

Thursday 21<sup>st</sup> October 2010  
Gourmet Menu

*Selection of Canapés –  
Light non-vintage Laurent Perrier*

*Seafood Consommé, Crab Dumpling, Pan Fried Scallop –  
Laurent Perrier Ultra Brut*

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*Butter Roasted Mini Fillet, Truffle & Parmesan Pudding,  
Glazed Baby Vegetables, Truffle Jus  
- Red Wine*

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*Mini Raspberry Trifle, Sable Biscuit, Honey Ice Cream -  
Laurent Perrier Rose*

*Selection of Fine Cheeses, Homemade Fruit Chutney and Biscuits  
– Red Wine / Port*