

# THE DINNER SERIES

HOSTED BY CAPER & BERRY  
AND HENNINGS WINE MERCHANTS

FRIDAY 11TH DECEMBER 2020

THE MINERVA, CHICHESTER FESTIVAL THEATRE, PO19 6AP

## BLACK TRUFFLE GOUGÈRE

BLACK TRUFFLE GOUGÈRE, PARMESAN

*Tinwood Blanc de Blanc, West Sussex*

## NATIVE OYSTER

NATIVE OYSTER, SMOKED COD'S ROE, WAKAMI, PARSLEY OIL, AVRUGA CAVIAR

*Muscadet Sur Lie Clos de Morinières, Loire*

## BEEF & SMOKED POTATO

ROAST BEEF, SMOKED POMME PURÉE,  
HORSERADISH, BLACK CABBAGE, TRUFFLE JUS

*Verne Malbec, Argentina*

## TUNWORTH & ALMOND

TUNWORTH CHEESE, ALMOND TART, MAPLE BAKED FIG, APPLE JAM

*Fleurie, Château de Fleurie, Beaujolais*

## SALTED CARAMEL MAGNUM

SALTED CARAMEL CHOCOLATE MOUSSE MAGNUM, COCOA NIB TUILLE

*Elysium, Black Muscat, California*

**£45 | FIVE COURSE TASTING MENU**

*Plus £20 for wine pairings or £10 for soft drinks*

**ARRIVE FROM 6.30PM FOR FIRST COURSE AT 7PM**

*Booking essential - for tickets visit [www.caperandberry.co.uk](http://www.caperandberry.co.uk)*

*If lockdown restrictions are extended and the event cannot go ahead, full refunds will be given  
Vegetarian and pescatarian alternatives available, plus we can cater for special dietary requirements*