

# ROOKERY HALL

— HOTEL & SPA —  
NANTWICH, CHESHIRE

## BURGUNDY SUPPER CLUB

Friday 7th February 2025

### CHEF'S SNACKS

Gougères

Crisp garlic snails,  
parsley emulsion

*Cremant de Bourgogne, Charly Nicolle NV (Blanc de Noirs)*

### AMUSE BOUCHE

Coq au vin

Pearl onions, shaved mushrooms,  
chicken bits, parsley, pancetta oil

*Bourgogne Blanc, Pierre-Yves Colin-Morey 2010*

### BREAD

Sourdough

Cholmondeley Estate cultured butter

### STARTER

Terrine

Creedy carver chicken, goose and ducks liver  
Truffle, pickles, yolk

*St Romain, Alain Gras 2016*

### MAIN

Glazed Hereford salt aged beef cheek  
Celeriac, coal fired sprouting broccoli,  
fine bourguignon sauce

*Nuits St-Georges, Roncières, Jean Grivot 2009*

### CHEESE

Warm Eposes de Bourgogne cheese tart  
Apple, pickled celery

*Fixin Vieilles Vignes, Molin 2013*

### DESSERT

Poached pear

Caramelised puff pastry, honey iced parfait,  
crème patisserie, pear sorbet

*Saint Veran, Bourcier Martinot 2022*

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team.