

**Park
House**

**Bombay Sapphire Botanical
Dinner & Masterclass**

By Sam Carter Brand Ambassador

9th March 2012

Canapés

paired with a

Lemon thyme infused Bombay Sapphire Gin & Tonic

Starter

Fresh Salmon Tartare

tarragon - crostini

paired with a

Bombay Sapphire Basil Gimlet

Middle Course

Sautéed Squid & Chorizo

almond purée - chilli - mint - lemon confit

paired with a

Bombay Sapphire Lavender Fizz

Main Course

Label Anglaise Chicken Tagine

paired with a

Bombay Sapphire Peach & Green Tea Collins

Cheese

Pant-Ysgawn Goat's Cheese

rosemary - pine salt

paired with a

Bombay Sapphire Royal Flush

Dessert

Roasted Pineapple

pink pepper - coriander - cassia bark ice cream

paired with a

Bombay Sapphire 'Twisted Bramble'

Head Chef: Grady Atkins

Mixologist : Christos Kyriakides

