

# James Duckett

at the Old Custom House

## **Charity Tasting Dinner in aid of the Calvert Trust**

Tuesday 6<sup>th</sup> October

### **MENU**

#### ***Canapes on arrival***

*Paternina Banda Rosa DOC Rioja 2008, Spain*

◇◇◇◇◇

***Duck and foie gras terrine served on toasted  
home made bread with pear chutney, candied  
orange and salad***

*Oppenheimer Krötenbrunnen Spätlese 2007,  
Germany*

◇◇◇◇◇

***Grey mullet, fennel dressing and vierge sauce***  
*Château La Lézardière Entre-Deux-Mers AC  
Bordeaux 2006, France*

◇◇◇◇◇

***Confit of belly pork, with parsnip cream, cider  
jus and sage***  
*Barbera del Piemonte 'Ottone 1', San Silvestro  
2007, Italy*

◇◇◇◇◇

***Parfait of Vulscombe goats cheese with  
quince and lavosh***

*Bricco Primitivo IGT Puglia 2007, Italy*

◇◇◇◇◇

***Crème brûlée with baked peach, caramel and  
almonds***

*Berton Reserve Botrytis Semillon 2005, Australia*