



Association  
Mondiale de la  
Gastronomie

**Young Sommeliers Awards Dinner**  
**Bailliage de Grande Bretagne**  
**15<sup>th</sup> May 2026, Cadogan Hotel.**

## Reception

*Kleine Zalze Cape Classique 2019*  
Canapes

## Dinner

**Artichoke & truffle salad**  
truffle cream and lemon  
*Chapoutier, Alchemy Souffle de Solaure*  
*Coteaux de Die, Clairette Blanche 2022*

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**Roasted Monkfish with caramelised sweet potato,**  
**Vadouvan & Coriander**  
*Cherubino, Great Southern, Laissez Faire Riesling 2023*

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**Herb crusted rack of lamb**  
golden pomme anna, tomato, olive & basil sauce  
*Robert Oakley, Margaret River, The Pentland,*  
*Cabernet Sauvignon 2017*

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## AWARDS

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**Hazelnut & chocolate Delice**  
crunchy praline, salted caramel, chocolate sponge,  
hazelnut & milk chocolate mousse, hazelnut ice cream  
*Zuccardi, Uco Valley, Malamado NV*

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**Tea, Coffee and Petit Fours**



**THE CADOGAN**  
A BELMOND HOTEL  
LONDON