

**A GASTRONOMIC OCCASION FINE WINE  
EVENING**

**HOMEMADE CANAPES**

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**LOCAL WILD BOAR AND APPLE SAUSAGES**

Served with our own pickled pears

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**SUPREME OF RYE BAY CHICK TURBOT**

*With a fresh tomato fondue*

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**SHEILA'S FRESH MINT SORBET**

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**WILD BREAST OF PARTRIDGE "ROASTED"**

*With a port and elderflower sauce*

*Baby potatoes, roasted in Rosemary, Thyme and duck fat*

Braised Salisify

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**A SELECTION OF ENGLISH CHEESE**

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**HEATHER'S DARK CHOCOLATE TART**

*Served with a Belgium white chocolate Ice-Cream*

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**WITH THE COFFEE A SELECTION**

*Of Home-made Petit Fours*

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[www.theflushinginn.com](http://www.theflushinginn.com)

**WINES TO ACCOMPANY THIS EVENINGS OCCASSION**

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**PERRIER JOUET**

*Non Vintage*

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**CABERNET SAUVIGNON CORTACCIO 1995**

*Villa Carrafaggio Tuscany*

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**CHATEAU NEUF DU PAPE 2004**

*Chateau Fortia Blanc*

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**CHAMPAGNE JULES FERAUD**

*Non Vintage*

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**SAVIGNY – LES – BEAUNE 1981**

*1er Cru Doudet Naudin*

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**GRAHAMS VINTAGE PORT 1977**

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**MUSCADEL RIETVALLEI ESTATE**

*Half Bottles "From Grape Vines Planted in 1908"*

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**CHAMPAGNE "D de DEVAUX**

*La Cuvee*

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This evenings Occasion is No 468 in the 46<sup>th</sup> year of  
Gastronomic Occasions Friday 21<sup>st</sup> November 2008