



# Chaîne des Rôtisseurs

Bailliage de Grande Bretagne

## Celebratory Dinner

Friday 25 September 2009

Welcombe Hotel, Stratford upon Avon

Champagne and Canapés  
*Charles Heidsieck Brut Réserve*

Colchester Rock Oysters & red wine shallots, Quail Scotch egg, Tomato, basil & mascarpone tartlet

Concours International des Jeune Sommelier Awards

### Dinner

Cotswold Pigeon and Foie Gras ravioli, wilted Spinach

*Piper-Heidsieck Brut Vintage 2000*

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Seared Scottish Scallops, black pudding, girolles, sage butter

*Montana Letter Series "Ormond" Chardonnay 2004*

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Lemon Sorbet

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Stowell Park Estate Saddle of Venison  
Wild Mushroom mousse, Crisp potato cake, Savoy cabbage, Elderberry sauce

*Jacob's Creek Heritage Collection St Hugo Cabernet Sauvignon 2005*

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Wild Berry and Champagne Jelly, Orange Blossom ice cream

*Perrier Jouët Blason Rosé NV*

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Coffee and Petit Fours

*Morris Old Premium Liqueur Muscat NV*

*menu may change subject to market availability*