

## *December 2010 Party Menu*

### *First Course*

- A. Squash & Caraway Soup
- B. Salad of Pheasant, Rocket, Textures of Cranberry
- C. Beetroot Cured Salmon Gravadlax, Crème Fraiche
- D. Goats Cheese, Date, Candied Walnuts, Dressed Leaves, Vino Cotto Dressing

### *Main Course*

- E. Farmed Bass Fillet, Sauce Vierge, Crisp Mange Tout
- F. Confit of Free of Free Range Summerleaze Duck Leg, Cranberry & Red Wine Sauce
- G. Thyme & Lemon Risotto, Mascarpone
- H. Roasted Chicken Supreme, Sweet Chestnut & Thyme Sausage Meat, Watercress, Game Chips

*All served with a selection of Seasonal Vegetables & Potatoes*

### *Dessert*

- I. Christmas Pudding & Brandy Custard
- J. Lemon Posset with Grilled Figs
- K. Meringue Roulade with Chocolate Ganache & Roasted Hazelnuts
- L. Carrot Cake

*Coffee and Mince Pies*

£29.50 per person





Please fill in your name and tick the box corresponding to your starter, main course and dessert choices

	Names	Starter Choices				Main Course Choices				Dessert Choices			
		A	B	C	D	E	F	G	H	I	J	K	L
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Pre Dinner Drink Choice.....

Wine Choices.....

**Festive Pre-Dinner Drinks** (minimum order 6 glasses)

	<b>per glass</b>
Aldridge Sparkling Wine	£3.50
Bucks Fizz	£4.00
Prosecco Sparkling Wine	£4.00
Cremant de Loire Organic Rose Sparkling Wine	£4.00
Kir Royale (sparkling Wine and Crème de Cassis)	£5.00
Traditional Mulled Wine	£4.50
Old English Punch (White wine, Champagne, a dash of whisky & fresh mint leaves)	£5.00
Gremillet Champagne	£6.50

**Wines to accompany your meal**

**WHITE WINES**

<b>FRANCE</b> COLOMBARD	<b>COLOMBARD, La Courtine</b> Producteurs Plaimont, Gascogne (Medium Dry) <i>Vibrant and zesty, with a lemony sting in the tail. This is remarkably refreshing and makes a lovely aperitif.</i>	<b>£ 15.75</b>
<b>CHILE</b> CHARDONNAY SAUVIGNON BLANC	<b>CHARDONNAY/SAUVIGNON</b> Cornellana Estate, Rapel Valley (Dry) <i>The Chardonnay gives richness and body whilst the Sauvignon adds freshness and vitality - a perfect combination.</i>	<b>£ 15.75</b>
<b>FRANCE</b> CHARDONNAY	<b>CHARDONNAY</b> Domaine St Hilaire, Languedoc <i>A superbly rich and generous Chardonnay showing fresh and very pure, beautifully ripe fruit - unoaked.</i>	<b>£ 17.50</b>
<b>CHILE</b> SAUVIGNON BLANC	<b>SAUVIGNON BLANC 'CASABLANCA'</b> Montes, Curico <i>A wonderfully fresh and 'zingy' Sauvignon with crisp gooseberry flavours plus hints of asparagus and capsicum.</i>	<b>£ 18.50</b>
<b>ENGLAND</b> MADELEINE ANGEVINE	<b>MANSTREE MEDIUM DRY</b> Manstree Vineyards, Devon <i>Very well made, with a lovely floral bouquet and a crisp, zesty aromatic fruitiness combined with a perfect balancing acidity.</i>	<b>£ 18.75</b>
<b>ITALY</b> PINOT GRIGIO	<b>PINOT GRIGIO, Alto Adige</b> San Michael Eppan, Sud-Tirol <i>Wonderfully fresh and has a ripeness and purity of smoky fruit (the most prominent of which are pears) that is rare.</i>	<b>£ 23.00</b>
<b>NEW ZEALAND</b> SAUVIGNON BLANC	<b>SAUVIGNON BLANC "Green Lip"</b> Jackson Estate, Marlborough <i>Archetypal gooseberry fruit flavours but with an elegance that is rarely found in New Zealand.</i>	<b>£ 23.75</b>
<b>FRANCE</b> SAUVIGNON BLANC	<b>SANCERRE, Thauveney</b> Domaine Masson Blondelet, Loire Valley <i>Wonderful Sancerre, elegant, with masses of rich fruit and a finish more reminiscent of white fruit than gooseberry from a noted producer who makes award winning wines in Pouilly Fumé.</i>	<b>£ 26.00</b>
<b>FRANCE</b> CHARDONNAY	<b>CHABLIS, 1er Cru, Mont de Milieu</b> Domaine Pinson, Burgundy <i>Steely-dry, with a rapier like acidity, more than balanced by the ultra-ripe fruit sourced from low yielding vines. The regime in the vineyard means that the wine is effectively organic.</i>	<b>£ 34.50</b>

