



**An evening of French food & wine**  
**Tuesday 30<sup>th</sup> April 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](http://www.ellisofrichmond.co.uk)

**Canapés & Kir Pétillant 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 foiegras 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*

£45.00 per person, including a glass of wine per course  
£10 per person to confirm booking