



# 'The Fifth Sense' Charity Tasting Sessions

Wednesday 24th June 2009 7.00pm

For our June tasting session we will be donating 50% of all ticket sales to Derian House Children's Hospice in Chorley, Lancashire. What better way to indulge in a decadent mid-week treat, safe in the knowledge that you are contributing towards a fantastic local cause. Enjoy.

## Selection of Freshly Cut Sushi (Japan)

*Sergio Sparkling Wine (Italy)*

## Tofu Sashimi Salad: Sashimi of tofu, mixed leaves, white onion, black pepper and yuzu dressing (Japan)

*Wilderness Bay Chenin Blanc (South Africa)*

## Steamed Seabass fillet: served on asparagus spears with a lime and coriander dressing (Thailand)

*Fairfields Estate Sauvignon Blanc (New Zealand)*

## Whole King Prawn in it's shell: with chopped mango, fresh coriander, red and spring onion, fresh lime and chilli dressing and crushed cashew nuts (Thailand)

*Inurrieta Rosado (Spain)*

## Beef Mussaman: Slow braised beef with crispy bits (Thailand)

*Domaine Prieure Hautes Cotes de Beaune (France)*

## A trio of delicious home-made Walrus deserts

*Freshly ground coffee*

Tickets are limited at £35 per head. Book early to avoid disappointment.

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