

**A GASTRONOMIC OCCASION FINE WINE
EVENING**

HOMEMADE CANAPES

ROAST CELERIAC AND GARLIC SOUP

CONFIT OF DUCK SALAD

Heather's Pear and Walnut Chutney

POIRE WILLIAMS SORBET

THE FLUSHING'S FAMOUS AGGLOMERATION

A cold selection of Shellfish

A SELECTION OF ENGLISH CHEESE

ARMAGNAC PARFAIT

With an Earl Grey Syrup

WITH THE COFFEE A SELECTION

Of Home-made Petit Fours

Email: j.e.flynn@btconnect.com

www.theflushinginn.com

WINES TO ACCOMPANY THIS EVENINGS OCCASSION

CHAMPAGNE H. BLINN

Non Vintage

FINE WHITE PORT

Delaforce

CHATEAU NEUF DU PAPE 2005

Chateau Beauchene

POIRE WILLIAM

Liqueur

CHABLIS "VAILLON" 2004

1ER Cru Chablisienne

GRAHAMS PORT 2001

Late Bottled

CHATEAU LA CHARTREUSE 1997

Sauterne

A selection of liqueurs

Of your choice

*This evening occasion is in celebration of
Mr & Mrs Rumbelows 30th Wedding Anniversary
Saturday 8th November 2008*