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**East Dulwich Supper Club  
Industrial Dining with a Twist  
Saturday 17<sup>th</sup> December 2016**

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***"Eating is really one of your indoor sports. You play it three times a day, and it's well worth  
shile to make the game as pleasant as possible."  
~ Dorothy Draper***

**Chef: Suzanne James**

**On Arrival**

Cranberry Christmas Sangria served with a selection of Canapés

**Starter**

Mi Cuit Scottish Salmon Salad with Beetroot & Chapter 11 Peated English Whisky Dressing

Vegetarian Option: Salt Baked Parsnips with Beetroot & Homemade Curd Cheese

Baskets of Artisan Breads with Butter

**Main Course**

Breast of Guinea Fowl on Anna Potatoes with Pancetta, Button Onions & Red Wine Sauce  
Served with Baby Brussels, Roasted Parsnips & Chantenay Carrots

Vegetarian Option: Baked Butternut Squash with Chick Pea Falafels,  
Ras el Hanout & Pomegranate

**Dessert**

Deliciously rich Chocolate Mousse

**To finish**

Volcano single origin hand roasted fair trade Guatemalan Coffee in  
Cafetieres, Birchalls Tea, Tisanes, Perruche Sugar, Semi Skimmed Milk  
& Speciality Chocolates

**Doors open at 7.00pm for pre-dinner drinks & canapés  
Dinner served from 8.00pm \* Carriages from 10.30pm  
Please bring your own wine**

**Guest network: Old Bakery Guest, p/w: supperclub**

£1 from every donation is allocated to the Suzanne James Food Foundation,  
developed to support local community projects.



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**JT's Top Tipples.....our in house wine expert, John Townley gives you his recommendations for the best wines to enjoy with our December menu.**

It's Christmassssss and time for the long awaited December East Dulwich Supper Club! What better excuse to indulge in some special wines?

The salmon starter cries out for a classy white wine and one that really fits the bill is Domaine Chavy Chouet, Les Femelottes 2014 from Burgundy. This is a round rich complex wine with ripe apple and citrus peel flavours that is a real joy to drink. Although it is classified as a "Bourgone Blanc" it comes from the vineyards surrounding the famous village of Puligny-Montrachet and has all the character and finesse of much more expensive wines – a steal at only £16.00 from M&S.

Alternatively, consider something from Alsace such as the Clos St Jacques Riesling from Majestic at £9.99. This is a typically dry and focused Alsatian Riesling, offering a lemony bouquet accented with hints of golden apple, acacia and smoky mineral notes. It has a mature, developed and firmly structured feel that will stand up to the flavours of the beetroot and the acidity necessary to cut through the oiliness of the salmon.

Either of these wines will also work successfully with the vegetarian starter as would a more oaky style of white wine.

For either of the main courses you could easily stay with white wine, but its Christmas so why hold back?!

Although the guinea fowl comes with a red wine sauce, I would still avoid anything that is too heavy or full bodied as that risks over-powering the flavour of the meat. For those who have started with the white Burgundy, consider staying with that region and go for a classic red Pinot Noir such as the outstanding Chanson Nuits St Georges, 2008 from Sainsburys at £30.00. Or for a new world alternative try Craggy Range Te Muna Road from Martinborough – worth every penny of £22.99 of the Mount Difficulty Bannockburn Pinot from across the Cook Strait in Marlborough at three pounds more – both from Waitrose. The earthy flavours of good Pinot Noir will pair perfectly with the vegetarian course too.

If you are not keen on Pinot Noir then I would move to a red from the Southern Rhone – try the lovely Serabel Gigondas 2012 from Oddbins for just £18.00 a bottle. Sainsburys Taste the difference Gigondas from the same vintage is a bargain at £13.00. These wines are made from predominantly the Grenache grape, but are blended with Syrah and Mourvedre – the classic recipe of the Southern Rhone. And if you are not yet convinced, the name Gigondas is derived from the Latin 'Jocunditas', meaning great enjoyment and pleasure. What more appropriate name could there be for a wine to celebrate Christmas!

Chocolate desserts can be a challenge for many wines, but one wine that really can work is a sweet Maderia. Try the 10 year old Malmsey (that's the grape variety) made by Henriques and Henriques, one of the top producers on the volcanic island. The wine is fortified and has intense coffee, caramel, raisin and nutty aromas. It is lusciously sweet, but not cloying and once open will keep for ages – not that I think you will be able to resist helping yourself to a second glass. Available from Majestic for £15.29 if bought as part of a case of six. Another suggestion would be a Tokaji from Hungary. Made from semi dried grapes affected by Noble Rot, this is one of the famous dessert wines of the world. The higher the number of "puttonyos" on the label the sweeter the wine – Waitrose have a Disznoko 5 Puttonyos Tokaji 2007 for £26.00 for 50cl, or Dulwich Vintners have a similar wine from 2002 for £28.00 which they describe as "Opulently flavoured yet still fresh and youthful, with aromas of fig, honey, dried peach, marmalade and caramel. Intense sweetness is balanced by brilliant citrusy acidity; the wine finishes tangy and whistle-clean." An ideal end to a sumptuous meal! Cheers!!