



St James's Club

Ladies and Gentlemen's GOURMET DINNER

Rodney Lambert, Christopher Tetlow and Nasira Majid are hosting a gourmet dinner in similar form to the gourmet lunches which have been so successful in the Club, except on this occasion the dinner will be for ladies and gentlemen and there will be no formal wine tasting. Continuing the tradition of the lunches, rather than members supplying wines from their own cellars some agreeable wines have been chosen, with Shaun White, to be tasted with each course. This is a black tie dinner and the theme is 'Black and Gold'.

WINES

Aperitif

Mum Classic Champagne

Wines

Chablis 1er Cru Fourcharme
Vielle Vignes Domaine Vrignaud 2011

La Rose de Labegorce
Margaux 2009

El Puntido
Vinedos de Pagonos 2004

Bouchard Finlayson
Hannibal 2012

Pudding Wine
Gourmandice Chateau Viranel

Port

MENU

Starter

Fresh pan seared sea scallops
Served with Iberian chorizo
and a Somerset cider butter sauce

Main

28 day aged oven roasted fillet of Cheshire beef
Served on a bed of pearl barley infused with
English thyme and Claret,
accompanied by caramelised baby vegetables

Dessert

Swiss black chocolate fondant
Served with a warm summer berry compote and
Chantilly cream

Cheeses

Somerset Brie
Mrs Kirkhams Lancashire
Hartington Stilton

Coffee

Wednesday - 7:00 for 7:30 pm
£60 per person (including wine)

Dress Code: Black Tie - Black and Gold Themed

To make your booking:
Email info@stjc.org.uk or
Tel: 01612 829 3000

Parking: Members & Guests of the Club may park at King Street West NCP for up to 12 hours for £7. Validation tickets may be purchased at the bar before departing.