



the bell at skenfrith

wine australia dinner

thursday 16 september 2010

selection of canapés on arrival

Jansz Tasmania Premium Non Vintage Cuvee

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beetroot soup with herb cream and pata negra breadsticks

Yalumba Wild Ferment Chardonnay

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steamed wild bass fillet on a warm salad of garden spinach and baby leeks with a caviar cream sauce

Pewsey Vale The Contours Eden Valley Riesling 2004

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breast of madgett's farm duck with pomme anna potato, braised savoy cabbage, baby garden vegetables and griottine jus

**Yalumba Barossa Bushvine Grenache
Yalumba Y Series Viognier**

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twice baked welsh goat's cheese soufflé with endive and candied walnut salad and pickle vinaigrette

Smith & Hooper 100 of Joanna

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deconstructed apple tart tatin, blackberry and local honey fanices and bower farm clotted cream ice cream

Yalumba Handpicked Botrytis Viognier

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coffee & chocolate truffles

£60 per ticket (tables available)