**RED WINES**

<b>SOUTH AFRICA</b> CINSAULT SHIRAZ	<b>CINSAULT/SHIRAZ</b> Klippenkop, Robertson Winery, <i>Aromas of ripe blackberry and cherry lead to a medium/full bodied palate which is fresh and fruity with a hint of spice.</i>	<b>£15.75</b>
<b>CHILE</b> CABERNET SAUVIGNON MERLOT	<b>CABERNET/MERLOT</b> Cornellana Estate, Rapel <i>Full, rich and plump Merlot with fresh, fruity Cabernet. Smooth and medium-bodied with intense fruit flavours of strawberries and cherries.</i>	<b>£ 15.75</b>
<b>ITALY</b> MONTEPULCIANO	<b>MONTEPULCIANO D'ABRUZZO</b> Umani Ronchi, Marche <i>Velvety in texture, with hints of liquorice and chocolate, this is a medium bodied wine that will happily partner most red meat dishes, pastas and antipasti.</i>	<b>£ 18.00</b>
<b>CHILE</b> CABERNET SAUVIGNON	<b>CABERNET SAUVIGNON</b> Montes, Curico <i>A medium-bodied, intensely fruity Cabernet Sauvignon which is entirely un-oaked. Full of rich red berry fruit flavours.</i>	<b>£ 18.50</b>
<b>ARGENTINA</b> MALBEC	<b>MALBEC</b> Calafate, Bodegas Universo Austral, Patagonia <i>Deep intense red with raisins and candied fruit on the nose, a mouth filling intense soft damson and plum palate with a long full finish.</i>	<b>£ 19.50</b>
<b>AUSTRALIA</b> SHIRAZ	<b>SHIRAZ, Heathcote</b> Brown Bros, Milawa, Victoria <i>A deep brilliant ruby red colour this wine is medium bodied with aromas of cherry fruit, subtle oak, spices and pepper on the nose. Rich fruit on the palate with lingering flavours of pepper and tar with balancing oak, good acidity and fine tannins.</i>	<b>£ 23.00</b>
<b>FRANCE</b> GAMAY	<b>BROUILLY</b> Chateau de Pavé, Brouilly, Beaujolais <i>Medium weight, supremely fruity and drinkable, but with an underlying structure that is unusual in modern day Beaujolais.</i>	<b>£ 24.00</b>
<b>SPAIN</b> TEMPANILLO GARNACHA GRACIANO	<b>RIOJA RESERVA</b> Bodegas Muga, Rioja Alta <i>Smooth and delicate, but with all the power of a typical Rioja, with intense blackcurrant and cherry fruit, fused with vanilla and Chocolate.</i>	<b>£ 27.50</b>
<b>ROSÉ WINES</b>		
<b>USA</b> ZINFANDEL	<b>WHITE ZINFANDEL 'SELECT' ROSÉ</b> Old Station, California <i>A 'medium' rosé that still refreshing strawberry fruitiness with a gentle acidity to balance the natural sweetness.</i>	<b>£ 15.75</b>
<b>FRANCE</b> GRENACHE SYRAH	<b>TERRASSES ROSE</b> Vignerons Ardechois, Rhone <i>A delightful <u>dry</u> rosé with vibrant raspberry and ripe red cherry with a hint of spicy dark plum.</i>	<b>£ 15.75</b>
<b>LEBANON</b> SYRAH CINSAULT	<b>MASSAYA CLASSIC ROSE</b> Massaya, Bekaa Valley <i>From 'perfect' vineyards and using winemakers from Chateauneuf-du-Pape, this is a delightful, exotic rosé of the very highest quality. Strawberry and spicy red currant flavours burst onto the palate.</i>	<b>£ 22.00</b>

## *Why not treat yourself and stay overnight after your party?*

### **Special Christmas Party Accommodation Prices:**

<i>Single Occupancy, Double Room</i>	<i>£79.00 per night</i>
<i>Standard Double Room</i>	<i>£99.00 per night</i>
<i>Superior Double / Twin Room</i>	<i>£109.00 per night</i>

*Prices are inclusive of full English breakfast & VAT.*

*These rates are available 1<sup>st</sup> – 23rd December 2010*

*to any guest attending a Christmas Party,*

**Telephone 01935 813463 to reserve your accommodation.**