



THE WELSH HOUSE

BEAUJOLAIS DAY

On the third Thursday in November Beaujolais Day is celebrated across France, as it marks the arrival of the first bottles of Beaujolais Nouveau wine which are released at 00:001 under French law. Beaujolais is a sub region of Burgundy, north of Lyon, and started promoting its freshly prepared wines as “Nouveau” in 1951.

A post-war British public slowly emerging from austerity soon began to develop a taste for the infant red wine; usually served chilled, just six weeks after harvest. The Beaujolais run reached fever-pitch across the UK in the 1980s, when the competition to land the first bottle back in London saw the winning team employ a Harrier Jump Jet to deliver it.

But why has South Wales been at the vanguard of the Beaujolais Day craze? Former Wales captain Clem Thomas owned a bar in Swansea and a house in Burgundy so he could get the Beaujolais wine into Swansea quickly and cheaply. He would host events for business owners and began to create a great day event. Other entrepreneurs soon followed and began to compete to be known for the most extravagant Beaujolais day event.

Unlike the rest of the UK festivities have not been on trend since the 80s however in South Wales it continues to be the best and busiest midweek celebration of the year!

IECHYD DA!

www.thewelsh-house.co.uk



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BEAUJOLAIS DAY

3 COURSES £39.95

FOR THE TABLE

Marinated olives, garlic thyme, olive oil £3.95 (VE)

Artisan breads, salted Welsh butter £4.95 (V, VEa)

TO START

Welsh Y Fenni, rarebit on sourdough, Welsh honey, mixed leaves (V)

Pembrokeshire winter squash soup, sourdough croutons (V, VEa)

MAINS

Welsh beef a la Bourguignon, creamy mash, buttered carrots

Pan fried chicken supreme, braised Welsh leeks, creamy mash, smoked pancetta, white wine sauce

Oven baked aubergine Parmigiana, aged Italian hard cheese, garlic sourdough bread, tomato sauce (V, VEa)

DESSERTS

Chocolate brownie, caramel sauce, Mario's Welsh salted caramel ice cream (V)

Baked vanilla cheesecake, Welsh honey butter, honeycomb (V)

V = Vegetarian VE = Vegan = a = option available Gluten Free = speak to a team member
Our food is stored, prepared and cooked in our kitchen where allergens are present. Therefore, if you have any food allergies or intolerances please let a team member know before ordering. We aim to provide the best possible experience and rely on our excellent team to deliver this. To reward them we add a 10% optional service charge, please let us know if you wish to amend this in any way.

Diolch, Team Welsh House