

# Penelope's Pleasure Palace

22 December 2010



Apéritif

*Nicolas Feuillatte NV Champagne*

*A light and fruity Champagne with fine discreet bubbles and subtle overtones of apples and pears.*



Black Bean Soup with Black Bean Salsa

*Côtes du Rhône 2006 E Guigal*

*Full-bodied wine offering a robust core of dark fruit, and savoury white pepper notes that make it a superb food wine.*



Little Smoked Haddock Pots

*Chablis La Maladière 2008 William Fevre*

*Golden in colour with green tints, this wine has a fresh bouquet with notes of citrus and lemon. These flavours continue onto the palate which is fresh and balanced, with the perfume and mineral notes which are the hallmark of the region.*



Home Made Lemon and Orange Sorbet



Spinach and Goat Cheese stuffed Leg of Lamb

Portobello Mushrooms stuffed with Spinach and Goat Cheese (v)

*Sea Bass a la surprise*

with Green Beans, Creamed Leek & Sweet Potato Gratin, Sautéed Parsnips & Carrots with Honey & Rosemary,  
Celeriac Mashed Potatoes

*Château Greysac 2006 Médoc, Cru Bourgeois*

*A Cru Bourgeois offering plenty of classic Médoc flavours of cassis, black cherry and plum fruits, balanced by hints of vanilla and spice. Fine tannins give backbone to the wine.*



Pear Tarte Tatin with Home Made Vanilla Ice Cream



Cheese Board