



ALBOTS
Restaurant & Bar



Tutored Wine Tasting Dinner *Friday 29th January 2010*

Stephen Lacey from Adnams of Southwold will be introducing twelve different wines from various countries whilst head chef Darren Marchant will give your taste buds a treat with this stunning menu.

We promise a fun evening of fine wine & great food

Cost £39.50 per person to include Wine & Dinner.

To Book your Table Call 01480 499686

email: enquiries@cgcc.co.uk

7pm - 8.15pm

The evening starts with a fizz reception and then Steve introduces you to six specially selected wines

8.15pm - 11pm

Six Course Dinner & six more Tutored Wines

Pre starter

Cottage Pie with Parmesan Mash

Starter

Hazelnut Crusted Quail with Chorizo Risotto

Wine - 2006 Givry Rouge (France)

2008 Pinot Noir, Castle Rock (USA)

Sorbet

Raspberry Sorbet

Main course

Pan Fried Loin of Venison

Date Quinoa, Red Wine Jus

Wine - 2006 Les Pampres, Vin de Pays de l'Herault (France)

2007 Nebbiolo d'Alba (Italy)

Dessert

Vanilla Pannacotta, Clementine Jelly

Wine - 2007 Domaine Perrin, Muscat Beaumes de Venise

Chateau de la Peyrade, Muscat de Frontignan

Cheese Course

Creamed Brie & Beetroot Ice-cream

Italian Filter Coffee & Petit fours