

Fine Wines Dinner



Thursday 22 April 2010
7.30 for 8pm

£37.50

per person

Aperitif : Champagne Deutz Brut Classic

Chargrilled Asparagus Spears wrapped in peppered Pancetta, Smoked Salmon, Herb Courgette with Tomato & Basil Hollandaise

Wine : René Muré Riesling Grand Cru, Alsace, France

Paupiette of Poached Lemon Sole with Lemon Basil Sauce

Wine : Penfolds Private Release Chardonnay, S.E. Australia

Slow Braised Lamb Rump with a Parsley & Pistachio Crumb on minted mash with an Orange & Rosemary Jūs

Served with Garlic Roasted Spring Vegetables

Wine : Château Lamothe-Cissac Cuvée Vieilles Vignes, Cru Bourgeois, Haut-Médoc, France

Trio of Chocolate Desserts

Wine : Yalumba Museum Reserva Muscat, Rutherglen, Australia

Freshly brewed Coffee & Petit Fours



ADVANCE BOOKINGS ONLY

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