



The  
Olde Ship

PUB | ROOMS | FOOD

## Wine & Supper Club – Friday 17th May

French inspired four-course menu paired with delicious French wine

### Starter

Slow Confit Potted Duck, Onion Chutney

or

Potted Wild Mushroom Pate, Truffle Oil

Served with 125ml Rothschild Chardonnay  
Nose of white peach, with green apple & pear on the plate

### Main Course

8 Hour Braised Ox Cheek Bourguignon, Baked Potato & Horseradish Cream

or

Spinach & Squash Pithivier, White Wine Cream Sauce &  
“Pont Neuf”

Served with 125ml Daguet Berticot Merlot  
Ruby in red, flavors of raspberry, strawberry & spice

### Plateau De Fromage

French Cheese, Artisan Wafers, Chutney

Served with 125ml Le Jardin Cabernet Sauvignon  
Full bodied, aromas of cassis & Cedar

### Dessert

Cherry & Brandy Clafouti, Vanilla Ice-Cream

Served with 125ml Rothschilds Pinot Noir  
Bright Cherry red, flavours of violet & wild strawberry

**£45 per person**

Dishes may contain allergens. Please speak to a member of the team if you have any dietary requirements.

The Olde Ship Inn, Main Street, Seahouses NE68 7RD