



## Wine Tasting

### Italian Themed Evening

#### **Italiano Antipasto**

*with vine tomatoes, rocket & balsamic vinegar*

#### **Homemade Minestrone Soup**

*with parmesan shavings*

#### **Red Pesto & Mozzarella Stuffed Chicken Breast wrapped in Parma Ham**

*With patate al forno, Mediterranean roasted vegetables and a white wine sauce*

#### **Limoncello Tiramisu Square**

*With Chantilly cream*

**21<sup>st</sup> March**

#### **Chicken, Apricot & Pancetta Terrine**

*With pepper salad and sweetcorn relish*

#### **Wild Mushroom Soup**

*with fresh parsley*

#### **Minted Lamb Henry**

*with thyme pomme puree and a rich pan gravy*

#### **Ginger & Orange Cheesecake**

*with fresh cream*

**18<sup>th</sup> April**

### Spanish Themed Evening

#### **Melon Con Jamon Serano**

*with rocket and balsamic reduction*

#### **Spanish Lentil & Paprika Soup**

*with garlic croutons*

#### **Andalusian Chicken with Chorizo & Patatas Bravas**

*with Mediterranean roasted vegetables and sauce Espagnole*

#### **White Chocolate & Raspberry Catalonia Cheesecake**

*with Chantilly cream*

**8<sup>th</sup> May**

**French Themed Evening**

**Salade Niçoise**

*with Dijon & lemon dressing*

**French Onion Soup**

*with Gruyere Crouton*

**Traditional Coq Au Vin**

*with dauphinoise potatoes & Burgandy sauce*

**Tartelette Au Citron**

*with Chantilly cream*

**11<sup>th</sup> July**

**Charcuterie Continental Meats**

*With mixed leaves, crusty bread & beetroot relish*

**Cream of Sweetcorn Soup**

*with fresh kale*

**Honey & Garlic Tenderloin of Pork**

*with sage pomme puree red wine jus*

**Caramelised Biscuit Sponge Cake**

*With toffee drizzle and fresh cream*

**10<sup>th</sup> Oct**

**Hoi Sin Shredded Duck**

*with rocket and spring onion salad*

**Cream of Asparagus Soup**

*with fresh chives*

**Sauteed Steak & Mushrooms**

*with horseradish creamed potato & cracked peppercorn sauce*

**Forest Fruit Cheesecake**

*with Chantilly cream*

**7<sup>th</sup> Nov**