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**East Dulwich Supper Club  
Industrial Dining with a Twist  
Thursday 16<sup>th</sup> February 2017**

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**"The next best thing to eating food, is talking about it.  
And we've all done our fair share of that."  
~ The Huffington Post**

**Head Chef: Natalia Pereiro Taibo  
Apprentice Chefs: Oliver Lawless, Callum Watson**

**On Arrival**

Cocktails served with a selection of Canapés

**Starter**

Chicory, Pear & Roquefort Salad  
(suitable for vegetarians too)

Baskets of Artisan Breads with Butter

**Main Course**

Daube of Beef, Roasted Carrot Mash & Long Stemmed Broccoli

Vegetarian Option: Moroccan Winter Vegetable Casserole with Chickpeas & Parsley

**Dessert**

Stem Ginger & Rhubarb Panna Cotta

**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 February menu.**

Sometimes I think our chefs purposely come up with dishes that will challenge me to the limit, and this month's starter is a perfect example. Chicory and Roquefort are both strongly flavoured ingredients but are very different. The sharp, "green" character of chicory suggests pairing it with a wine with high acidity and similar intense vegetal flavours. However the saltiness of Roquefort, like Stilton, pairs well with a sweet, riper, more rounded wine. A dilemma!

I have two suggestions both from Waitrose, which I believe, will work with these challenging ingredients. My first wine is the Domaine Sainte Rose Rousanne in Languedoc-Roussillon in the south west of France, costing £11.99 a bottle. The Rousanne gape offers a full-bodied, creamy wine with an exotic mix of fruit and spice, and flavours of melon, notes of vanilla and a smoky richness from barrel aging, which I am sure will stand up to the intensity of the flavours in the starter. The ripe fruit flavours will pair with the cheese, and yet the acidity and spiciness will complement the chicory.

The second choice is the Domaine Begude Gewurtztraminer also from Languedoc, and only £9.99 a bottle. Gewurtztraminer is a bit of a "Marmite" grape that people either love or hate as it can have an overly floral, Turkish-delight aroma and flavor, but it is a marvelous match with many blue cheeses. Unlike many Gewurtztraminers this example is bone dry, with a real citrusy freshness which will stand up to the slightly bitter character of Chicory while not giving way to the strong flavor and richness of the cheese. I would love to know your thoughts about this match, so please send your feedback to [info@suzannejames.co.uk](mailto:info@suzannejames.co.uk)

The chefs are not entirely evil, as the main course is a wine delight! A slow cooked Daube of Beef is designed to go with rich, hearty, full bodied red wine – no need to hold back on the tannins or flavours here. My original thoughts for this dish were to look at Bordeaux and Cabernet Sauvignon and Merlot blends would be ideal, but then I discovered that Daubes originated in Provence so I switched my attention to the south of France. Provencal red wine is not widely available, but the key grape variety to look for is Mourvedre – this grape produces wines that tend to be high in tannins, alcohol and can have a meaty, gamey character. Bandol is probably one of the most famous wines made from (at least 50%) Mourvedre, and is increasingly expensive, but the variety is found all over southern France and into the Rhone. An excellent wine to try would be La Faugeres Le Portails Domaine Des Trinites; a blend of Mourvedre, Syrah and Grenache from the Luberon region, available from Lea and Sandeman costing £12.50.

Alternatively Majestic have La Grange des Combes from St Chinian, another appellation from the Languedoc which is a blend of the same three grapes. The tasting note for this wine is "the wine has a nose of crushed red fruit, wild herbs and a hint of smoke. The palate is rich and ripe, with a supple tannic structure and multi-layered texture. Pair with any hearty and robust dish" which sounds about right to me.

This month's dessert is another dish that will pair well with most sweet wines – one of my current favorites is Hermits Hill Botrytis Semillon made by De Bortoli which is one of Australia's leading producers. This is a luscious rich desert wine full of dried fruit and marmalade flavours that will be a fitting finish for this splendid menu. Available from M&S at only £9.00 per half bottle which is tremendous value for such a good wine.