

James Duckett

at the Old Custom House

in collaboration with The Fabulous Wine Company

Wine Tasting Dinner

Thursday 18th March

The art of matching wine and food

The correct choice of wine with a dish enhances the both the food and wine tasting experiences. Selecting the right wine is not an exact science but there are some fundamental principles that will help the process. Our guide this evening is Brett Stephens of the Fabulous Wine Company.

Appetizers on arrival

*Cappuccino of green apple and Italian mountain ham
Fritatada with potato and chard*

La Defina Prosecco Frizzante - Italy

White Pudding

With wild rabbit, green lentils and tarragon

Deinhard Reisling QbA Rheinhessen - Germany

Seared Tuna Loin

With chimi churi and pisto

Colleccion Torrentes de Cafayate, Michel Torino - Argentina

BBQ Creedy Duck

With plums, aged balsamic and Hallwood Farm pak choy

Vita Novus Cabernet Sauvignon - Australia

Picos Blue and Caramelised Onion Bric

With red pepper salsa

Fontanario de Pegões Red, Palmela DOC - Portugal

Orange Chocolate Semi-fredo

With blueberries and almond crust

Muscat de Beaumes de Venise, Domaine de Coyeux - France

Six courses, six wines, £55.00 per person