



Thursday 27 January 2011 - Dinner - Chef Philip Howard

Magnum of Champagne Delamotte Blanc de Blancs Le-Mesnil-sur-Oger

Roulade of Octopus with Squid Ink Tarama, Salt Cod Beignets,
Blood Orange and Clams



1988 Pavillon Blanc de Château Margaux Bordeaux

Foie Gras Bavarois with Rhubarb, Fruit Bread Tuilles and Parmesan



2005 Pavillon Blanc de Château Margaux Bordeaux

Sauté of Scottish Langoustine Tails with Potato Gnocchi
and an Emulsion of Perigord Truffle

Fillet of Turbot with Hand Rolled Farfalle, Calves Tail, Celeriac and Salsify



1996 Château Margaux Premier Grand Cru Classé Bordeaux

Roasted Leg of Pyrenean Lamb with a Purée of Perigord Truffles
and a Beaufort and Cauliflower Croquette



1996 Château d'Yquem Premier Cru Supérieur Sauternes Bordeaux

Crème Caramel with Golden Raisins and Sauternes