

THE DINNER SERIES

HOSTED BY CAPER & BERRY
AND HENNINGS WINE MERCHANTS

FRIDAY 18TH DECEMBER 2020

THE MINERVA, CHICHESTER FESTIVAL THEATRE, PO19 6AP

SMOKED SALMON & CAVIAR

SMOKED SALMON AND AVRUGA CAVIAR SANDWICH

Albury Estate Blanc de Blanc, Surrey

SCALLOP & LANGOUSTINE VELOUTÉ

KING SCALLOP, LANGOUSTINE VELOUTÉ, APPLE, CORIANDER

Muscadet Sur Lie Clos de Morinières, Loire

DUO OF TURKEY

DUO OF TURKEY, PANCETTA, PARSNIP PURÉE, CONFIT CARROTS,
BRUSSEL SPROUT LEAVES, CRANBERRY REDUCTION

Domaine de Cornillac Beaujolais

ISLE OF WIGHT BLUE & CARROT CAKE

ISLE OF WIGHT BLUE, SPICED CARROT CAKE,
CANDIED PECANS, GOLDEN RAISIN CHUTNEY

Chateau de Lort, Bordeaux

STICKY TOFFEE CHRISTMAS PUDDING

STICKY TOFFEE CHRISTMAS PUDDING, BLACK TREACLE ICE CREAM,
MUSCOVADO SAUCE, BRANDY TUILLE

Quinta do Portal Moscatel Reserva, Portugal

£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

*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*