

Monday 25th October 2010: Southern France

Southern France is synonymous with great wine, so for October's Wine Club we will be exploring some of its approachable wines.

The evening is hosted by Hallgarten and your host for the evening will guide you through the pairings and present you with some background on the wines. The evening begins at 7.00pm prompt with canapés.

Room canapés

Paired with Château de Campuget, Le Campuget Syrah Grenache Rosé – Vin De Pays Du Gard, France, 2009

Duo of starters

Cured scallop

Crayfish tortellini, shellfish "cappuccino"

Paired with Château Cazal Viel, Chardonnay Viognier d'Oc, France, 2009

Grilled red mullet

Saffron risotto, micro tarragon, lobster butter

Paired with La Tour Des Dames, Marsanne Vin de Pays d'Oc, France, 2008

Duo of mains

Roast Swaledale lamb

Butternut squash purée, handmade black pudding

Paired with Le Beau Chêne, Grenache Vin de France, France, 2009

8 hour braised ox cheek

Smoked Woodall's bacon, creamed potato purée

Paired with Terre du Soleil, Cabernet Sauvignon d'Oc, France, 2009

Dessert

Selection of fine French cheeses, quince, water biscuits

Époisses de Bourgogne, Bleu des Causses, Crottin de Chavignol

Paired with Domain de Coyeux, Muscat de Beaumes de Venise, Cuvée Les Trois Fonts, France, 2004

Dinner with paired wines £30.00 per person

Room, 81 King Street, Manchester. M2 4ST. T 0161 839 2005

or book online at www.roomrestaurants.com

Vegetarian and other special dietary requires can be catered for, please advise when booking. A deposit of £10.00 per person is requested at time of booking. All prices are inclusive of VAT. There is an optional service charge of 10% added to all bills. Room Wine Club is a monthly event on the last Monday of the month, for future events please check at reception or on the website alternatively, please join our mail list:

www.roomrestaurants.com