

Food and Wine Tasting Evening

Marinated Olives £2.95, Home baked bread and oils £3.50

Baked bread with hummus, pesto and tapenade £3.75

STARTERS

Shredded Confit Duck, with hoi sin and chilli, served on toasted sour dough

Smoked trout salad, with capers, croutons and a honey and ginger dressing

Borscht, beetroot soup, with grated horseradish

MAIN DISHES

Roast striploin, served pink, with chimmichri, homemade chips, roast vine tomatoes and dressed salad

Mousaka, layers of aubergine with ratatouille and cheese sauce

Bouillabaisse, mixed fish served in a tomato, fennel and tarragon broth

Spiced Lamb Shank cooked in a Moroccan tagine, served with fragrant couscous

PUDDING DISHES

Chocolate and chilli torte, with mint mascarpone

Baked rice pudding brûlée, with spiced apple puree

Cheese & biscuits

THE SCORE CARD

Please score each wine out of 5 (5. very good, 1. Not to your liking)

	Small Glass	Score	Big Glass	Score
<u>Starter Wine</u>	TBD		TBD	
<u>Main Wine</u>	TBD		TBD	
<u>Dessert Wine</u>	Taylor's Port Fine Ruby			
WINNER				

Please Leave Contact Details If You Wish To Be Emailed Other TSK Events

Name:

Email:

Telephone number: