

DISCOVERY EVENING

SOIRÉE DÉCOUVERTE



11, 17 & 18 September 2009
7.45pm

£45.00 per person
£10 per person deposit

Antilles

France has its share of the Caribbean: the islands of Martinique, Guadeloupe, St Martin and St Barthelemy are truly paradisiac. They were in the French news for different reasons last winter with much unrest, a lengthy general strike, protests against high prices, for more equality at work and higher wages. So we wanted to put these islands on our map of France this summer. With a third of the land devoted to agriculture, the main produce grown is cane sugar, coffee, sweet potato, avocado, banana, coconut and other exotic fruits. Goats and sheep, chicken and pork are the main meats used in cooking. Cod is dried and preserved in salt, freshwater crayfish and other sea crustaceans (crabs, lobster, prawns...) are also well represented in this cuisine which takes its inspiration from the local exotic fruits, vegetables and spices, combined with influences from Europe and India. Rhum has dozens of different producers; it is consumed throughout the day in various forms, whilst local restaurants use the French mainland wines to complement their dishes.

APERITIF

Planteur, a rhum cocktail with exotic fruit juices, cane sugar syrup and vanilla - salt cod fritters (*accras*) with spicy tomato relish

ESPADON MARINÉ ET Z'HABITANT

diced swordfish *cooked* by being marinated in lime and lemon with coconut milk, served with freshwater crayfish and mixed leaves

ALSACE RIESLING - ALBERT MANN 2007

small, well regarded organic domaine, producing grapes with carefully controlled yields and elevated maturity. spicy apple and pear aromas, rich and complex substance

COLOMBO D'AGNEAU

casserole of diced leg of lamb with a combination of spices (cumin, turmeric, coriander, cloves, fenugreek, ginger and mustard seed), served with *Créole* rice, roasted sweet potato, and cooked apple & banana

COSTIERES DE NIMES - MOURGUES DU GRES 2006

this wine is made between the Rhone and Languedoc regions, using Syrah, Grenache noir, Carignan and Mourvedre. Unoaked, deep purple red in colour, it develops natural aromas of black fruits with pleasant notes of liquorice

FROMAGE FRAIS ET CHUTNEY

a fresh, unmaturing goat's cheese accompanied by a spicy home made exotic fruit chutney

GAMAY DE TOURAINE - HENRY MARIONNET 2007

25 year old Gamay from the Loire: sweet, perfumed, vibrant red berry fruit, exuberant freshness, just like our goat's cheese!

FRUITS FLAMBÉS AU RHUM

pineapple and other fruits flambéed with rhum and served with passion fruit sorbet and home made honey and ginger cake

JURANÇON MOELLEUX - LAPEYRE 2006

organically grown Gros Manseng grapes from the foothills of the Pyrenées, sweet but not syrupy, with a touch of acidity and notes of pineapple, hence its selection.

CAFÉ

100% Arabica Espresso

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