

THE BALKERNE RESTAURANT

Wine Adventure Dinner –Wednesday Evening, 1st February 2012

Start the evening off with a glass of prosecco and canapés!

Confit duck spring rolls
Mini fishcakes
Mushroom tarts

Stelle d'Italia Prosecco £3.00 per glass (125ml)

Starters

A trio of mackerel

Sashimi with sesame ginger and soy, smoked mackerel domburi and mackerel won ton in fish soup

Gewurtztraminer Trimbach - the spicy lychee character of this wine will stand up to the spices found in these dishes. Plenty of flavour to enhance as well as compliment.

Slow roasted duck leg with beetroot and sour cream soup and soda bread toast

Le Castelmaure Corbieres. Soft tannins with plenty of black fruits will stand up to gaminess of this dish as well as the strong earthy flavours of the beetroot.

Calzoncino of smoked mozzarella with spinach and mushrooms

Sauvignon Blanc - Sauvignon is always a good match for smoked cheese. Plenty of acidity that will cut through dish but not over power the rest of the dish.

Sirloin of beef spring roll with onion salad and oyster sauce

Cabernet Reserve, Tooma River. The rich cassis flavours of this Reserve Cabernet will stand up beautifully to the beef but because it has softer tannins will not over power.

Main Courses

Pigs trotters stuffed with chicken roast shallots and Paris mushrooms with mousseline potatoes and red wine jus

Chardonnay Reserve - enough flavour here will mean that the wine will not get lost in the myriad of flavours in this dish.

Slow roasted hake wrapped in sea weed on spiced butter beans with mussel fritters and chorizo butter sauce

Fiano MandraRossa. This wine has everything, warmth, flavour and a hint of spice. And with all the flavours in this dish it would be hard to find just one wine to match. However, we have in this remarkable wine Fiano.

Assiette of lamb

Pan fried kidney on potato rosti and redcurrant, grilled liver with shallot tatin and gremolata, and lamb fillet slow cooked with harisa and onion salad

Cotes du Rhone, Pas de la Beaume. A lot of spice needed here for this dish, but roundness and suppleness as well. The lamb needs tannin but spice as well to help your mouth mop up all those juices. The Rhone as always delivers both.

Pan fried saffron and leek risotto with wild rocket and sautéed mushrooms

Riesling Peter Lehmann. Riesling is an unsung hero where delicate spices such as saffron is concerned. It has acidity but also a delicate spice character that enhances not over powers these beautiful rare spices.

Vegetables

Champ mash

Prima vera vegetables

Desserts

A selection of desserts

Filter coffee or tea

Menu £14.00 per person – includes 3 courses, coffee or tea

The selection of wine on offer has been specially chosen to complement our menu....

	125 ml glass
Riesling, Art Series, Peter Lehman, Australia	£3.20
Fiano, MandraRossa, Sicily, Italy	£2.90
Le Castelmaure, Corbieres, Languedoc Roussillon, France	£3.30
Sauvignon Blanc Vin Pays d'Oc, France	£3.10
Chardonnay reserve, Tooma River, Australia	£2.80
Gewurztraminer, Trimbach, Alsace, France	£5.00
Cote Du Rhone, Le Pas de la Beaume, Cave de Cairanne, France	£3.60
Reserve Cabernet. Tooma River, Australia	£2.80