



Titanic Menu *100th Anniversary Saturday 14th April*

Cava Reception with live music 7.30 arrival to dine at 8pm

First Course ~ hors d'oeuvres

*Canapés a`L'Amiral s
Grangesta Cava NV (Spain)*

Second Course ~ Soup

*Cream of Barley finished with Bushmills Whiskey and Cream
Henriques Madeira (Portugal)*

Third Course ~ Salad

*Asparagus and Watercress Salad with Champagne and Saffron Vinaigrette
served with Roast Squab
Zonin Pinot Grigio (Italy)*

Fourth Course ~ Fish

*Poached Salmon with Mousseline Sauce garnished with Cucumber and Fresh Dill
Domaine De Colombier Chablis ~ Burgundy (France)*

Fifth Course ~ Sorbet

Rose Water and Mint Sorbet

Sixth Course ~ Entrée

*Pan~Seared Filet Mignon topped with Foie Gras and Truffle drizzled with a Cognac, Madeira and Red Wine
Reduction served with Potatoes Anna, Creamed Carrots and Zucchini Farci
Finca Amalia Reserva Rioja (Spain)*

Seventh Course ~ Sweet

*Spiced Peaches in Chartreuse Jelly and French Vanilla Ice Cream
Santa Carolina Late Harvest Sauvignon Blanc 2008 (Chile)*

Eighth Course ~ Dessert

*Cheese and Fruit
Cockburns Special Reserve Port (Potugal)*

Ninth Course

Coffee and Petit Fours

Prize Draw

£125 per person