

EST. MMXI

# CAFFÈ GRANDE ABACO

## WINE

### WINE OF THE SEASON

The seasons have changed and so has our wine of the season. Amarone is our WOTS and this is why. This vineyard has won a gold



medal diploma for it's wines produced. Made with 50% corvina grapes it has a deep garnet red colour, perfumes of ripe red fruit, spices & tobacco. It has a generous, velvety body.

### OPENING TIMES

Open from 07.00am every day

Sunday - Tuesday:

Food: 21.00PM

Drinks: 21.30PM

Wednesday:

Food 21.00PM

Drinks: 22.30PM

Thursday:

Food 21.30PM

Drinks: 22.30PM

Friday - Saturday:

Food: 21.30PM

Drinks: 23.00PM

## JUNE

### FATHERS DAY AT ABACO

We'll be welcoming the Dads on the 17th June. Bring them in for breakfast, lunch or dinner with us. We've got plenty of gifts on our window sills that we're sure they'd love to receive. If they love Caffe Grande Abaco you could always pick up one of our cups & saucers and packs of coffee for a breakfast in bed surprise.



## WINE

### WINE TASTING EVENING

Another date is confirmed for one of our brilliant wine tasting evenings. Our first event thrown in the newly refurbished upstairs seating area. We'll invite our wine expert Dominic down to host the evening where he'll provide in-depth knowledge and fun facts about the 3 reds, 3 whites & 1 sparkling wine that you'll be trying. It's not all about the wine though. Arriving at 19.00pm, you'll enjoy 5 delicious courses through the night that will compliment your wine perfectly.

The date for your diary is Wednesday 27th June. Our menu starts with a European mezze, 3 delicious courses will then follow, finished with a wedge of our finest cheese & chutney.

The night will be rounded off with a quick quiz based on the wines you've tried. Whilst pondering the answers, you'll be having one of our finest coffees. You'll also have the chance to order any of the wines you've tried from our supplier £25.00pp

# queen scones

## INGREDIENTS

- 225g self raising flour
- 1 pinch of salt
- 55g butter
- 25g caster sugar
- 150ml milk
- 1 free rang egg, beaten to glaze
- strawberry jam & cream (optional)

## INSTRUCTIONS

**Prep Time: 15 minutes**

**Cook Time: 15 minutes**

**Ready In: 30 minutes**

1. Preheat the oven to 220C & lightly grease a baking sheet.
2. Mix the flour & salt together and rub in the butter. Stir in the sugar and then the milk until it forms a dough. Turn on to a floured surface and lightly knead.
4. Pat out to a round 2cm thick. Use a 5cm cutter to stamp out rounds and place on a baking sheet.
5. Brush the tops of the scones with the beaten egg & bake for 12-15 minutes until well risen and golden.

