

Christmas Luncheon Chez Blake  
2005

Home Made Tomato and Basil Soup

\*\*\*\*\*

Seafood Gratin Served in a Scallop Shell  
Baked Oysters

Wine: Sancerre 'Les Chavignots'

\*\*\*\*\*

Peach Trou Normand

\*\*\*\*\*

Roast Pork  
Confit de Canard  
Piggies in Blankets

Crispy Roast Potatoes and Parsnips  
Orange and Coriander Carrots  
Sprouts  
Chestnuts  
Petits Pois  
Stuffing

Wine: Harrods Bourgogne. Pinot Noir 2000  
Chateau Montignac. Bordeaux Superior 2000

\*\*\*\*\*

Traditional Christmas Pudding aflame with Cognac  
Crème Anglaise  
Dan's White Sauce

Wine: Charles de Thours. Blanc de Blancs.

\*\*\*\*\*

A Selection of Local Cheeses  
Fruit and Walnuts  
Wine: Whatever you like.