



WINE & FOOD EXPERIENCE

WEDNESDAY 4 FEBRUARY 2026 - ARRIVAL 7PM

GARLIC PRAWN AND LEMON SPRING ROLL WITH A TOMATO AND AVOCADO TARTAR

WINE: *Simonsig Kaapse Vonkel Brut Rose - Stellenbosch - South Africa*

**MISO BUTTER POACHED COD LOIN WITH PAK CHOI, GINGER AND LIME CRAB CAKE,
GREEN CURRY SAUCE**

WINE: *Gruner Veltliner - Weinwurm - Fundament Niederosterreich - Austria*

**SLOW COOKED DRY CURED LEG OF PORK GLAZED WITH HONEY AND DIJON MUSTARD
WITH PEAS PUDDING, SHOESTRING POTATOES AND A POACHED QUAIL EGG**

WINE: *Montepulciano D'Abruzzo - Tenta del Priore DOC - Italy*

**ROAST MOROCCAN SPICED LAMB RUMP WITH ROASTED ONION COUSCOUS
WITH GLAZED APRICOT, CHARRED SWEET PEPPER
AND A SMOKED PAPRIKA TOMATO FONDUE**

WINE: *Reguta Pignolo - Luigi & Guiseppe Anselmi - Friuli - Italy*

**CRISPY STICKY TOFFEE PUDDING PARCEL WITH BUTTERSCOTCH SAUCE
AND STOUT ICE CREAM**

WINE: *Noval 10 Year Tawny Port - Portugal*

ALTERNATIVE VEGETARIAN OPTIONS AVAILABLE

£50 per person

BOOKING ESSENTIAL · ASK YOUR BARISTA FOR MORE DETAILS

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