

# LE CAFÉ ANGLAIS

## 20<sup>th</sup> July/August in the City: Bachelor Wines

**Armit wines** are worried about all the chaps marooned in the city whilst their wives desport themselves on the beaches of Cornwall and Norfolk. What is a poor chap to do and, more important, drink? Find out what constitutes a bachelor wine and enjoy a bachelor dinner (not a Scotch egg and kidney pudding) as the holidays kick in. Ladies, as they say down the golf club, welcome.



## 27<sup>th</sup> July - 31<sup>st</sup> August



Although the Wine Club is in recess, whilst we clean our moats and attend to our duck ponds, Monday night is still wine night.

Every Monday we will offer two fine wines at cost price to Wine Club members.

With our free parking deal and the glorious Summer Menu, the Epicurean has never been more pampered, nor had a better deal. Just think of a grouse washed down with a premier cru Burgundy, all for the price of a train ticket to Luton.

## AUTUMN EVENTS

### September 7<sup>th</sup>/Flint does Burgundy



September kicks off with a really serious tasting of Burgundy, timed to give credence to our belief that great Pinot Noir is the sublime accompaniment to our unrivalled game menu. Jason Haynes of Flint wines, in a debut tasting at Le Cafe, can be relied upon to pull out all the stops: this is one tasting you will kick yourself for if you miss it. A Burgundy and grouse menu to follow at £65.00, should you want it. September 7<sup>th</sup>. The dog's name is Flint. Like the spy.

### 14<sup>th</sup> September/Chateau Batailley Dinner



A fabulous dinner is in store with a tasting of recent vintages of Chateau Batailley followed by a classic Bordelais dinner accompanied by no less than six stellar vintages of this superb Pauillac property, going back to 1966. Book now for this rare opportunity, a complete bargain at £100.00.

### 27<sup>th</sup> September/Seresin

An old friend of the Cafe (and previously of Kensington Place), and filmmaker Michael Seresin has spent the last twenty years creating one of New Zealand's finest wineries. A relaxed and convivial evening is in store, with great wines and a dinner with a hint of the Pacific Ocean, all for £65.00.



Tastings begin at 6.30 and wind up at 8.15. There is a tasting fee of £12.50, waived when you dine in the restaurant. Dinners are programmed for 7.30 drinks at the bar, 8.00 prompt sit down in the Private Room.