



# Happy Thanksgiving!

TREAT YOURSELF OR YOUR FAMILY & FRIENDS  
SPECIAL OFFERS - HOME DELIVERY

## **THANKSGIVING WICKER HAMPER BASKET - £75**

2 X CRAFT BEERS - 33CL  
(BRASSERIE DE LA SEINE - TARAS BOULBA EXTRA HOPPY ALE & ZINNEBIR PALE ALE)  
1 X APPLE CIDRE - 75CL  
(ERIC BORDELET - SYDRE ARGELETTE)  
2 X SPREADABLE - 80G  
(LES NIÇOIS - BLACK OLIVE TAPENADE & TOMATO GOAT CHEESE)  
1 X TERRINE - 200G  
(STEPHANE REYNAUD - SELECT PORK BACON SHALLOTS OR ROE DEER JUNIPER)  
1 X CASSOULET - 740G  
(MAISON ARGAUD - COOKED BEANS, DUCK & PORK STEW FROM THE SOUTH WEST)  
1 X POMELO JAM - 220G  
(ANATRA - CORSICAN POMELO LOW SUGAR JAM)  
1 X MENDIANTS - 200G  
(BOVETTI - CHOCOLATE, NUTS & DRIED FRUITS BITES)

## **THANKSGIVING WINE CASE - £150 (6 BOTTLES).**

1 X SUZE APÉRITIF 70CL  
REFRESHING PLANT LIQUEUR THAT CAN BE MIXED WITH TONIC OR USED FOR NEGRONIS  
1 X M. GRUMIER - CHAMPAGNE RESERVE PERPETUELLE NV - 75CL  
DRY & BISCUITY RESERVE CHAMPAGNE, PERFECT FOR CELEBRATIONS  
1 X J.L CHAVE SELECTION - ST JOSEPH WHITE CIRCA 2016 - 75CL  
PEACH, HONEYED & MINERAL RHONE WHITE, GREAT PAIRED WITH PUMPKIN  
1 X DOMAINE GAGET - MORGON COTE DU PY 2018 - 75CL  
LIGHT, FRUITY & SOFT BEAUJOLAIS RED, PAIR WITH COLD CUTS & TURKEY  
1 X DOMAINE RICHAUME - IGP MÉDITERRANÉE COLUMELLE 2016 - 75CL  
FULL-BODIED, SMOKY & CHOCOLATY PROVENCAL RED, WITH RED MEAT & HARD CHEESES  
1 X CHÂTEAU TIRECUL LA GRAVIERE - MONBAZILLAC LES PINS 2017 - 50CL  
APRICOT, RAISINS & HONEYED LUSCIOUS SWEET WINES, WITH BLUE CHEESE & MOST DESSERTS

## **THANKSGIVING CHEESE BOARD - £35**

1X TRUFFLED MACHECOULAIS - 140G  
LOIRE VALLEY COW'S MILK SOFT CHEESE STUFFED WITH BLACK TRUFFLES  
1 X SCHLOSSBERGER - 150G  
SWISS COW'S MILK HARD MATURE CHEESE  
1 X WALNUT & PISTACHIO BRIE - 150G  
COUNTRYSIDE COW'S MILK SOFT CHEESE STUFFED WITH WALNUTS & PISTACHIOS  
1X CAPRIFLOCON - 145G  
SWISS GOAT'S MILK SOFT & RUNNY CHEESE  
1X THYME HONEY - 30G  
THYME INFUSED HONEY TO DRIZZLE ON CHEESES  
1X GILLOT SALTED BUTTER - 250G  
NORMANDIE SALTED BUTTER WITH SALT CRYSTALS  
1X BAGUETTE  
HALF BAKED BAGUETTE - COOK 5 MINUTES AT 180 DEGREES IN THE OVEN