



NIGEL HAWORTH Sunday 1st February 2004

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Treacle Salmon, Scallops, Pickled Ginger  
Muscat "Collection" Series Kuentz Bas 2000

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Blackpudding & Buttered Pink Trout with Mustard and Watercress Sauce  
Sauvignon Blanc Fairhall Downs 2002

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Bowland Forest Milk Fed lamb, Leeks and Barley,  
Yellow Beets  
Lark Hill Cabernet Merlot 1999  
Canberra District

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Six months Mature Kirkham's Rhubarb Jelly  
Palladius 2002 Eben Sadie

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Melting Ginger Pudding, Iced Double Cream  
Caramel Custard  
Pedro Ximenez Emilio Lustau

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Freshly Ground Colombian Coffee & Petit Fours

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Our sincere thanks to the sponsors of this evening's event  
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Booths Supermarkets  
And the support of all our suppliers