

GOURMET NIGHT

13 November 2007

Champagne Reception with a Selection of Canapés

Forest Mushroom and Spinach Crêpe

With Tomatoes

Brouilly Domaine de Fort Michon 2005, Signe Vigneron Beaujolais

Home Made Sweet Cured Salmon

With Cucumber and Mint

Enate Unoaked Chardonnay 2006, Somontano, Spain

Loin of Veal Osso Bucco

With Mediterranean Ragout

Dogajolo 2005, Carpineto, Tuscany

Lemon Meringue Pie

With Blueberries

Berton Reserve Botrytis Semillon, South Australia

Coffee & Chocolates

£49.50 per person