

## Food and Wine Evening

### FOOD AND WINE EVENING

Please click [here](#) for our contact form for booking or enquiries Saturday 14th September

Hosted by: Mr Graham McGregor  
General Manager FIH

Mr Richard Palmer  
Founder Member of the  
Toastmasters Assoc & C.Inst S.M.M.

Mr David Allen (Master of Wine)  
Fine Wine Manager,  
Coe Vintners

Mr Colin Dunn  
Whisky Ambassador of Diageo  
Saturday 14th September 2013  
£59.95 Per Person  
Three course meal & coffee  
Dining at 8pm.

Canapes, Wines and Whisky Sniffing

Canapes:  
Spicy tomato fondue in a filo cup  
Lightly curried chic pea fritter  
Crostoni, anchovy butter, smoked halibut

Champagne: Dampierre Cuvee Des Ambassadeurs 1er Cru NV Fine, long lasting mousse with pale golden colour. Inviting bouquet with typical Pinot Noir notes. Balanced palate with rounded flavours and clean fresh finish. A very elegant, delicate wine Delicious as an aperitif and also great accompaniment to canapes, desserts and light dishes.

To Start:  
Crab quenelle, scallops, pancetta, pea puree and pea shoots

Goat's cheese panna cotta, tapenade, rocket, confit cherry tomatoes (V)

Wine: Chateau Tour de Calens Blanc, Graves 2009 Vibrant, golden colour. The nose is intense, youthful and vibrant with a hint of spicy oak. A creamy texture, excellent concentration of fruit and harmonious oak. Great accompaniment to salmon, trout or asparagus dishes.

Main:  
Rack of lamb, crispy sweetbreads, buttered fennel, potato galette

'V' Blue cheese, roasted pear and walnut filo tart, wilted chard and broad bean puree

Wine: Château Viex Lartigue, Grand Cru St Emilion 2007 On the nose there are strong aromas of dark fruits such as black cherries and plums with hints of mocha and tar. The palate is delightfully fresh, light to medium bodied with juicy crisp red fruit.

Dessert:  
Minted raspberry brulee, strawberry granite, shortbread

Wine: Gewurztraminer VV Vendange Tardive, Zind Humbrecht 2010  
Rich gold colour. Expressive and aromatic, showing strong ripe exotic fruits and noble rot character (chocolate, roasted aromas, honey). Interesting, complex saline finish. Sweetness takes over the palate in a gentle way due to the low alcohol, and the high acidity gives the wine a fresh touch. A choice of Grand Cru Coffees or Leaf Teas / Tisanes and hospitality  
A choice of Grand Cru Coffees or Leaf Teas / Tisanes

Colin Dunn, Whisky Ambassador from Diageo takes you around the Malt Whisky Flavour Map, showing the differences in style and taste and bringing them to life in new innovative ways.

The Whiskies are : Glenkinchie 12 y.o. (Delicate), Talisker 10 y.o. (Smoky) , The Singleton of Dufftown 12 y.o. (Rich), Dalwhinnie 15 y.o. (Fruity)

Whisky will never taste the same again!

Enter into our draw to take part in the Sabrage (1 in 6 will be able to take part). Alternatively, you can do this for just the price of a bottle of sparkling wine or champagne on the night.

The County Hotel, Rainsford Road, Chelmsford, Essex CM1 2PZ