

Dinner at The Three Horseshoes

Charsfield, Suffolk

9 November 2013

Prix fixe menu £50

Amuse Bouche

Lentil & Porcini delice



Hors D'œuvres

Pork & duck rilette

A coarse, spiced terrine made with shredded pork and duck meat.

Wine: Wehlener Klosterberg Riesling Spätlese 2001



Poisson

A selection of preserved fish

Gravlax, smoked prawns, mackerel and trout

Wine: Gavi Montiero 2012



Sorbet

A scoop of Calvados and sage sorbet to cleanse the palate



Plat au Four

Sole paupiette

A gently poached sole, rolled and stuffed with salmon mousse

Wine: The Ned Black Label Waihopai River Pinot Grigio 2012

— or —

Slow roasted pork belly

with a crisp crackling and apple sauce

Wine: (red) Bellerio Barbera 2012 Piemonte, or

(white) The Ned Black Label Waihopai River Pinot Grigio 2012

All the above served with dauphenoise potato and gateau de courgette



Dessert

Assiette de desserts

Banana Tatin, rum and raisin ice cream and île flottante

Wine: Domaine de Coyeux 2007 Muscat de Beaumes de Venise



Fromages (suppl. £6.50)

A selection of three cheeses

Served with celery and chutney

includes Port: Taylor's Reserve



Café et petit fours

Filter coffee and a selection of petit fours

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