

# Supper Club

at



soif

Thursday 17th November, aka.

## BEAUJOLAIS NOUVEAU DAY!

Celebrate the arrival of Beaujolais Nouveau with a 4 course set menu  
& paired wines presented  
by winemaker Marie Lapierre of Chateau Cambon.  
Book now to enjoy this gourmet, gamay gathering!

### MENU

**Morcombe Oysters & Mignonette**  
*Beaujolais Blanc, Chateau Cambon 2021*

~~~

**Plateau de Charcuterie**  
Duck Rillettes, Pork & Pistachio Terrine, Salami & Cornichons  
Bread & Butter  
*Beaujolais Nouveau, Chateau Cambon 2022*

~~~

**Daube de Boeuf, Pomme Vapeur & Legumes Verts**  
*Beaujolais, Chateau Cambon 2020*  
&  
*Cuvée du Chat, Château Cambon 2020*

~~~

**Tarte Tatin, Crème Normande**  
*Cremant de Bourgogne Brut Nature, Celine et Laurent Tripoz 2019*

**£75 per person**  
4 Course Set Menu & Pairing

Call us on 0207 223 1113 or email [enquiries@soif.co](mailto: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.