

EST. MMXI

# CAFFÈ GRANDE ABACO

## WINE TASTING EVENING RETURNS!

**O**ur 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 coming up over the next few months..



## OPENING TIMES

Open from 07.00am every day

Sunday - Tuesday:

Food: 20.30PM

Drinks: 20.30PM

Wednesday:

Food 21.00PM

Drinks: 22.00PM

Thursday:

Food 21.00PM

Drinks: 22.30PM

Friday - Saturday:

Food: 21.30PM

Drinks: 23.00PM

## MAKE MOTHERS DAY MAGIC



**A**s we end February with an unusual spell of sunshine, there is a feeling of Spring in the air! On the 31st March it's a day to celebrate all those fantastic mothers out there. Why not treat them to our fantastic Mothers Day Afternoon Tea? From £28 for 2 people, you can choose from our Abaco Classic, Prosecco, speciality Gin or Champagne Afternoon Tea. All are served with a selection of perfectly prepared sandwiches, petit soup and some delightful treats to tantalise your taste buds!



## WHAT'S ON: MARCH

**T**he month of March signifies Spring and brings with it Mothers Day, World Book Day and Daylight Saving - we love the lighter evenings! Easter is also just around the corner and the first lambs and ducklings are likely to be seen around Uppermill and the surrounding countryside.

Here at Caffe Grande Abaco we have plenty of things to keep you entertained over the next few weeks. After the huge success of our Italian night last month, we have more treats in store for you! On the 19th March we will be hosting our fantastic French inspired evening. Our fabulous 4 course menu of classic French cuisine includes ham hock and foie gras terrine plus the classic creme brulee with a twist! And if we aren't already spoiling you enough, our Greek night is on the 9th April! Keep an eye out for more information on social media and our website.

# Cauliflower, Pancetta and Macaroni Tallegio cheese bake

## INGREDIENTS

- 1 medium cauliflower cut in small florets
- 200g pancetta lardons
- 250g macaroni
- 1 pint single cream
- 150g tallegio cheese
- 50g breadcrumbs
- 1 lemon juice and zest
- 50g butter

**Prep Time: 5 minutes**

**Cook Time: 30 minutes**

**Ready In: 35 minutes**

## INSTRUCTIONS

1. Fry butter and pancetta till crispy
2. Add cauliflower and fry till golden in colour
3. Stir in juice and zest
4. Mix in macaroni
5. Pour in cream and cheese bring to boil
6. Pour into oven proof dish and sprinkle over breadcrumbs
7. Bake in oven 180c 30 minutes

