

CORRIGAN'S

M A Y F A I R

CHEF'S SELECTION OF CANAPES

*Paul Déthune, Ambonnay Grand Cru
(Organic, 70% Pinot Noir & 30% Chardonnay)*

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SALTED CUCUMBER & OYSTERS SMOKED HADDOCK PANCAKE,

2009 Gringet Le Feu , Domaine Belluard (Biodynamic) – Savoie

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RED MULLET WITH BACALAO, TOMATO, OLIVES & SQUID A LA GREQUE

*2006 Malvasia Bianco Ageno, La Stoppa (Organic) – Emilia-Romagna
2008 Faugères Vin de Pays de L'Herault Blanc , Domaine Léon Barral
"Original" (Biodynamic) – Languedoc*

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GROUSE WITH GAME SAUSAGE, PICKLED DAMSONS & RED CABBAGE

*2009 Vin de Pays de l'Ardèche "Souteronne" (Gamay),
Romaneaux-Destezet (Organic) – Rhône
2009 Crozes-Hermitage, Domaine Dard et Ribo (Organic) – Rhône*

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ARTISAN CHEESES

*2008 Savagnin Ouille Chalasses Marnes,
Domaine Ganevat (Biodynamic) - Jura*

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TEA OR COFFEE WITH A SELECTION OF DESSERTS

Please note seasonal changes may occur