



## Holbeck Ghyll Gourmet Menu

### Scallops

West Coast of Scotland Hand Dived Scallops with  
Spiced Cauliflower, Apple & Raisin Purée  
*Lagar de Cervera, Albariño, Rias Baixas, Spain 2006*



### Frogs legs

Fricassee of boneless frogs legs with ceps and artichoke veloute  
*McHenry Honen, 3 Amigos, Margaret River, Australia 2005*



### Boudin Blanc

Boudin Blanc with Sautéed Scottish Langoustine and Chorizo Foam  
*Rudera, Chenin Blanc, Stellenbosch, South Africa 2006*



### Venison

Roasted Loin of Lakeland Venison with Herb Spatzle  
*Lazull, Cabernet Sauvignon, Valle del Maipo, Chile 2002*



### Nougat

Nougat Glace with Exotic Fruit and Warm Mango Parcels  
*Brown Brother's, Orange Muscat and Flora, Australia 2006*



### Cheese

A Selection of British and French Cheeses  
*Taylor's Late Bottled Vintage 2001*



Davidoff Coffee and Petit Fours