

# NEWT'S DINNER

17<sup>th</sup> February 2022

**Menu devised by**



**Wines provided by**



**Canape of marinated salmon, duck ballotine, vine tomato arancini**

Wine: Majestic Fizzy and Juicy

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**Wild mushroom consommé with tortellini and cheese straws**

Wine: Peter and Ulrich Dry Riesling

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**Pineapple and basil intermission**

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**Guinea fowl sauteed breast, confit leg in pastry, celeriac and winter vegetables**

Wine: Bread and Butter Pinot Noir

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**Bitter chocolate plate, caramel and kumquats**

Wine: Elysium Black Muscat

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**Tea and coffee with**  
Raspberry and ginger

Pate de fruits

Wine: Fonseca Tawny Port

