



Cowes Week 2011 Annual Dinner

Menu

*Goats cheese & caramelized red onion tart
with candit tomato salad and olive tapenade*

Mizuna salad

and a

Honey dressing

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A very special pork fillet stuffed with black pudding,

served with a

piquant apricot & crème fraiche sauce

Dauphinoise potatoes

Medley of summer vegetables

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Summer Pudding and cream

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Cheeseboard selection with biscuits and celery

Cockburn's Special Reserve Port

or

Blany's Madeira

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Coffee

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Wines

2009 Baron d'Arignac Vin de Pays D'Oc

2009 Baron d'Arignac Blanc de Blancs

½ a bottle of wine per person is included in this menu