

Alsace Wine Dinner with Hal Wilson and Bill Brogan

Friday 5 June 2026
Reception 18:45 · Dinner 19:15

Reception

Market House Focaccia · Green Olives · Comté Cheese Straws

Wine: Crémant d'Alsace, Bruno Sorg

First Course

Zwiebelkuchen (Alsace Onion Tart), Beetroot Salad, Cornichons, Dressed Endive

Wine: Riesling 2020, Domaine Rolly Gassmann

Second Course

Pan-Roasted Trout Fillet, Riesling Beurre Blanc, Chives, Pickled Shallots

Wine: Zind 2022 Vin de France, Domaine Zind-Humbrecht (Organic)

Third Course

Free-Range Chicken Baeckeoffe, braised with Leeks, Onions & Carrots,
Choucroute (Sauerkraut), Boiled Potatoes

Wine: Pinot Gris Roche Volcanique 2022, Domaine Zind-Humbrecht (Organic)

Fourth Course

Three Munster Cheeses, Caraway Seeds, Grapes and Salade Vigneronne

Wine: Gewurztraminer Classic 2023, Famille Hugel

Fifth Course

Rhubarb Meringue Pie (North Alsace), Stewed Rhubarb, Vanilla Ice Cream

Wine: Pinot Gris Rotleibel de Rorschwihr Vendanges Tardives 2008 Rolly Gassmann

Brew project Coffee or Jai Tea

£120 per person

 Vegetarian options are available upon request.

Book your space at Market House reception or www.markethouse.co.uk

