



PETER GORDON The Providores & Tapa Room 26th January 2004

A grilled Scallop and Green Plantain Crisps
With Sweet Chilli Sauce and Crème Fraiche
Tokay Pinot-Gris, Le Fromentau - Josmeyer 2002
Bottle £41.95 175ml Glass £10.50

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Smokey Coconut and Tamarind Laksa
With Green Tea Noodles, Morels and a Prawn Hijiki Dumpling
Chardonnay, Barossa Vines, Grant Bruge 2001
Bottle £21.25 125ml Glass £3.50

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Grilled Halibut on Chorizo mash with Snails,
Edamame and Yuzu Pomegranate Dressing
Cartuxa Branca de Evora ,Reserva – Fundacao Eugenio de Almeida 2000
Bottle £36.00 125ml Glass £9.00

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Roast Goosnargh Duck Breast on Sweet Potato Miso Mash
And Cavolo Nero with Sherry and Chilli Poached Quince
Zinfandel, Sonoma Country – Pedroncelli 1999
Bottle £24.40 175ml Glass £6.10

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Chocolate Cake with Salted Almond Cream
And Cranberry Rosewater Compote
Recioto di Soave – Anselmi, I Capitelli 1995
Half Bottle £21.75 100ml Glass £7.25

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Tamarind and Ginger Chocolate Truffles
Freshly Ground Colombian Coffee

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Bottle Package £145.35
Glass Package £36.35

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Our sincere thanks to the sponsors of this evening's event
Villeroy & Boch
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And the support of all our suppliers