



GOEDHUIS
WADDES DON

WINE TASTING & PAIRED DINNER

September 17th

Glass of Barons de Rothschild Concordia Champagne

Wine Tasting

Waddesdon Rothschild Collection Rosé 2025

Amistà Grand Cru Classé Rosé 2025

Rimapere Sauvignon Blanc 2025

Rupert & Rothschild Baroness Nadine 2024

Domaine Charton Pinot Noir 2022

Château des Laurets 2018

Four Course Paired Menu

Ham Hock Terrine (1,2,7,9,14)

Rarebit focaccia, radishes, broad bean & pea fricassée, watercress sauce

*Served with either Waddesdon Rothschild Collection Vermentino 2025
or Waddesdon Rothschild Collection Pinot Noir 2024*

Chicken & Bacon Ballotine (1,2,4,7,9,14)

Chou farci, caramelised onion purée, dauphinoise potato, tenderstem broccoli, rich gravy

Served with either Altan d'Aussières 2021 or Aussières Blanc 2025

Dark Chocolate Delice (2,4,7,10,13,14)

Orange compote, vanilla mascarpone, almond granola, candied almonds

Served with Celene Crémant Amethyste Blanc de Noir

'Little Shop of Cheese' Waterloo Soft Cheese Board (1,2,4,7,12,14)

Served with Penfolds 20-year-old Tawny Port

Just let us know if anyone in your party suffers from allergies or if there are any specific dietary requirements. We cannot guarantee an environment completely free from allergens. Please ask a member of staff for more information. Menu items and wines are subject to availability and may be amended if unavailable

OUR MENU INDICATES ALLERGEN INFORMATION

(1) Celery (2) Cereals containing gluten (3) Crustaceans (4) Eggs (5) Fish (6) Lupin (7) Milk (8) Molluscs (9) Mustard (10) Nuts
(11) Peanuts (12) Sesame (13) Soya (14) Sulphur dioxide & sulphates