

CABBAGE HALL'S TABLE ONE MENU



POTAGE YEHUDI MENUHIN

Champagne Lallier NV.

BALLOTINE OF QUAIL, CHICKEN PARFAIT, BEETROOT SALAD

Boned quail, chicken liver & sultana farce, liver pate, baby leaf grain mustard dressing.

Cline Viognier, California, USA 2008

SEARED RIVER LUNE SEABASS,

Thai style potato cake, lemon grass butter sauce.

Casa Marin Sauvignon Gris, Estero Vineyard 2008

ROAST BELLY PORK, LOCH FYNE SCALLOPS,

R.S. Ireland's black pudding, ginger veloute cream

Domaine des Remizieres Crozes Hermitage 2006

PAN FRIED BREAST OF REG'S GOOSNARGH DUCK, OLIVE & TOMATO JUS

Woodalls Cumbrian air dried ham & shallot risotto, spinach, haricot vert.

Palazzone Rubbio, Umbria 2007

PASSION FRUIT CRÈME BRÛLÉE

Pineapple & star anise compot.

Innocent Bystander Sparkling Pink Moscato NV Australia

COFFEE & PETITS FOURS

