



## STARTERS

Asparagus	White Burgundy or Californian Chardonnay
Artichoke	Loire Sauvignon or full flavoured rose
Avocado	Chablis or Muscadet
Caviar	Champagne
Pates	Rich wine for rich and light wine for light
Foie Gras	Sauterne or Alsace Riesling
Salads	Old World Sauvignon or Muscadet
Snails	White Burgundy or SW France reds
Light Soups	Sparkling wine or Pink Champagne
Heavy Soups	Beaujolais Villages or Alsace Pinot Blanc
Game Soups	Heavy red from Rioja or Rhone
Terrines	Aromatic Alsace or German
Vinaigrette	Gewürztraminer
Tomato based Pasta	Pinot Grigio or Nero d'Avola
Cream based Pasta	Montagny or White Rhone

## FISH

Fish with Sauces	Muscadet or Sparkling wine
Mackerel	Sancerre or New World Sauvignon
River Fish (general)	Full bodied rose or Sancerre
Pike	Dry white Bordeaux
Salmon	Chablis or Pouilly Fuisse
Trout	German Riesling or Alsace
Shellfish (general)	Muscadet Sur Lie or Pouilly Fume
Crab, Scallops	Premier Cru Chablis
Lobster	Grand Cru Chablis
Crayfish	Sancerre or New Zealand Sauvignon

## MEAT

Beef	Elegant Claret or New World Cabernet
Steak and Beefburgers	Zinfandel or New World Cab/Sauv Shiraz blend
Rich Casseroles	Full bodied Claret, Rhone, Rioja or Chianti
Light Casseroles	Good Pinot Noir or SW France reds
Duck (a l'Orange)	Fleurie, Cru Beaujolais or Beaune
Game	Pomerol, Chateauneuf Du Pape or New World Shiraz
Goose	Chianti or Pinot Noir
Ham	Young Beaujolais or Chianti
Lamb	Morgon, Moulin-a-Vent or Classic Claret
Offal	Chateauneuf Du Pape or Rioja
Sweetbreads	St Emilion
Pork and Veal	Medoc, Beaujolais or off-dry white
Poultry	Primitivo, light bodied red or flavoured white
Roast Poultry	Fitou, Givry or Moulin-a-Vent
Coq au Vin	Very good quality red Burgundy
Chinese Food	New World Sauvignon, Pinot Blanc or Riesling
Curry	Rich wine for rich and light wine for light
Pizza	Valpolicella or Valpolicella Classico

## **DESSERTS**

Cakes and Gateaux	Tokay or Monbazillac
Chocolate Puddings	Sauterne
Crème Brulee / Caramel	Sauterne or Barsac
Fruit	Late harvest Riesling or Pink Champagne

## **CHEESES**

Blue-Veined	Sauterne or Barsac
Stilton	Port
Roquefort/Gorgonzola	Tokay or Sweet Riesling
Soft/Semi-Soft Mild	Light Pinot Noir or Valpolicella
Soft Strong Cheeses	Fitou or Cotes du Rhone
Hard Cheeses	Chateauneuf du Pape and fine Claret
Parmesan	Chianti or Barolo
Goat's Cheese	Sancerre, Loire Sauvignon or New World Sauvignon