

Iberian Wine Pairing Evening

8th June 2017

Join us on Thursday 8th June 2017 for one of our popular wine tasting events. We'll be welcoming Mark Soudah, Managing Director of Grape Passions, a family owned, independent specialist wine importer, who will be giving a fascinating insight into the exciting new wines to look out for from Spain and Portugal.

The wines will be paired with a delicious 3 course Iberian inspired meal created by chef and his team.

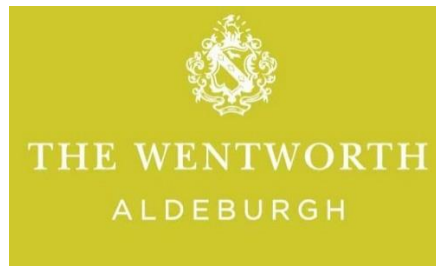
Grape Passions focuses on discovering great quality wines from smaller growers and producers around the world and supplies some of the most discerning restaurants in East Anglia.

The evening will include:

- A reception in the garden lounge with the first of the evening's wines to try.*
- A 3-course imaginative menu paired with wines.*
- An informal explanation of each wine together with interesting background information.*

Price £49.50 per person

We're also offering a 30% discount on bed and breakfast terms for anyone wishing to stay overnight.



The Menu

On Arrival – a Glass of Verdejo Pilares 2016, Rueda, Spain

For Starter

Chilled gazpacho

Chicken croquettas, tomato salsa

Gambas pil pil (sauteed tiger prawns in garlic butter)

Albarino Veiga da Princesa 2016, Rias Baixas, Spain

Aneto Blanco 2014/15, Douro Valley, Portugal

For Main

Roasted rib of beef, chimichuri sauce, patatas bravas and greens

Spiced aubergine, courgette tortilla, rocket and tapenade

Alvides Ribera del Duero Crianza 2014, Spain

Aneto Tinto 2011, Douro Valley, Portugal

For Dessert

Churros with chocolate sauce and strawberry smoothie

Santiago tart with raspberry sorbet

Olorosso Solera 1847, Golzales Bias

*For reservations or further enquiries, please call 01728 452 312
and quote “Iberian Wine Pairing Evening”.*