

Menu for Dinner for 16 Guests on Saturday 13th October

Starter

Warmed Lobster Thermidor Tartlet

Chassagne Montrachet 2006

Main Course

Oven Roasted Guinea Fowl with a Parsnip Mash
Roasted Apple Red Onion and Beetroot
Madeira Jus

Clos du Marquis 2000

A Selection of Fine Cheese

A Trio of Puddings

Raspberry Sauternes Syllabub with Pistachio Crisps
Miniature Raspberry Tartlet
Raspberry Sorbet

Chateau Filhot 2001

Fresh Coffee and Cream