

Newts Dinner at Newbury College 23-2-23

Menu devised by



Wines provided by



Canape selection and prosecco

Wine: Prosecca La Gioiosa DOCG

Bortsch

Shredded duck, vegetable garnish

Hors D'oeuvres plate

Pork and chicken liver, Smoked salmon, whipped Goat's cheese with honey and red pimento

Wine: Lion and Lily Sauvignon

Lychee Granita

Saki, with fresh Lychee

Peppered Beef sirloin served Pink,

Pepper sauce, celeriac puree, Anna Potato, glazed carrot

Wine: Vina Ardanza Reserva

Poached forced Rhubarb

Honey cream, Oat Nougatine

Wine: Chateau de Rayne Vigneau 2002

Coffee and petit Fours