

TUESDAY GUEST NIGHT MENUS
Hilary Term 2019

Tuesday 15th January

- Deep-fried Pork Cheeks with a Beetroot Purée
1 Sea Bass with a Sauce Vierge
Raspberry and lemon Cream Cheesecake

Quinta de Azevedo Vinho Verde 2015

Patrice Rion, Chambolle-Musigny 2006

Tuesday 29th January

- Tempura Battered Oysters with a Chilli Dressing
3 Best End of Lamb on Mixed Beans and Hazelnuts
Strawberries and Cream Délice

Villemarin Picpoul de Pinet, Côteaux du Languedoc 2016

Lacrimus Crianza, Rioja 2005

Tuesday 12th February

- Smoked Salmon and Crab Terrine
5 Chorizo Stuffed Fillet of Pork
Chocolate and Praline Mousse

Alsace Riesling de Rorschwihr Cuvee Yves Rolly-Gassmann 2012

Château Beaumont, Haut-Médoc 2011

Tuesday 26th February

- Pan-fried Scallops on Artichoke Purée
7 Breast of Chicken on Bacon and Wild Mushrooms
Pecan, Walnut and Blueberry Pie

Lagar de Cervera Albariño, Rías Baixas 2009

Vacqueyras Pavane, Domaine La Bastide St Vincent 2006