Thursday 18th January – Advisor/Advisee Dinner (by invitation)
Salmon, Creamed Rocket with Cucumber and Chilli
1 Rack of Lamb on Vegetables with Puy Lentils
Cheese and Biscuits
Salted Caramel and Chocolate Tart

Thursday 25th January
Cheese Fondue with Marinated Vegetables
2 Sea Bass with a Scallop and Chive Sauce
Cheese and Biscuits
Chocolate and Praline Cream
Riesling Gran Reserva Novas Bio, Chile
Domaine JP Charton, Bourgogne Rouge Champ de Perdrix 2011

Thursday 1st February
Clam Chowder with Cheese Straws
3 Breast of Duck on Barley and Spinach
Cheese and Biscuits
Coffee Tart with Pistachios
Sancerre Blanc Andre Dezat 2014
Primitivo Passitivo Appassimento Paolo Leo 2015

Thursday 8th February
Ratatouille Tart with Poached Egg and Herb Oil
4 Stuffed Quail on a Warm Vinaigrette
Cheese and Biscuits
Lemon Tart
Ante, I Custodi delle vigne dell’Etna, Sicilia 2012
Merlot Running Duck Western Cape

Thursday 15th February
Smoked Salmon with Crème Fraîche and Lime Dressing
5 Braised Shoulder and Rack of Lamb
Cheese and Biscuits
Crème Brûlée
Chardonnay Los Tres Caras, Central Valley 2014
Château Beaumont, Haut-Médoc 2011

Thursday 22nd February
Warm Pear, Feta and Rocket Salad
6 Fillet of Pork on Artichoke Mash with Spring Onion and Chilli
Cheese and Biscuits
Baked Raspberry Cheesecake
Le Havre de Paix Cotes de Gascogne 2016
Langhe Nebbiolo, Luigi Oddero, Piedmont 2009

Thursday 1st March
Herb Crusted Cod with a Chive Butter Sauce
7 Stuffed Saddle of Lamb
Cheese and Biscuits
Champagne and Strawberry Mousse
Sauvignon Blanc Alianza, Central Valley 2016
Château La Tour de Mons, Margaux 2010

Thursday 8th March
Artichoke Soup with Pesto and Toasted Pine nuts
8 Salmon En Croûte
Cheese and Biscuits
Strawberry Charlotte
Sauvignon Blanc Pica a Pico, Central Valley 2016
Chorey Les Beaune Les Beaumonts Louis Jadot 2012