



# Old World v New World

Tuesday 18th November, 7pm

A wine and food celebration hosted by Christine Rethman from Enotria & Coe. With 34 years in the wine trade and a passion for exploring wine regions, cultures, and cuisine Christine brings a wealth of knowledge and fun to the evening. Enjoy a curated selection of Old and New World wines of the same grape varieties, paired with delicious dishes.

**Calamari frito** - crispy battered fresh squid, allioli, lemon

*Accompanying wines (grape varietal - Sauvignon Blanc):*

*Sauvignon Blanc IGT Terre Siciliane, Molino a Vento Orestadi, Italy*

*Black River Sauvignon Blanc, Humberto Canale, Argentina*

**Fusilli Bocconcini** - baby mozzarella balls, cherry tomatoes, black olives, red pepper, cavolo nero, chilli, basil

*Accompanying wines (grape varietal - Garnacha):*

*Embrujo Rosado Garnacha Organic, Bodegas Verum, Spain*

*Petit Rosé, Ken Forrester, South Africa*

**Lamb and apricot tagine** - coriander couscous

*Accompanying wines (grape varietal - Malbec):*

*Les Mougeottes Malbec, IGP Pays d'Oc, France*

*Malbec Gran Reserva, Vina Falernia, Chile*

**Affogato** - vanilla ice cream "drowned" with a shot of espresso, biscotto

**£50 per person**

A £25 deposit per person is required to secure your booking.