**Members** **' wine dinner**

In association with



Wednesday 13th March 2019, 7.15pm for 7.45pm

The cost of the dinner and wine is £45 per person including service charge.

 **Reception Drink - Greyfriars Non Vintage Cuvee Brut**

Olives, anchovies and taralli

**Starter - Greyfriars Pinot Gris 2017 (still wine)**

Burrata, charred leek, red pepper sauce

**Main Course - Greyfriars Classic Cuvee Brut 2013 (Magnum size bottle)**

Pan-fried cod fillet, clams, lobster cream, samphire

**Dessert - Greyfriars Rose Reserve 2014**

Rhubarb panna cotta, grappa jelly

Coffee

Please inform us in advance of any dietary requirements

**Background**

Greyfriars is located on the sunny south facing chalk slopes

of the Hog’s Back at Puttenham, just outside Guildford in Surrey.

The original vineyard was planted in 1989 and since Mike and Hilary

Wagstaff took over in 2010 they have gained critical acclaim and won a

number of prizes in international competitions for their stunning English

Sparkling Wines, predominantly from the three classic Champagne varieties.

A brand new winery and newly dug natural chalk underground cellar for

ageing the wine means the quality of their sparkling and growing

range of still wines is going from strength to strength.