
**East Dulwich “Indian Summer” Supper Club
Industrial Dining with a Twist
Wednesday 7th September 2016**

**“Keep Calm & Curry On”
~ Suzanne James (with a twinkle in her eye)!**

Chef: Suzanne James

On Arrival

Pre-dinner drinks served with a selection of Canapés

Starter

Roast Aubergine Salad with Chickpeas & Tamarind
(Suitable for Vegetarians)

Main Course

Lamb Balti with Cauliflower Rice accompanied with Raita & Mango Chutney

Vegetarian Option: Lentil, Chard & Sweet Potato Curry

Dessert

Cardamon Panna Cotta with Rosewater Syrup & Pistachio Praline

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.



For up to the minute news please follow us;

facebook.com/SuzanneJamesCatering/

twitter.com/eastdulwichchef/

uk.pinterest.com/canapequeen/

instagram.com/eastdulwichchef/

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.

Wine with Curry? Are you MAD?!!

Not at all. I actually held a wine and curry matching evening only last month to prove that there are a number of wine styles that will go with curries and the consensus from that evening was that – with the right choice – wine and curry can be seriously good!

There ARE some basic points that you need to consider though:

- the heat of the spices in the curry
- the alcohol level in the wine
- the presence of tannin and oak in the wine

The generally accepted principles are that a little bit of sweetness in the wine can go a long way to temper the heat in the food, high alcohol wines will exaggerate the sensation of heat from the spices, and wines with noticeable oak and tannin may taste more bitter and harsh with spicy foods.

Two wines that I have found work incredibly well with milder and lighter curries, including our Aubergine starter and the Vegetarian main course are a Pinot Gris and a Gruner Veltliner both from the Waimea Estate in Nelson, right on the top of the North Island of New Zealand. Both have high acidity, rich concentrated flavours, and a ripe, very slightly off-dry palate. Both are available from Majestic at £9.99 if bought as part of a case of six. Alternatively try a Pinot Gris from Alsace, or an Austrian Gruner Veltliner. Alsatian Rieslings with a hint of sweetness would be a successful alternative.

Wines made from Viognier, Torrontes and Sauvignon Blanc can also work, as they have the necessary aromatic intensity of flavor to stand up to the spices in a curry. Another successful pairing with many curries is a fruity rosé – go for something robust from Spain, Portugal or the New World. I would suggest avoiding the more subtle and neutral rosé wines from the south of France or Italy. Luis Alegre Rosado Flores, from Rioja and made from Tempranillo and Viura hits the mark, from Oddbins for only £8.75.

Finding a red wine that goes with curry can be a challenge – again the key is to choose something fruity that is not too high on the alcohol or tannin levels. Whilst I am sure the chefs will keep the heat under control in the Lamb Balti, it is a full-flavoured dish and requires a substantial wine to go with it. An interesting option might be a Beaujolais Villages having all the fruitiness without the tannin or oak characters that are best avoided. A good example is Domaine des Bassets Morgon from Waitrose at £11.99. And consider asking the team to put your red in the fridge for a short spell to cool it down – trust me, it will work!

Gewürztraminer is often cited as “the” wine to pair with spicy foods, but I find this applies more to the curries of the Far East rather than the Indian sub-continent and so I have not suggested it with the starter or main course, but a sweet or off-dry Gewürztraminer will be a beautiful match with the dessert. One of the key characteristics of this variety is a rose-like aroma which will mirror the Rose flavoured syrup, and the spiciness of the wine will pick up the cardamon. Tesco's Finest Gewürztraminer is medium dry and is only £8 a bottle, but for the real McCoy see if Dulwich Vintners still have any of the Zind-Humbrecht Vendage Tardive, which is sweet, golden and delicious and only £25 a bottle.

For those of you who still think a curry calls for a beer, why not try one of the many offerings from one of the great local micro breweries. The “House Beer” at SJ events is Peckham Pils, brewed just around the corner from us at Brick Brewery and is a golden, fresh crisp beer that would be great with the starter and the vegetarian main course. The experts also recommend IPA (Indian Pale Ale) to go with spicy foods and the richness of this beer will compliment the richness of the Balti. For a great (and large) range of locally brewed beers, talk to the team in Dulwich Vintners – they are bound to have something special that will work perfectly.