

**Gourmet Night**  
*New Wave Cooking*  
Friday 19 March 2010

A Tasting Menu using the latest cookery techniques and ingredients as found at such Restaurants as The Fat Duck and El Bulli. Each course is small so please don't be daunted by the number of dishes - we assure you of an extraordinary taste and presentation experience at a fraction of what it would cost you at those Restaurants!

On arrival, complimentary Canapes

*The Menu*

White Asparagus with Field Rhubarb and  
Black Truffle Coulis

Double Chop of Bass *en Persillade*, Parsley  
Foam Puree, Lime Fluid Gel

*Degustation* of Suckling Pig, Rutabaga,  
wilted Mustard Greens, Potato *Millefeuille*

Parmesan *Sandwich*, Lemon Marmalade,  
Black Olive and Leather Puree

Chocolate Wine, Millionaires Shortbread

£45.00 per head