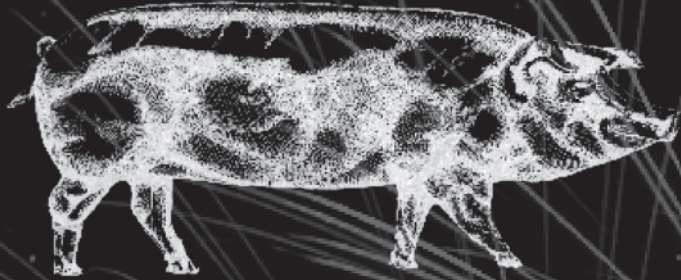


New Year's Eve at



In association with Independent Wine Merchant of the Year 2007

The Secret Cellar

With wines especially chosen for an exciting start to The New Year

Including

Whites

Boreham Wood Sauvignon Blanc 2007
(Marlborough, New Zealand)
A single vineyard wine produced by the lovely Clark Family in the Awatere. Delicious Marlborough gooseberry and passionfruit flavours along with crisp minerality and acidity.

Josmeyer Artist Series Riesling Le Kabotte 2006
(Alsace, France)
From one of the top biodynamic producers in the world is this stunning Riesling. A complex array of flavours including peach, apricot and citrus. A superb food partner.

Henri Germain Meursault 2004
(Burgundy, France)
Top white Burgundy is hard to beat and this sublime wine shows a lovely blend of peach, citrus, hazelnut and butter. Crisp acidity and minerality and a huge length of finish.

Reds

Terra Firma Nero d'Avola 2006
(Sicily, Italy)
Nero d'Avola is Sicily's noble grape variety and one that is generating much excitement amongst wine drinkers. Medium bodied with crunchy berry and cherry fruit, a touch of spice and fine grained tannins.

Escarpment Pinot Noir 2006
(Martinborough, New Zealand)
Stunning New World wine which showcases all that is best about Pinot Noir. A subtle blend of ripe red and black fruits alongside spicy, savoury notes and a persistent finish.

Chateau Leoville Barton 1998
(Bordeaux, France)
Stunning claret from Anthony Barton that needs little introduction. Go on, it's New Year's Eve.

And the unbelievable Louis Roederer Cristal 2002 Champagne.

New Year's Eve Menu 2008

Lovely Glass of Pink Ruggeri Processco and Canapés on Arrival

Starters

Spiced Organic Parsnip Soup with Sage and Beetroot Crisps
Ashdown Forest Venison and Game Terrine with Indian Military Chutney
Weald Smokery Gravlax with Sweet Dill Mustard and Dark Rye Crostini
Seared Scallops with Salsifie puree, Pata Negra and Chritzo

Lemon & Champagne Sorbet

Mains

Lord De La Warr's Pancetta Wrapped Roasted Pheasant Breast with a Confit Leg
Ashdown Forest Rump and Chop of Venison with Dauphoise Potatoes, Savoy Cabbage
and Salsa Verde

Pumpkin Tortellini with Flower Marie Goats Cheese and Pinoli
Ashdown Forest Wild Mushrooms Risotto with Parmesan Crisps and Truffle Oil
Poached Fillet of Turbot with Mussel and Clam Broth
Slow Roasted Gloucester old Spot Belly of Pork with Cavalo Nero and Winter Roast Veg

Desserts

Valhrona Chocolate Brownie with Hazelnut Ice Cream and Chocolate Sauce
Organic Sicilian Tart Tart with stem ginger ice cream
Pear Tart Tartin with Cinnamon Cream
English County Cheese Board with Black Grapes Celery and Oat Biscuits

Coffee and Valronha Chocolate Truffles

£65.00 per person

(Wines not included)

10% service will be added to all bills

Food from a Farm, Not a Factory

18 Grove Hill Road, Tunbridge Wells, Kent, TN1 1RZ

Reservations 01892 523030

www.theblackpig.net