

Hosted by



Friday 26th March 2010
New World v Old World
Wine Evening

4 Courses - 8 wines

Warm Crottin de Chavignol, toasted walnuts, rocket

Sancerre La Princesse, Henri Bourgeois / NW Cloudy Bay Sauvignon blanc, New Zealand

Baked Monkfish tail, creamed leeks, chorizo

Bourgogne Chardonnay, Les Belles Roches / NW In Situ Winemaker's Selection Chardonnay,
Aconcagua Valley Chile

Roast rump of Oxfordshire Lamb, rosemary jus, honey glazed roots

Chateau Haut-Gaudin, 1eres Cotes de Bordeaux / NW Kaiken Reserve Cabernet Sauvignon,
Mendoza Argentina

Triple Chocolate Torte, orange confit

Monbazillac, Chateau Poulvere / NW Trentham Noble Taminga, Australia

Limited Spaces Available

£45/person

7.30pm start

To book a table please call: 01993 893012

or email: restaurant@witney-lakes.co.uk

Witney Lakes Resort

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www.witney-lakes.co.uk