

**Dinner Function at "A Taste for All Seasons",**

**1121 High Street, Armadale**

**Wednesday, 17 September, 2014**

**WINE GUILD VICTORIA**

**Finger Food:**

- We specialise in finger food and shall present some of our favourites, small double cheese biscuits, little savoury muffins with toppings and a slightly spiced chicken slice with an Asian topping.

**Entree:**

- First course will be around the table choices of home made beetroot gravlax, translucent and pale pink. This comes with a Swedish light mustard sauce and tiny salad.
- The other choice will be a flaky buttery puff pastry sandwiched with a caramelised onion and cheese filling.

**Main:**

- The main is a dish which has become one of our specialities. Shanks are prepared Spanish style with pig's trotters, vegetables, red wine and tomatoes and cooked very slowly for 12 hours. The dish is then left to mellow refrigerated for a day and then the sauce is sieved. It is served with a buttery root vegetable mash.

**To Finish:**

- Coffee or tea with some home made petit fours