

White:

Michel Servin 2018 125ml 4.50 175ml 6.00 250ml 8.00 Bottle 23.00

A fresh & clean wine with citrus fruit character. Aromas of apples citrus fruits on the nose and juicy melon and lemon on the palate.

King Rabbit Chardonnay 2016 125ml 4.50 175ml 6.00 250ml 8.00 Bottle 23.00

Grapes selected from the sunny South of France, to make this Chardonnay buttery and toasty.

Cheeseboard Tasting Notes:

Sainte-Maure de Touraine AOC

Sainte-Maure de Touraine is the second most popular goat's cheese in France (first is Crottin de Chavignol) and one sliver from its stunning white paste makes it easy to see why.

Coulommiers AOC

Coulommiers has been described as the 'mother of all Bries'. However this description is not in the sense that it is a Brie but more that it is the ancestor of all Brie cheeses.

Bleu d'Auvergne AOC

You wouldn't be wrong if you thought Bleu d'Auvergne AOC was a Roquefort but made with cow's milk instead of ewe's milk. Essentially it was developed from the same recipe and the same techniques as Roquefort and is made using the same mould *Penicillium roqueforti*. However since 1975, when it received its AOC status, Bleu d'Auvergne has been adored in its own right France and the world over.

All our cheeses served this evening were supplied by our dear friends at Pong Cheese in Bath. Join their cheese club at www.pongcheese.co.uk