

A GASTRONOMIC OCCASION

Wednesday 16th May 2007

HOMEMADE CANAPES

EGGS EN COCOTTE

“Sault”

MEDITERRANEAN TART WITH GOATS CHEESE

THE FLUSHINGS BOUZY ROUGE SORBET

“ARTICHOKE, MUSHROOM AND BEAN GRATIN”

Potatoes Sautéed with Herbs

Seasonal Vegetables

A SELECTION OF ENGLISH CHEESE

CROPWELL BISHOP STILTON

WIGMORE: *Unpasteurised Ewes Milk*

GOLDEN CROSS: *Pasteurised Goats milk*

CHOCOLATE AND CHESTNUT BAVAROIS

Served with a Bitter Chocolate Sauce

WITH THE COFFEE A SELECTION

Of Home-made Petit Fours

The Mann and Flynn Families since 1960

www.theflushinginn.com E-mail j.e.flynn@btconnect.com

WINES TO ACCOMPANY THIS EVENINGS OCCASION

CHAMPAGNE JULES FERAUD

H. Blin & Co “Epernay”

VOUVRAY 2004

“Domaine de Clerembault Loire”

MACON LUGNY 2005

Louis Latour

H. BLIN CHAMPAGNE

Non Vintage

CHATEAU ROBERT 2000

Cotes De Bourg

CHILEAN MERLOT 2005

Echeverria

CHATEAU BELINGARD 2001

Monbazillac

VEUVE CLICQUOT CHAMPAGNE

“Brut” Non Vintage

*This evenings gastronomic is in celebration of Mr Dawkins
Birthday*