



Mediterranean Wine Tasting Dinner

Friday 2nd July 2010

Guest Speaker

Steve Lacey from Adnams of Southwold

*Only **£39.50** per person including Wine & Dinner.*

To book call 01480 499686

email: abbotsrestaurant@cgcc.co.uk

ABBOTS
Restaurant & Bar



7.15pm - 8.15pm Tasting Wines

Welcome Sparkling Prosecco Frizzante, Il Colle Veneto

Wine 1: 2008 Picpoul de Pinet, Le Jade, Coteaux du Languedoc (France)

Wine 2: 2007 Pignoletto/Chardonnay, IGT, Corte d'Aibo (Italy)

Wine 3: 2009 Les Vignes Retrouvees Rosé, Côtes de Gascogne (France)

Wine 4: 2008 Dolcetto d'Alba, Magna, Paolo Manzone (Italy)

Wine 5: 2004 Nemea, Megapanos Winery (Greece)

Wine 6: 2007 Serpaiole, Rosso Toscana, Serpaia, Maremma, Endrizzi (Italy)

8.15pm - 11pm

Six Course Dinner & Six Tutored Wines

French Onion Soup

Parmesan crouton

7. Wine - 2006 Chamans Blanc, Hegarty- Chamans (France)

Ricotta Cheese Pannacotta

Aubergine caviar, beetroot oil

8. Wine - 2008 Pinot Grigio, Endrizzi, Trentino, Italy

Escabeche of Red Mullet

Pickled vegetables, saffron dressing

9. Wine - 2008 Gavi de Gavi, Manfredi (Italy)

Blood Orange Sorbet

Steak Rossini

Pomme fondant, Madeira jus

10/11. Wines - 2009 Monty's Tuscan Red, IGT, Toscana (Italy)

2005 Massaya Red, Silver Collection, Bekaa Valley, (Lebanon)

Assiette of Greek Desserts

Baklava, Galactoboureko, Greek yogurt

& honey ice cream

12. Wine - Samos, Vin Doux, Union de Samos (Greece)