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What's On.....

(name of establishment) is proud to welcome three of the world's best wine producers. Each evening will include a 5 course gourmet dinner with dishes carefully selected to compliment the fantastic wines served with each course.

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RESOURCE

EXAMPLE ONLY

DE BORTOLI WINES



**WEDNESDAY 4TH
JUNE, £45**

Family owned De Bortoli Wines is one of Australia's largest private companies. From vineyards throughout Victoria and New South Wales a wide range of premium wines is produced including red and white varietal wines, sparkling wines, fortified wines and the icon wine Noble One Botrytis Semillon, Australia's benchmark sweet white.

**WEDNESDAY 16TH
JULY, £45**

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**WEDNESDAY 24TH
SEPTEMBER, £50**

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A Tasty Sample.....



Deep fried Goat's cheese rolled in almonds)
roasted beetroot and rocket salad (v)

Pan fried scallops, Saffron risotto and piperade

Chicken liver parfait , chutney and toast

Salmon fishcakes
cream chilli sauce



Warm chicken and chorizo
salad, garlic dressed rocket
leaves

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Pan fried Duck breast, apple, pear and vanilla compote red wine sauce

1 6oz Sirloin Steak fat chips, onion rings and house ketchup

Free range chicken stuffed with Mozzarella cheese & a spinach tomato Basil sauce

Pan fried calves liver and pancetta, Rosemary mash, caramelised onions and red wine jus

Traditional free range chicken Kiev, Dauphinoise potatoes

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