

Wednesday 17th March 2010

The Royal Oak
PALEY STREET

An Evening of Food & Wine Menu
£65.00 per head

Lentil Veloute

Lentil and Alsace Bacon Soup, Thyme Chantilly

With:

Peller Estates

Ice Cuvée, Niagara Peninsula, Canada N.V

Tuna Tartare

Raw Yellow Tail Tuna, Spring Onions, Soy Vinaigrette, Cashew Nuts, Coriander

With:

Hatzidakis

Special Cuvée, Santorini, Greece 2007

Guinea Fowl

Pot Roast Guinea Fowl, Onions, Wild Mushrooms and Dauphinois Potatoes

With:

Orovela

Kakheti Region, Georgia 2004

Yorkshire Rhubarb

Champagne Rhubarb, Everlasting Syllabub, Pistachio Nuts and Amaretto Biscuits

With:

Npu Sherry

Amontillado, Spain

Petits Fours

Golden Raisin Sponge, Hazelnut Chocolates, Passion Fruit Jelly