



WADDESDON

*Waddesdon Manor Wine Dinner*  
SATURDAY 6<sup>TH</sup> JUNE 2015

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**CANAPÉS**

Tomato & Mozzarella Sphere  
H.Forman Smoked Salmon, buckwheat and herb blini  
Foie Gras Mousse, Brioche

*Champagne Rothschild Blanc de Blancs NV*



**PAN FRIED FILLET OF DOVER SOLE**

Cockles, Razor Clams, Charred Cucumber, Sea Vegetables

*2012 Château d'Angles Grand Vin Blanc*



**LOCAL DUO OF LAMB**

Herb and Mustard Glazed Canon, Slow Braised Shoulder, Artichoke Barigoule

*2000 Château d'Armailhac*



**TRUFFLED CAMEMBERT**

toasted sour dough

*2009 Château Clarke*



**THYME POACHED PEACH**

Chantilly, Raspberry Sorbet

*2008 Château Coutet*

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*Menu created and served by Tom Cook, Executive Chef Le Pont de la Tour*

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**CLUB D&D**