

WEST PARK
RESTAURANT & BAR

BODEGA RUCA MALEN WINE DINNER
FRIDAY 27th APRIL 2018

Bodega Ruca Malen is a boutique winery in Mendoza, Argentina producing elegant, stylish wines with classic grape varieties. Bodega Ruca Malen is being celebrated at a special collaborative dinner hosted by Roberto Meli from Ruca Malen and Ed Newton from Corney & Barrow, wine merchants.

5 courses with perfectly matched wines
From 7pm £29.95 per person

MENU

SELECTION OF CANAPÉS

Bodega Ruca Malen, Sparkling Brut Traditional Method NV

Complex, rich and fruity, this is a pretty rare and perfect alternative to Champagne, made with the utmost care in the high altitudes of the Argentinian Andes

SMOKED HADDOCK & PRAWN RISOTTO Leeks & Fresh Herbs

Chardonnay, Bodega Ruca Malen, 2015

Grown at high altitudes, has an opulent nose packed full of ripe stone fruit and crisp citrus along with toasty notes of caramel and vanilla. The equally complex palate is rounded and refreshing with creamy, oaky nuances and a lovely persistent finish

PRESSED BELLY PORK Black Pudding Bonbon & Kale

Cabernet Sauvignon, Bodega Ruca Malen, 2014

Made with incredible care from old vines at high altitudes in the Upper Mendoza valley. You'll want to wrap yourself up in this deliciously textured wine, with its smoky, ripe black fruit notes and its long, cinnamon-chocolate finish

BRAISED YORKSHIRE BEEF Dijon Infused Mash & Honey Roasted Carrots

Malbec Bodega Ruca Malen, 2014

The Upper Mendoza Valley has gained world wide fame for its stunning, full-bodied reds. Bodega Ruca Malen's Malbec vines grow at high altitudes, thus helping to combine power with elegance. With vibrant, cherry-plum notes and a spicy, liquorice finish, this wine is moreish and delicious

DARK CHOCOLATE DELICE Orange Coulis & Mascarpone

Chateau Briatte, Sauternes, France

Enticing on the nose with blends of flowers, rich ripe fruit and a citrus vitality