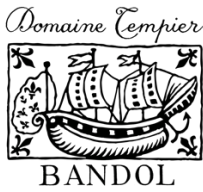




WINE DINNER DOMAINE TEMPIER



Tempier has stood as a preeminent domaine of Provence for decades, started by Lucie Tempier and her husband Lucien Peyraud in 1940. Its wines have put the small appellation of Bandol on the fine wine map, and are testament to the fact there is much more to Provence's vinous offering than rosé to enjoy.

M E N U

Chefs Selection of Canapés

Paired with 2021 Domaine Tempier Bandol Rosé

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Hand Dived Orkney Scallop

Blood Orange, Dashi, Perigord Truffle

Paired with 2019 Domaine Tempier Bandol Blanc

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Raviolo of Braised Antrim Ox Cheek

Celery, 36-Month Parmesan

Paired with 2015 Domaine Tempier Bandol

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Loin of Trinity Farm Fallow Deer

Salt Baked Beetroot, Fermented Blackberry

*Paired with 2014 Domaine Tempier Bandol La Migoua and
2015 Domaine Tempier Bandol La Tourtine*

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70% Valrhona Chocolate Fondant

Espresso, Popcorn

Paired with 2007 Clot de l'Origine Maury

*For food allergies and intolerances please alert your event manager.
Prices are VAT inclusive. A discretionary 15% service charge will be added to your bill.
Game may include lead shot.*