
**East Dulwich Supper Club
Industrial Dining with a Twist
Friday 21st October 2016**

***"We all eat, and it would be a sad waste of opportunity to eat badly."
~ Anna Thomas***

Chef: Suzanne James

On Arrival

Pre-dinner drinks served with a selection of Canapés

Starter

Salad of Roasted Butternut Pumpkin, Beetroot & Red Onions with Feta & Rocket
Finished with Pomegranate & toasted Pumpkin Seeds (Suitable for Vegetarians)

Baskets of Artisan Breads with Butter

Main Course

Loin of Venison Wellington with Pancetta & Mushroom Duxelle, Rosemary Dauphinoise
Potatoes, Braised Red Cabbage, Celeriac Puree, Roasted Chantenay Carrots,
Sloe Gin & Blackberry Jus

Pots of Celeriac Remoulade
Pots of Redcurrant Jelly

Vegetarian Option: TBC

Dessert

Apple Tarte Tatin, Caramelised Pecan Ice Cream, Gingerbread Tuilles

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 October menu.

Autumn is on its way, and this menu clearly marks the end of Summer (notwithstanding the fabulous Indian Supper Club that was enjoyed last month). This is an autumnal menu that calls out for mellow comforting wines.

The earthy flavours in the starter make me long for a smooth, mellow, aged Chardonnay. None of your new world zesty, zingy tropical flavours will work here, but cooked apples, minerality, smooth textures and gentle oak will be dreamy. The hillsides of the Cote d'Or at this time of year match the gold, bronze and burgundy colours of this dish and I think this is a perfect excuse to open a bottle that has a few years age. A perfect example might be Savigny-les-Beaune 2012/2013 Jean-Jacques Girard, which even at £22.50 from Majestic is a bargain wine.

The other wine that immediately springs to my mind to match with the flavours of this dish is a dry Riesling from Germany or Alsace. Again we are talking mellow, nuanced, subtle flavours, but with sufficient intensity and a rich mouthfeel that will balance the earthiness of roast pumpkin and beetroot. Waitrose have a great selection of wonderful Rieslings (not many retailers stock such a good range!) so consider the 2005 Domaine Paul Blanck Riesling Grand Cru Furstentum which is currently £24.50. A more reasonable alternative would be The Dr Wagner Riesling for £9 also at Waitrose.

If you'd prefer a wine that will complement both courses then consider a red Burgundy such as the Albert Bichot Chorey Les Beaune Rouge 2011 at £17.50 as a good benchmark wine or go all out with Remoissenet Gevrey Chambertin 2012 which is £45, both from Oddbins.

This month's main course is a classic treat, so what better reason to indulge in a special bottle of red. And what a choice! If you ever needed proof that most wines go with most food, this is the dish – I cannot think of any red wine that will not work well with such a delicious dish.....well, a sparkling Shiraz might be a disappointment!

If you like Syrah / Shiraz look for something from the Northern Rhone or the Barossa in Australia. Red Burgundy will pick up the wonderful duxelle mushroom flavours beautifully, or consider a fuller bodied Pinot from Oregon, Ortago, or Victoria if you don't fancy the Burgundies I have recommended above. What about a glorious Malbec such as Viñalba Reservado Malbec which is £9.99 as part of a case of six from Majestic; its one of my favourite wines at the moment! Or Rioja Reserva from Spain, a Chianti Classico from Italy, the list just goes on and on. But in my opinion such a classic dish deserves a classic wine from Bordeaux. For a softer more gentle style look to St Emillion or Pomerol where the wines have a higher proportion of Merlot, or for something slightly more muscular and powerful, look to the Medoc where Cabernet Sauvignon will dominate the blend. Really it comes down to budget whether you want to spend £10, £50 or even more! I would say go to your local wine merchant and talk to the staff to see what they would recommend – this is a dish that deserves more than supermarket plonk! Berry Bros own Ordinary Claret at £9 a bottle or their St Julien, Pomerol or Pauillac each only £10 more are both great bench mark wines that deserve to be double the price! Push the boat out and treat yourself to something special.

Tarte Tatin could not be more French, so lets stick with France for the stickie – Monbazillac, Cotes de Layon or of course Sauternes. Waitrose Ch Suduiraut is £16 a half bottle, or Majestic have a Castelnau de Suduiraut 2010 for £10.99 a half bottle as part of a case of six. This wine comes from the vineyard adjacent to Chateau Yquem, one of the most expensive wines in the world (we are talking at £500 plus per bottle for a good recent vintage) but if you do, please invite me to join your table!!