



# THE RAG

ARMY & NAVY CLUB

## Three Course Menu with Wine Pairing

£65 per person

### On Arrival

Army & Navy Club, NV, Champagne

### Starter

Shellfish Bisque with Crab Turnover and Chilli Oil

*Emile Beyer Pinot Gris, Alsace, France 2017*

Pumpkin Pannacotta with Blue Cheese Croquette, Watercress and Hazelnut Salad (v)

*Mosel Riesling, Kabinett, Germany 2016*

Terrine of Ham Hock and Confit Truffle Potato, Smoked Tomato Chutney and Toasted Sourdough

*Fleurie Cru Beaujolais, Chanson, France 2015*

### Main Course

Pan Seared Scallops with Saffron and Tomato Risotto, Coral Powder and Basil

*Mâcon La Roche-Vineuse, Chanson, France 2015*

Roasted Traditional Norfolk Partridge Served with Game Chips

*Givry, Domaine Chanson, France 2016*

Open Lasagne of Wild Mushrooms, Celeriac and Baby Leeks with Truffle Cream (v)

*Châteauneuf-du-Pape Chapoutier, France 2016*

### Choice of Sides

Potatoes, Creamed Potato, French Fries, Buttered Leaf Spinach,  
Broccoli with Almonds, Braised Red Cabbage and Root Vegetable Puree

### Dessert

Warm Chocolate Fondant with Pistachio Ice Cream

Paris Brest with Café Mousseline and Amaretto Anglaise

Desserts will be served with

*Garonnelles, Sauternes, France 2017*