



Fine Wine Dinner Menu – Friday 9th November 2012

Chef's Canapé Selection

"Henri Giraud, Hommage a François Hèmart, Ay Grand Cru"
Champagne, France, NV

Pheasant & Pistachio Boudin with Game Essence

"Haut Bailly Rose, Pessac-Leognan"
Bordeaux, France, 2009

Tempura of Oyster with Asian Dressing

"Pinot Gris, Grand Cru Rangen de Thann, Clos St Urbain"
Alsace, France, 2005

Green Apple Sorbet

Duo of Beef with Celeriac Gratin & Beef Jus

"Chateau Certan de May, Pomerol"
Bordeaux, France, 2007
"Leoville Barton, 2me Grand Cru Classe, St Julien"
Bordeaux, France, 2005

Chocolate Marquise with Basil Sorbet, Strawberry Jelly

"Henri Giraud Code Noir Rose, Ay Grand Cru"
Champagne, France, NV

Forbury Cheese Plate

"Klein Constantia, Vin de Constance"
Constantia, South Africa, 2007

Coffee & Petit Fours

£75.00 per person