

TUESDAY 23<sup>RD</sup> JANUARY 07  
RAYMOND BLANC  
LE MANOIR AUX QUAT' SAISONS  
GREAT MILTON, OXFORD

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*Louis Roederer, Brut Premier,  
A Selection of Canapés*

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Terrine d'Anguille aux parfums du Japon  
(Eel and Mouli Terrine)

*Mercurey 'Meix Foulot' Paul de Launay 2005  
125ml Glass £6.90 Bottle £39.95*

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Confit de foie gras et puree de coings;  
Gelee de Monbazillac et vinaigre balsamique  
(Confit of foie gras, Quince Puree;  
Monbazillac and Aged Balsamic Vinegar Jelly)

*Chateau Bouscaut Blanc, Pessac Leognan, Grand Cru Classe, 2003  
125ml Glass £9.95 Bottle £57.90*

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Filet de turbot poche, coques palourdes,  
huitre et algues des Cornouailles, concombre et wasabi  
(Poached fillet of Turbot in its cooking juices;  
Wasabi Cockles and Clams,  
Cucumber and Seaweed, Cornish Duchy Fal Oyster)

*Menetou-Salon, Clos des Blanchais, Dom Henry Pelle 2005  
125ml Glass £9.25 Bottle £35.95*

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Pigeonneau d'Anjou rôti choucroute de céleri rave et  
sauce au vin rouge parfumée au genievre  
(Roasted and jus Squab, Celeriac choucroute and  
Red Wine Juniper sauce)

*Gigondas, Dom les Pallieres, H Brunier 2001  
175ml £12.40 Bottle £48.50*

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Charlotte aux poires Williams,  
Glace a la cannelle et vanilla  
(Caramelised Williams Pear baked in a thin Brioche;  
Cinnamon and Vanilla Ice Cream)

*Goldackerl, Beerenauslese, Willi Opitz 2005  
100ml Glass £10.75 Half Bottle £39.50*

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*Glass Package £49.25 Bottle Package £221.80*

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OUR SINCERE THANKS TO THE SPONSOR OF THIS EVENING'S EVENT  
SHARROCKS FRESH PRODUCE LTD  
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