

Saturday Lunch Club

Wines matched to a good meal in the middle of the day - one of life's great civilised pleasures.

Who knows how to lunch anymore? Few, alas, remain unambiguously committed to the culture of the midday feast. However, we here at Bistro Bacchanalia do – we have the conversation, the food and the wine. Aaah I hear you say the wine - one's senses are never acuter than when morning ripens into midday; that's when the professionals taste and a meal without wine is like a day without sunshine.

Therefore, we want you to join us for our selection of food and wine on the 1st Saturday of every month. We don't want formality but want you to come in relax, enjoy the ambiance, food and our tasting samples of wine from one specific region or country with food to match. The region will change monthly and the wines will be available to buy by the bottle or case. We will tell you as little or as much about the wine and country/region that you wish to know and then let you savour the experience. We aim to serve 3 wines for tasting with each course so in the region of 12 wines in total.

September will see our first lunch and we will enjoy French style food with French wines to match – to give you an example of the food it will be:

Gougères

Pressed ham hock and rabbit terrine wrapped in prosciutto ham served with sour dour bread.

Ballontine of chicken with a chardonnay sauce served with croquette potatoes.

Plate of local cheeses.

Regional fruit liqueur.

Coffee to finish.

An example of the wines being shown is below.

Tasting Menu £25.00 all inclusive per person.

Bookings essential.

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Gougères

Gaillac Blanc, Grande Cuvée, 2003 - Domaine de Gineste, Técou,
South-West France (£8.87)

Gamay de Touraine, 2006 - Château de la Presle, Oisly, Touraine,
Central Loire Valley (£6.20)

Riesling "Equinoxe", 2003 - Domaine Henri Fuchs, Ribeauvillé,
Alsace (£7.84)

Ham Terrine and Rabbit Paté

Côteaux du Tricastin [Rouge] "Secret du Terroir", 2007 - Domaine de Montine,
Grignan, Southern Rhône (£5.99)

Old Vine Grenache, 2006 [Vin de Pays d'Oc] - Domaine St. Hilaire, Montagnac,
Languedoc (£4.59)

Chiroubles, 2006 - Château de Raousset,
Beaujolais (£7.64)

Free range chicken with a Chardonnay sauce

Pouilly-Vinzelles, 2006 - Domaine Mathias, Chaintré, Maconnais,
Southern Burgundy (£8.89)

Côtes du Jura, les Sarres - Chardonnay - 2004 - Domaine Jean Rijckaert, Jura,
Eastern France (£8.73)

Crozes-Hermitage Blanc 2007 - Domaine des Entrefaux, Chanos-Curson,
Northern Rhône (£9.28)

Plate of French cheeses

Pinot Noir, Bourgogne Rouge, 2005 - Domaine Jean Marechal, Mercurey,
Côte Chalonnaise, Burgundy (£7.66)

Cahors "l'Origine", 2005 - Château les Grauzils, Prayssac,
South-West France (£6.14)

To finish a regional fruit liqueur.

Coffee and petits fours.