

THE INTERNATIONAL WINE AND FOOD SOCIETY
Miami Branch
One Hundred and Tenth Dinner

Pavillon Hotel

March 15, 1984

A Festival of Fine British Country House Cooking
Prepared by John Tovey esq.
Proprietor of the Renowned Country Inn,
Miller Howe, on Lake Windermere, Lancashire G.B.

-MENU-

Vegetable and Pistachio Cream Mouse in Pastry Case
Served with Tomato Provencale and Avocado Cream Sauce

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Zucchini and Rosemary Soup with Toasted Almonds

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Smoked Salmon with Water Chestnuts
on a bed of Creamed Leeks served with Savoury Sauce

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Marinated Loin of Lamb
served with Redcurrent and Caper Gravy
with a Seasonal Selection of Six Fresh Vegetables

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Chocolate Orange Mouse in Shortbread Case
My Nan's Topsy Trifle
Cofee Wheatmeal Slice with Warm Butterscotch Sauce
Lemon Souffle

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Stilton

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Coffee

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-WINES-

Reception

Champagne, cremant, brut, '73 A. Gratien

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Macon Viré, Clos du Chapitre '82

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Palo Cortado, I.E.C.

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Rully, '81, Delorme

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Chateau L'Evangile '76

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Chateau Sigalas-Rabaud '70

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Calem, Quinta da Foz '63

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