

EST. MMXI

# CAFFÈ GRANDE ABACO

## WINE

### THE GIFT OF WINE

Don't forget that our Wine Tasting evening is back on the menu in January! Book now to ensure you have a place - a great treat for yourself or a fantastic Christmas present for a loved one. The evening will consist of food and drink from across the globe and plenty of facts and information about wines for you to take away.



### CHRISTMAS OPENING TIMES

Christmas Eve  
7:00am - 21:00pm

Christmas Day  
Closed

Boxing Day  
08:00 - 17:00pm

New Years Eve  
07:00am - late

New Years Day  
08:00am - 17:00pm

## SEASONAL



## NEW YEARS EVE

As we hit our final month in the calendar, everyones attention is turning to the new year ahead. Our New Years Eve event is the highlight in our calendar and our theme for the evening is 'Dolce far niente' meaning 'the sweet art of doing nothing' in Italian. With red carpet treatment and a bagpiper and champagne at midnight, our guests have very little to do other than turn up! We guarantee a New Year to remember.



## THIS MONTH

### WHAT'S ON: DECEMBER

December is here at last! It's that time of the year when any diets go out of the window and we all eat extra calories to try to keep warm! What better excuse then than to try our Winter Afternoon Tea! It's a huge favourite of ours and includes amazing cakes, scones and sandwiches served fresh on the day. Don't forget we also have our Mulled Wine flowing throughout the festive season. Red wine mixed with warm winter spices is enough to keep the cold at bay. Our festive menu wouldn't be complete without our Turkey sandwich and our favourite winter drink the Gingerbread Latte is back! Be sure to come and visit us over the festive period and here is wishing you a very Happy Christmas from all of us!

# Festive mince pies

## INGREDIENTS

- 1 large jar mincemeat (about 600g)
- 2 satsumas, segmented
- 1 apple finely chopped
- zest 1 lemon
- little icing sugar, for dusting
- pastry

**Prep Time: 15 minutes**

**Cook Time: 15 minutes**

**Ready In: 30 minutes**

## INSTRUCTIONS

1. Scoop the large jar of mincemeat into a bowl and add 2 segmented satsumas, 1 finely chopped apple and zest of 1 lemon.
2. Heat oven to 220C/200C fan/gas 7.
3. Roll out the pastry to 3mm thick.
4. Using a round cutter (about 10cm), cut out 16 bases and place them into muffin trays. Put 1½ tbsp mincemeat mixture into each. Brush the edge of each pie with a little beaten egg.
5. Re-roll out the pastry to cut 7cm lids and press them on top to seal. Glaze with the egg, sprinkle with caster sugar, then make a small cut in the tops. Put the pies together and bake for 15 minutes!

