

WEDNESDAY 30TH JANUARY

# NIGEL HAWORTH

NORTHCOTE

THREE FLAVOURS OF ASCROFT'S BEETROOT, GOAT'S CHEESE MOUSSE,  
BEETROOT SORBET

Vouvray, Le Haut-Lieu, Domaine Huet, Loire Valley, France 2010

---

GOOSNARGH CHICKEN OYSTERS, POTATO SKIN, TRUFFLE, SOIL  
Crozes Hermitage, Domaine Mule Blanche, Paul Jaboulet Aîné, Rhône Valley, France, 2010

---

WEST COAST SCALLOP ROSSINI, SEAWEED, MADEIRA JELLY  
Tokaji Furmint, Dobogó, Hungary, 2010

---

FORAGERS SOUP,  
INGLEWHITE GOAT'S CHEESE DUMPLING

---

AGED DEXTER BEER FED BEEF LOIN, TARTAR TOAST,  
TAIL STEWED MUSHROOMS, MALT, GAUFRETTE POTATOES  
Cabernet Sauvignon, Ridge Estate, Sanata Cruz, Ridge Vineyards, California, USA, 2008

---

BITTER CHOCOLATE AND BLOOD ORANGE TEA CAKE,  
JAMAICA ALLSPICE, MARMALADE SORBET  
La Grande Josiane, Liqueur d'Armagnac a l'Orange, France

TONIGHT'S SPONSORS

TASTE TRADITION LTD - [www.tastetradition.co.uk](http://www.tastetradition.co.uk)