

TUESDAY 23RD JANUARY 07
RAYMOND BLANC
LE MANOIR AUX QUAT' SAISONS
GREAT MILTON, OXFORD

*Louis Roederer, Brut Premier,
A Selection of Canapés*

Terrine d'Anguille aux parfums du Japon
(Eel and Mouli Terrine)

*Mercurey 'Meix Foulot' Paul de Launay 2005
125ml Glass £6.90 Bottle £39.95*

Confit de foie gras et puree de coings;
Gelee de Monbazillac et vinaigre balsamique
(Confit of foie gras, Quince Puree;
Monbazillac and Aged Balsamic Vinegar Jelly)

*Chateau Bouscaut Blanc, Pessac Leognan, Grand Cru Classe, 2003
125ml Glass £9.95 Bottle £57.90*

Filet de turbot poche, coques palourdes,
huitre et algues des Cornouailles, concombre et wasabi
(Poached fillet of Turbot in its cooking juices;
Wasabi Cockles and Clams,
Cucumber and Seaweed, Cornish Duchy Fal Oyster)

*Menetou-Salon, Clos des Blanchais, Dom Henry Pelle 2005
125ml Glass £9.25 Bottle £35.95*

Pigeonneau d'Anjou rôti choucroute de céleri rave et
sauce au vin rouge parfumée au genievre
(Roasted and jus Squab, Celeriac choucroute and
Red Wine Juniper sauce)

*Gigondas, Dom les Pallieres, H Brunier 2001
175ml £12.40 Bottle £48.50*

Charlotte aux poires Williams,
Glace a la cannelle et vanilla
(Caramelised Williams Pear baked in a thin Brioche;
Cinnamon and Vanilla Ice Cream)

*Goldackerl, Beerenauslese, Willi Opitz 2005
100ml Glass £10.75 Half Bottle £39.50*

Glass Package £49.25 Bottle Package £221.80

OUR SINCERE THANKS TO THE SPONSOR OF THIS EVENING'S EVENT
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