



the
restaurant

AT DRAKES

A dinner featuring the wines of Casa Lapostolle presented by 'Ronnie Janssen'

Beetroot gravlax

With horseradish cream

Pre-dinner drink
Lapostolle Merlot

Chicken and wild mushroom terrine

With sour dough toast

Casa Lapostolle Chardonnay 2007

Fillets of red mullet

With saffron pickled carrots

Casa Lapostolle Sémillon 2008

Roast saddle of venison

With spiced red cabbage, duck fat roast potatoes and bay sauce

Casa Lapostolle Clos Apalta 2004

Chocolate tart

With poached cherries and clotted cream ice cream

After-dinner liqueur
Cherry Marnier

Coffee and petit four

Price includes one drink per course.
A discretionary 12.5% service charge will be added to your bill.