FRENCH WINE NIGHT

Tasting Pairings

8 course French tasting menu with wine tasting — Friday 27th November 2026 — £69.95
Food & Wine Pairing Menu for The Celtic Arms — prepared by Tom Jones, Momentum Wines

The Eight Wines

A tour of France in eight glasses: Provence, Alsace, Chablis, the Loire, Beaujolais, Bordeaux and Champagne.

Course	Wine	Region
Seared Tuna Niçoise	**Château Routas Provence Rosé** Rosé	Provence, France
French Onion Soup	**Cave de Turckheim Réserve Pinot Gris** White	Alsace, France
King Scallops St Jacques	**Domaine La Motte Chablis** White	Burgundy, France
Frogs Legs	**Joel Delauney 'The Holy Snail' Sauvignon Blanc** White	Val de Loire, France
Coq au Vin	**La Reine de l'Arenite Fleurie 'La Madone'** Red	Beaujolais, France
Steak Frites	**Château Gerbaud, Grand Cru Saint-Émilion** Red	Bordeaux, France
Paris Brest	**Les Coteaux Tufiers Vouvray Demi-Sec** Sweet White	Loire Valley, France
French Macarons	**Pierre Mignon Brut Rosé** Champagne	Champagne, France

All prices per 75cl bottle, ex VAT.

First Courses

Served to all guests.

Seared Tuna Niçoise

quail egg

Paired wine: Château Routas Provence Rosé, Provence, France

Niçoise is a Riviera dish, so a Provence rosé is the natural partner. Pale and dry with red-berry fruit and a fresh, mineral finish, it has the weight for seared tuna without masking it, and enough acidity for the olives, beans and dressing. A bright, easy start to the evening that sets the French theme straight away.

Traditional French Onion Soup

gruyère croûte

Paired wine: Cave de Turckheim Réserve Pinot Gris, Alsace, France

Alsace Pinot Gris has the richness and gentle smoky, spiced pear character to match slow-caramelised onions, while its fresh acidity lifts the melted gruyère croûte. It is a fuller white that can stand up to a deep beef broth where a lighter wine would disappear.

Shellfish & Small Plates

Served to all guests.

King Scallops St Jacques

Paired wine: Domaine La Motte Chablis, Burgundy, France

Chablis and scallops is one of France's classic matches. The unoaked Chardonnay's citrus, green apple and flinty, chalky minerality complement the sweetness of the scallop, and the acidity cuts through the creamy, gratinated St Jacques sauce. This is the standout white of the night.

Classic Frogs Legs

garlic butter, dipping bread

Paired wine: Joel Delauney 'The Holy Snail' Sauvignon Blanc, Val de Loire, France

A crisp, zesty Loire Sauvignon with grassy, citrus and gooseberry notes. It cuts through the garlic butter and refreshes the palate between bites, and the herbaceous edge works well with parsley and garlic. The name adds a bit of fun too: a 'Holy Snail' alongside the frogs legs is a good talking point on a French night.

Main Courses

Served to all guests.

Slow Cooked Chicken Coq au Vin

chive pomme croquette

Paired wine: La Reine de l'Arenite Fleurie 'La Madone', Beaujolais, France

Coq au vin comes from Burgundy, and Fleurie from Beaujolais (Burgundy's southern end) is a good partner for it. Silky cherry and raspberry fruit, a floral lift and soft tannins work with the red-wine sauce, lardons and mushrooms without overpowering the chicken. Serve slightly cool.

Steak Frites

onglet steak (served pink), ratatouille vegetables, seasoned fries, au poivre sauce

Paired wine: Château Gerbaud, Grand Cru Saint-Émilion, Bordeaux, France

A Merlot-led Grand Cru Saint-Émilion is the richest red of the evening for the biggest dish. Plum and blackcurrant fruit, a hint of cedar and supple tannins suit the beefy flavour of pink onglet. The wine's savoury depth also sits well with the peppercorn sauce and the Provençal ratatouille. A classic bistro pairing with a "Grand Cru" label to sell it on the night.

Desserts

Served to all guests.

Paris Brest

hazelnut mousse, fresh raspberries

Paired wine: Les Coteaux Tufiers Vouvray Demi-Sec, Loire Valley, France

Demi-sec Vouvray is medium-sweet Chenin Blanc with honey, baked apple and quince notes. That sweetness matches the hazelnut praline mousse, and Chenin's fresh acidity keeps the choux and cream from feeling heavy and lifts the raspberries. It is sweet enough for dessert without being cloying.

Selection of French Macarons

Paired wine: Pierre Mignon Brut Rosé, Champagne, France

The evening closes with Champagne. Pierre Mignon Brut Rosé has fine bubbles and red-berry, strawberry and brioche notes, which pick up the fruit flavours of the macarons and refresh the palate after the sweetness. It is a celebratory finish and leaves guests wanting a glass at the bar. Serve well chilled.

Wines selected from the Momentum Wines 2026 Trade Portfolio. Prices shown are per 75cl bottle, ex VAT. Dietary suitability (including vegan), vintages and ABV may vary and should be confirmed before the event. By-the-glass pricing (125ml/175ml/250ml) available on request.

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