

Newbury NEWTS Gourmet Dinner

Menu devised by



Wines chosen and provided by



Aperitif

Wine: Domaine Salmon Imperial Brut

A lovely crisp refreshing Sparkling wine made from Chardonnay and Pinot Noir. Like Champagne, it is made by the Traditional Method of secondary fermentation in the bottle. This gives delicate small bubbles.

Cauliflower roasted with tahini, bahji, puree, air dried & pickled

Wine: Domaine Salmon Pinot Gris , IGP Val de Loire 2014

A rare Pinot Gris from the Loire Valley. Full, intense aromas with hints of peach and mandarin. Rich and unctuous on the palate. A very intense wine that goes well with full-flavoured food.

Salmon smoked, gravadlax, confit with crème fraiche, tataré & keta caviar

Wine: Domaine de La Grange AOP Touraine Chenonceaux 2014

The new "Cru" of the Loire. Coming only from the best vineyard sites and produced entirely from Sauvignon Blanc. Matured for an extended period on the lees the wine is full, rich and complex with hints of apricot, peach and white flowers and an exquisite length. Particularly good with smoked salmon.

Beef braised Ox Cheek and jus, rib eye, faggot, parsnip puree and pomme anna potatoes

Wine: Domaine Trilles Calignan 2015, IGP Cotes Catalan

Made from a small parcel of 100 year old bush vines, this wine is a wonderful example of what can be achieved from old Carignan vines. Full red fruit flavours are complemented by a softness and roundness derived from ageing in old oak barrels. Perfect with red meats in a full-flavoured sauce.

Rhubarb poached in blood orange, mousse, air dried, jelly & sorbet

Wine: Domaine La Toupie Maury Blanc, 16%

A wonderfully intense and complex fortified wine with aromas of peach, honey and nuts. Full and rich on the palate with a balancing freshness. Delightful on its own or with fresh fruit, nuts and cake. Made from a small parcel of 50 year old Macabeu vines. Vin doux naturel, made by stopping fermentation through adding liquor before all sugar has turned to alcohol, was once the bedrock of the wine industry in Maury and Rivesaltes. Today the style has declined dramatically, but Jerome Collas continues to make a small amount to preserve the heritage of his region. Total production of this wine was 900 bottles.

Coffee & Petit Fours