
**East Dulwich Supper Club on Tour
Queens House, Greenwich
Tuesday 15th November 2016**

"Time to enjoy outstanding food & fireworks within this architectural masterpiece"

Chef: Suzanne James

On Arrival

Pre-dinner drinks served with a selection of Canapés

Starter

Cheese Tortellini with a Pumpkin Veloute

Main Course

Slow Roast Belly of Pork with Celeriac Mash, Sprouting Broccoli
& Apple Sauce

Vegetarian: Roasted Red Peppers with Harissa Spiced Puy Lentils,
Lime Yoghurt Dressing, scattered with dried Rose Petals

Dessert

Suzanne's Apple Crumble with Crème Anglaise

To finish

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

Fireworks!

**Doors open at 7.00pm for pre-dinner drinks & canapés
Dinner served from 8.00pm followed by Fireworks
Carriages from 10.45pm**

Please bring your own wine (no red wine please)

£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 September menu.

With the nights getting colder, Suzanne has come up with a delicious menu of genuine comfort food to warm the body and sooth the soul – so I shall suggest some wines that can do the same!

The Italian-inspired starter points us towards an Italian white wine and at the risk of repeating myself, I am going to (re)suggest a Soave from the Veneto region around Verona. Rich, ripe fruit abounds on the palate, tempered and complemented by minerality and vibrant acidity that makes this a truly food-friendly wine. Majestic currently have two great examples: the Vigneto du Lot Soave Classico 2013 Inama, at £19.00 a bottle, or its sister wine, Inama Soave Classico 2014 for a more modest £9.99 (as part of a mixed case of six). I would try to avoid anything too aromatic or acidic, and go for a fuller bodied style of white wine so consider a rich, oaked white – for example a New World chardonnay for that fullness of flavour and nutty wood that will perfectly compliment the pumpkin velouté. For those who prefer no oak, a white Rhône would work – M&S have a great value Arc du Rhone at a special price of £11.00 a bottle or a fabulous white Cotes du Rhone Les Fussiers for £25.00.

Any of these white wines will have sufficient concentration and texture to pair successfully with the main course, but the slow roast belly pork would work equally well with red wines which at this venue are not an option. If you decided to recreate the menu at home then I would avoid anything too big and bold and look for something softer and more mellow that will melt into that slow cooked meat. Consider the Famille Perrin Chateauneuf du Pape from the Co-op which is a bargain from this top producer at just under £16.00, or a new world Pinot Noir, such as the highly regarded Undurraga TH Pinot Noir from the Leyda Valley in Chile, available from Soho Wines for £13.29.

Apple Crumble could not be more English, (even if it is being served with Crème Anglais instead of custard!) to redress the balance why not pair it with what is probably England's best sweet wine, the multi award winning Noble Harvest from Denbies estate in Surrey. This is lusciously sweet with fresh citrus and honeyed pineapple flavours and a rich, yet elegant and well-structured body and it is irresistible with fruit desserts. Currently available from Waitrose for £20.00 a half bottle, or as an alternative try one of the fabulous range of dessert wines from Majestic such as the Californian Essensia Orange Muscat which is delicious and only £9.99 a half bottle.