



St Hallet

Wine tasting Evening Wednesday 3rd February
Hosted by Toby Barlow and Paul Cooke

Menu **To start**

Barramundi and yabby salad with a Thai vegetable salad

Main course

Roast saddle of lamb with smoked sweet potato puree
aubergine fondant and green beans

Pudding

Passion fruit delice with meringue biscotti

Coffee and homemade lamingtons

£34.00 per person



Hosted by Emily Barclay owner of Perfect Wine Company

Menu

Wednesday 17th March 2010
7.15pm

To start

Crème fraiche and French onion tart fine

Main course

Daube of beef with noodles and Bourgogne garnish

Pudding

Classic lemon tart with raspberry coulis

£34.00 per person including wine