

Philip Shaw Australian Wine Dinner

Tuesday 19th May 2009

Arrival 7.00pm
Dinner at 7.30pm

Hosted by winemaker
Philip Shaw

On arrival

Lots of bubbles!!!

~oOo~

Slow cooked local chicken and ham terrine,
smoked cherry chutney, brioche

Philip Shaw No.19 Sauvignon Blanc 2006, Orange

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Tortellini of crab, truffled haricot blanc, crab foam

Philip Shaw No.11 Chardonnay 2005, Orange

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Roast duck breast, fondant potato, green beans
and a pineapple jus

Philip Shaw No.17 Merlot, Cab Franc, Cab Sauvignon 2005, Orange

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Selection of local and French cheeses served with
fig and grape chutney and homemade biscuits

Philip Shaw No.89 Shiraz, Viognier 2005, Orange

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Coffee and petit fours

Call 01803 837180

Only a few spaces available

£35.00 per person

