



Sunday 30th JANUARY

NIGEL HAWORTH - NORTHCOTE MANOR, LANGHO

Reg Johnson's seared Cornfed Duckling,  
Spicy Red Cabbage, Mead  
Gewurtztraminer, Les Folastries, Josmeyer, 2002  
175ml Glass £12.80

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Cornish Crab Ravioli, White Leek Broth, Truffle  
Malvasia, Colheita Cask 3, Vinhos Barbeito, 1993  
70ml Glass £8.50

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Farmer Sharp's Herdwick Mutton,  
matured for 3 weeks, braised slowly with English Onions,  
Herb Dumplings, Buttered Roots  
Rasteau, Cuvée Prestige, André Roméro, 2000  
175ml Glass £11.60

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Leagram's Organic Lancashire Curd, Onion Marmalade, Quail Egg  
Sauvignon, Late Harvest, Semi-Dulce, Rueda 2001,  
100ml Glass £3.30

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Queen of Puddings Soufflé,  
Lemon and Crème Fraîche Ice Cream  
Elysium, Black Muscat Quady, 2003  
100ml Glass £7.10

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Nigel's festival evening with Craig and Julian, is fully inclusive of Champagne  
and one glass of wine with each course. If you are enjoying the wines  
and would like another glass please feel free to order with the staff.  
Any extra wines will be charged accordingly.

Our sincere thanks to the sponsors of this evening's event  
Booths Supermarkets  
The Wright Wine Company  
North West Fine Foods  
And to all of our suppliers for their support