



# Spain v Italy

Tuesday 17th June, 7pm

A wine and food celebration hosted by Christine Rethman from Enotria & Coe. With 34 years in the wine trade and a passion for exploring wine regions, cultures, and cuisine Christine brings a wealth of knowledge and fun to the evening. Enjoy a curated selection of Spanish and Italian wines, including some off-list surprises, paired with our favourite regional dishes.

## Starter

**Tapas** - jamón Serrano, chorizo, Manchego cheese, membrillo (quince jam), marinated anchovies, habas, olives, plum tomato, allioli, bread

*Accompanying wine: Alma de Vid Tempranillo Tinto, Valpepenas, Spain*

**Antipasti** - Parma ham, Milano salami, buffalo mozzarella, plum tomato, artichoke, wild rocket & Parmesan, mixed olives, chargrilled ciabatta

*Accompanying wine: Pecorino IGT Terre di Chieti Caleo, Botter, Abruzzo, Italy*

## Main

**Paella mixta** - chicken, chorizo & seafood

*Accompanying wine: Blanco Sobre Lias, Care, Cariñena, Spain*

**Risotto Bencotto** - butternut squash, pancetta, chilli, Parmesan

*Accompanying wine: Era Organic Sangiovese, Volpi, Navarra, Italy*

## Dessert

**Crema Catalana** - citrus and cinnamon Spanish crème brûlée

*Accompanying wine: NV Tresor Rosado, Pere Ventura, Cava, Spain*

**Tiramisu**

*Accompanying wine: NV Asti DOCG, Fontanafredda, Piemonte, Italy*

**£50 per person**

A £25 deposit per person is required to secure your booking.