



Fish Dinner - Friday 26th June 2009

Appetiser

- ☞ Spicy prawn samosa
Kir Royale

Soup

- ☞ Fresh pea and scallop soup
Chenin Blanc 2007, Avondale, South Africa

Salad

- ☞ Warm salad of squid, chorizo and chick peas
Fleurie, Jean Gallette 2006

Smoked Fish

- ☞ Mosaic of smoked fish with beetroot and horseradish bavarois
Riesling 2005, Cave de Pfaffenheim, Alsace

Main

- ☞ Buttered poached fillet of brill with herby fish sausage
Alto Pinot Noir 2006, Argentina

Savoury

- ☞ Salad of grilled courgettes with basil, lemon and mozzarella

Dessert

- ☞ Strawberry mascarpone tart
Coteaux du Layon 2007, France

Choice of coffee or tea

Prices

7 courses £55.00

(including wine)