

**Newbury NEWTS Gourmet Dinner
13th February 2020
A Celebration of European Gastronomy**

Menu devised by



Wines provided by



Aperitif: Arrancini , Beurreck, Spanish omelette
Wine: Codorníu Brut NV Cava

Parfait de foie de Volaille, Brioche et compote de pommes
Creamy chicken liver mousse with brioche and apple compote
Wine: Fleurie Lafayette 2018

Frutti di mare misti con crema di vino bianco aromatizzata al finocchio
Seafood with white wine cream flavoured with fennel
Wine: Nord Est Vermentino 2017 Cantina del Vermentino

**Rump of Welsh lamb, slow roasted and served pink with
Bubble and squeak and rosemary jus**
Wine: Château Recogne 2016 Bordeaux Supérieur

Weinberg Pfirsich sorbet
Flat Peach sorbet

Chocoladetaart met passievrucht en tule
Deconstructed chocolate tart with passion-fruit and passion-fruit marsh mellow and Tuille
Wine: Royal Tokaji Late Harvest 2015

Coffee