

GOURMET EVENING

24 October 2007

Canapes & Champagne

Carpaccio of Beetroot & Goats Cheese Salad

Wine

Seared Scallops

Saffron & Mussel Essence, Deep Fried Leeks.

Wine

Pan Roasted Tenderloin of Pork

Wild Mushroom & Sage Infused Mousse, Stewed Apple & Sultana Compote, Café au Lait.

Wine

Selection of British Cheeses

And Garnishes.

Port

Raspberry Cranachan Tower

With Fruit Coulis.

Wine

Coffee & Truffles

Cognac