

arundel wine society

Wednesday February 24th 2016

Starter

Pan Seared Boudin Blanc
Creamed Leeks, Madeira Reduction

Main Course

Slow Braised Beef Cheeks
Mushroom and Celeriac Risotto
Parmesan Crackling, Herb Chapleur

Cheese Course

Barkham Blue Cheese
Beetroot and Apple Chutney, Local Honey
Hungry Guest Bread & Water Crackers

Dessert

Red Wine Poached Pear
Dark Chocolate Ganache, TPT Hazelnut Ice Cream

the
parsons
table

Please inform us of any dietary requirements or allergies upon booking so we can better facilitate your needs.