

28th October 2010- Bordeaux Fine Wine Dinner

Reception

2005 Reflets du Chateau Cissac Haut Medoc,
2nd wine of Chateau Cissac.

2009 Chateau Les Clauzots, Graves Blanc.

Dinner

2008 Caillou Blanc du Chateau Talbot,
Bordeaux Blanc.

Smoked Haddock with Bubble & Squeak Cake, served with Poached
Quail's Egg and Hollandaise Sauce.

2006 Chateau Peyreau, St. Emilion Grand Cru,
Comtes von Neipperg.

Ham Hock & Mushroom Terrine. Fig Chutney and Focaccia Crisp

1998 Chateau Malescot St. Exupery,
3rd Growth Margaux.

Beef Fillet with Sweet Corn Fritter and Smoked Spinach & Garlic.
Truffle Sauce.

The Chateau Malescot will also accompany the regional cheese
course.

2002 Chateau Suduiraut,
Premier Cru Classe Sauternes.

Berry Pudding with Strawberry Ice-cream and Duo of Berry Coulis.

Coffee and Florentines.