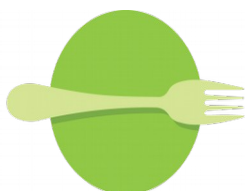


# **Newbury NEWTS Gourmet Dinner 14<sup>th</sup> February 2019**

**Menu devised by**



**THE RESTAURANT**  
NEWBURY COLLEGE

**Wines chosen and provided by**



carte-du-vin

Aperitif Wine: Grain d'Amour, Rosé tendre

**Warm crispy "Beurreck", tomato, chilli jam**

Wine: Château Rouquette, Cuvée Arpège, La Clape



**Smoked centre cut Scottish salmon, Rillettes and Ceviche with  
Salmon pearls, cucumber and Dill**

Wine: Sameiràs Blanco, Ribeiro



**Roasted 28-day mature Beef rib eye, celeriac mash, Honey roasted  
winter roots and peppercorn sauce**

Wines: Terre d'Épices, Domaine de Grangeneuve  
Clos Malverne, Stellenbosch



**Spoon of Creamed rice, Argen prune with Armagnac**

Wine: Treloar Muscat de Rivesaltes

**Chocolate plate Gourmand**



**House fruit Jelly with Coffee**