



Old Versus New World Wine Tasting Masterclass & Supper

Bottlescrue

Thursday 21st March 2019

To Start

Roasted Romano pepper salad,
Suffolk fennel salami, red chicory, caperberries
Armigero Sangiovese di Romagna, Riserva DOC, Italy, 2014

Main Course

Grilled chicken breast, warm spiced lentil, rocket
Sidewood Chardonnay, Adelaide Hills, Australia, 2017

Dessert Course

Chocolate hazelnut brownie,
vanilla ice cream, hot chocolate fudge sauce
Ochoa Moscatel Vendimia Tardia, Navarra, Spain, 2016