

Discover the History of Wine with Oz Clarke
Friday 27th November 2015, The Assembly Rooms, Newcastle

Welcome

Nyetimber Classic Cuvee (Courtesy of Nyetimber)



Dinner

Brancott Estate Sauvignon Blanc (Courtesy of Majestic)

Goats Cheese

Cherry tomato vinaigrette



Yering Station Chardonnay (Courtesy of Majestic)

Home Cured Salmon Mousse

Watercress, crispy focaccia

or

Layered Vegetable Terrine

Rocket, brioche toas, toasted hazelnuts



Marques de Riscal Rioja Reserva (Courtesy of Majestic)

“Rioja” Red Wine Risotto



Penfolds Bin 28 Kalimna Shiraz (Courtesy of Treasury Wine Estates)

Lamb Shank

Slow cooked, butter beans, chorizo

or

Mushroom Bolognese

Courgette spaghetti



Port (Courtesy of Waitrose)

Deliciously Nutty Chocolate Slab