



Thursday 17th November, aka.

BEAUJOLAIS NOUVEAU DAY!

Celebrate the arrival of Beaujolais Nouveau with a 4 course set menu and wine pairing with support of Chateau Cambon, Famille Lapierre
Book now to share in this convivial experience.

MENU

Aperitif

Classic Kir Cassis

Chardonnay Aligote with Creme de Cassis de Dijon

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#### Entree

Sautéed Wild Mushroom Vol au Vent, Garlic and Parsley, Marc de Bourgogne Sauce  
*Beaujolais Nouveau, Chateau Cambon*

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Plat de Resistance

Slow Roasted Shoulder of Lamb Boulangere, Haricot Verts
Gamay, Chateau Cambon

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#### Fromage

Epoisse, Mixed Leaf Salad  
*Chardonnay, Chateau Cambon*

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Dessert

Apple Tart Tatin, Vanilla Ice Cream
A Glass of Marc de Bourgogne

£75 per person, included Aperitif
4 Course Set Menu & Wine Pairing

Call us on 0207 223 1113 or email enquiries@soif.co
£30pp deposit to be taken at the time of booking. Balance to be paid on the night.

Please note, discretionary 12.5% service charge and additional beverages are not included and will be added to the final bill.