



Chateau Musar Dinner
with Ralph Hochar
Saturday 2nd October 2010



We are delighted that Ralph Hochar is returning this evening to share with us some of the secrets behind the much talked-about Chateau Musar wines and philosophy. I hope you find the wines as intriguing as anticipated and that Peter Friskey's menu complements them well.

Menu

Wines

Canapés

Potato Mousse – *leek jelly, truffle foam*

Chateau Musar Rosé 2004

Tuna Carpaccio
- *beetroot, caramelised orange & pea sprout salad*

Mosaic Red 2007
Syrah-Cinsault-Cabernet Sauvignon
Chateau Musar

Telmara Farm Duck - 3 ways:
- *honey-glazed breast, confit leg terrine,
seared foie gras en croute, baby potato fondants,
peach infused jus*

Chateau Musar Red Gaston Hochar 2003
Chateau Musar Red Gaston Hochar 2001

Apple Snow
– *apple sorbet, crushed pistachios, lemongrass sabayon*

Chateau Musar White Gaston Hochar 2000

Coffee & chocolates

7:30pm £60

Particular dietary requirements can be catered for – please ask; alternative dishes will be on offer for vegetarians.
The above does not include service, which is left to your discretion and is paid directly to the staff.
To confirm bookings, card details are required. £25 non-refundable deposit. Payment will be taken on the day.

Finalists for Freehouse of the Year 2010 (The Publican National Awards)
Best Restaurant South of Cambridge & Top 10 Cambridgeshire & West Suffolk
(Local Secrets Awards 2010)

