



An evening of French food & wine
Tuesday 21st May 2013
Reception drinks from 7pm, Dinner 7.45pm
Hosted by Michael Card from Ellis of Richmond
Importers of fine wines since 1822
www.ellisofrichmond.co.uk

Canapés & Kir Péillant reception drinks

Ratatouille tartelette
Chevre crostini
Salmon rillettes en croute
New potatoes a la russe

Starter

Escalope de foie gras poelee, pommes caramelisee, jus d'agrumes et Porto blanc, brioche toastee
Seared foie gras caramelised apple, toasted brioche, citrus & white port jus

Le Pinot Auxerrois 'Vieilles Vignes Cuvée Jean Baptise Adam 2011

Intermediate

Ravioles de homard, bisque a l'etragon, pousse de petit pois
Lobster raviole, tarragon bisque, pea shoots

Chardonnay Vieilles Vignes Jardin de la France Moulin d'Argent 2011

Main Course

Noisette d'agneau, pommes château, tomates confites, légumes de printemps, crème d'ail
Seared lamb noisette, château potatoes, confit tomatoes, new season vegetables, smoked garlic jus

Château Tanesse Premières Côtes de Bordeaux 2009

Pudding

Feuillantine de chocolat & framboise, crème Chantilly
Chocolate & raspberry feuillantine, Chantilly cream

Muscat de Beaumes de Venise Domaine Beaumalic 2011

£50.00 per person, including a glass of wine per course
£10 per person to confirm booking