



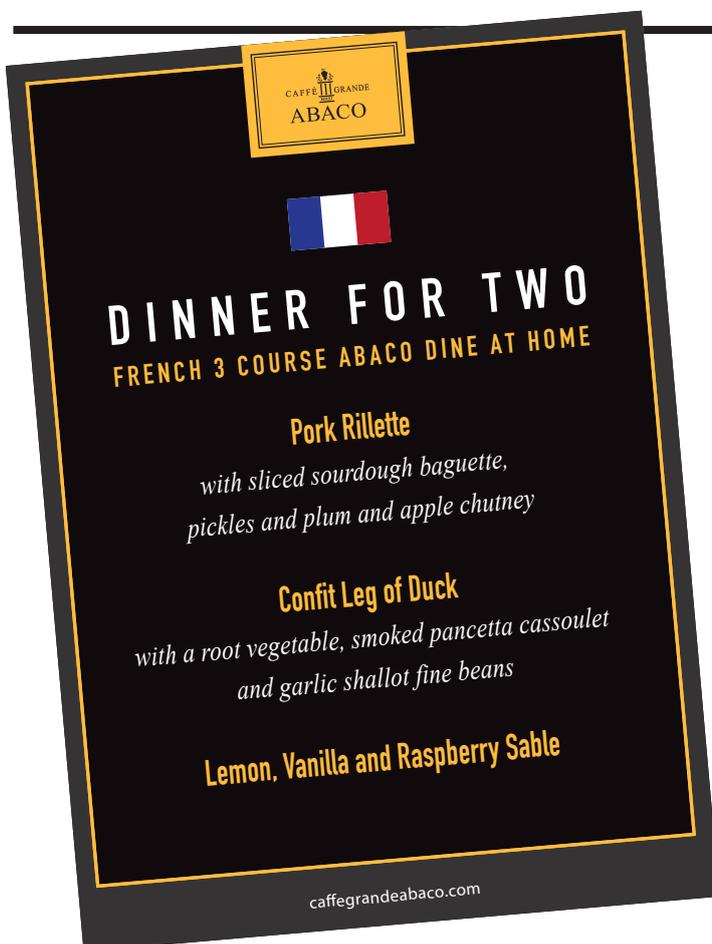
CAFFÈ GRANDE
ABACO

DECEMBER 2020
NEWSLETTER

Buon Natale

Well, what a very strange year it has been, from lockdown to tiers from zoom calls to bubbles and takeaways. We want to thank you all again for your support this year, we wish you a very Merry Christmas and fingers crossed for a much less turbulent 2021!

-: ABACO DINE AT HOME :-



Introducing our Dine at home range

We are super excited to announce the launch of our Dine at home range!

Mark our talented chef has created a delicious three course dinner for you to warm at home following our simple instructions.

We are launching our new range with a French inspired menu sure to bring out the romance!

Perfect for date night, celebrations or just because it's the weekend!

Available for collection Friday and Saturday, but you can place your order anytime using our App or website, selecting the Abaco to Go menu.

ABACO TIPS FOR CHRISTMAS DAY

TO START...

Got to be coffee first thing, our resident expert Nigel would suggest a French press (essentially a cafetiere) for easy home rounded coffee that all will enjoy

Many say that the person who really come up with the French press was a man from France who attached a fine screen to his coffee pot so he would not get grounds in his cup when he poured.

This man's device started being used around France in the 1800s, and word eventually got around to other countries about his idea.

Once it came to Italy the device, which the Italians call a cafetiere, was fine-tuned by Callimani and he came up with the idea to patent it. As you can imagine there was passionate dispute between the French and Italians, but nothing new there!

Whoever truly invented it created a great device and to brew yours simply add 21g of our single origin -Honduras cafetiere grind per 3 cup cafetiere add boiling water stir to infuse for 3 to 4 minutes and press and serve in a warm cup.

We think the perfect accompaniment would be a delicious Panettone, our luxurious Dolce & Gabbana seems suitably indulgent with its abundance of fruit & butter.



THE MAIN EVENT...

We asked our wine expert Dom to suggest the perfect accompaniment to your festive feast

For turkey you need to go with richer whites or medium bodied reds that are not high in tannin.

Pinot Noir -Mount Hector
Cotes du Rhone- Domaine Lafond
Valpolicella Ripasso.
Pinot Gris – Mount Hector
Montagny 1er Cru

Cheese – A Cheese selection would go with both white and reds and Port of course.

Demeurte
Red Hill Pinotage
Rioja Reserva
Petit Sirah
Chablis
Montagny 1er Cru.



THAT FIZZY FEELING...

Christmas day (no matter what time) would not be complete without a little fizz!

Joseph Perrier Champagne has been our chosen Champagne at Abaco for many years and for good reason.

We will always have fond memories of a trip to this smaller scale family owned house where we loved the passion and attention to detail that goes into the production of this lovely Champagne.

With a history dating back to 1825 and a favourite of Queen Victoria's we are sure you will enjoy our appreciation of this lovely Champagne.



WE ADD TO AND UPDATE OUR **GIFTS AND SPECIAL OFFERS** REGULARLY, SO PLEASE VISIT caffegrandeabaco.com OR SCAN THE QR TO VIEW THE FULL COLLECTION.

