



Friday 28 January 2011 - Lunch - 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



2008 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



2003 Pavillon Rouge de Château Margaux Bordeaux

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



1998 Château d'Yquem Premier Cru Supérieur Sauternes Bordeaux

Crème Caramel with Golden Raisins and Sauternes