

## **SHEEKEY SECRETS**

An evening with Patricia Hodge

Monday, 28 January

*Hosted by Tim Wapshott*

Arrival Cocktail

Behind the Scenes

*Macallan 12yo Double Cask, grapefruit sherbet, camomile and soda*

### **STARTERS**

Salmon Gravalax

*marinated cucumber & dill mustard dressing*

or

Crab Bisque

*cream & Cognac*

or

Keen's Cheddar Souffle

*shaved black truffle*

### **MAIN COURSES**

Fillet of Cod

*Portland Crab, curried bisque & sea vegetables*

or

Sheekey's Fish Pie

or

Pan-Fried Sea Bass

*brown shrimps, salsify & sea vegetables*

### **DESSERTS**

Smoked Passion Fruit Chocolate Torte

or

Baked Vanilla Cheesecake

*clementines*

or

Spiced Bramley Apple Crumble

*pomegranate, coconut & lime sorbet*

### **WINE**

2017 Muscadet - Chateau du Cleray Loire Valley

2016 Cahors - Malbec - Grezette South West



*The* **MACALLAN**<sup>®</sup>

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