



Adnams' Wine Tasting Dinner

Thursday 8th February 2018

The Menu

On Arrival

Glass of Cremant de Loire 'Royal' Ackerman, France

For Starter

(V) Carrot & orange soup with cumin

Pork & game terrine, toasted brioche, red onion chutney

Thai style fish cakes, with chilli, coriander, coconut milk sauce

Gewurztraminer Reserva, Alto Los Romeros, Chile

Carignan Gran Reserva, Alto Los Romeros, Chile

For Main

Loin of monkfish, roasted squash, cavalo nero, toasted pinenuts & sage butter

*Breast of guinea fowl, smoked bacon, garlic & shallot cream, dauphinoise potatoes,
green veg medley*

Braised venison Bourgignon, Aligot mash, root vegetables

(V) Baked aubergine filled with ratatouille & goats cheese

Pont de Gassac, Blanc, IGP Pays de l'Hérault, France

Pont de Gassac, Rouge, IGP Pays de l'Hérault, France

For Dessert

Bitter chocolate & praline delice, coffee anglaise & popcorn

Poached pear with toasted almond biscotti

Selection of regional cheese and biscuits

Matusalem, Oloroso Dulce 30 yrs, Gonzalez Byass, Spain

*For reservations or further enquiries, please call 01728 452 312 and
quote "Wine Dinner with Dan"*