

EST. MMXI

CAFFÈ GRANDE ABACO

WINE TASTING EVENING RETURNS!

Our fantastic Wine Tasting evening always goes down a storm so you will be happy to know we have another one for you on the 16th April. Join us to sample wines from around the world and learn about their origin whilst tasting an amazing 5 course menu! Also watch out for our specialty food evenings, our next one being our Spanish evening on the 14th May.



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 21.00PM

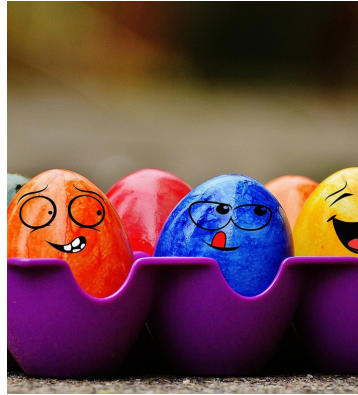
Drinks: 22.30PM

Friday - Saturday:

Food: 21.30PM

Drinks: 23.00PM

EGG-CITING PLANS THIS EASTER



It's that time of year again where the clocks have changed giving us lighter mornings and evenings to hopefully enjoy the better weather. We also get plenty of public holidays this month! Easter holidays are just around the corner and there are plenty of lovely chocolate eggs already on the shelves in shops. Easter isn't just about chocolate but a lovely few days to spend time with the family. Don't forget we are open daily from 7am and have something for all the family to enjoy.



WHAT'S ON: APRIL

Our Abaco van will be out and about this April, fulfilling your coffee needs up at Dovestone Reservoir! Make sure you come and say hello if you are up there. Our specialty dining evenings have been going so well that we are spoiling you with more European delights this April! Our Greek Evening will be taking place on the 9th April so grab your plates and enjoy a smashing night with us! On the 14th May we will be hosting our Spanish Evening with 4 fabulous courses of classic Spanish cuisine including seafood paella. Looking forward to June, we will be hosting a Scandinavian night just for you! Keep an eye out for more information on social media and our website.

The end of April also brings with it UK Coffee Week. We will be raising money for Project Waterfall - a charitable initiative bringing clean water to coffee-growing communities across the world. For every drink bought we will be donating 5p to this fantastic cause.

Rhubarb, lemon and ginger posset

INGREDIENTS

Makes 4 portions

- 500g forced rhubarb
- 150g castor sugar
- 500ml double cream
- 1 lemon juice and zest
- 50 g castor sugar
- Half teaspoon ground ginger

Prep Time: 5 minutes

Cook Time: 10 minutes

Ready In: 3 hours (to including cooling time)

INSTRUCTIONS

1. Cut the rhubarb into 10 cm sticks and mix in a bowl with the 150g castor sugar
2. Cook the rhubarb mix in the oven 180 degrees c 10 minutes then place in a tub to cool for later
3. Place the cream, ginger, lemon and sugar in a pan
4. Bring cream mixture the boil and boil for 30 seconds then pull off the heat
5. Pour cream mixture in glasses equally and set in the fridge around 2 hours
6. To serve top with the rhubarb mix

