

A Tasting With a Difference

Yes, that's right – wine under £5 per bottle, AND wine that's pretty good too! There are still a few places on this event from the 2nd Quarter.

The criteria is that the majority of the wines tonight will usually be on sale at around £8-10 per bottle but are greatly reduced on special offer and will be around the £5 mark. Consequently they will represent excellent value at far less than their usual selling price.

The week before the event, the organiser will scour supermarkets, wine merchants and other suppliers on-line for 9 or 10 red and white wines that meet these criteria. The idea is that if you like any of the wines, they will still be available and on offer for you to buy directly after the event.

Because these are going to be wines you'd drink with food, it would seem eminently sensible to drink them at this tasting *with* food! In a complete reversal of our usual format the organiser has therefore come up with a new and novel concept for this event.

Upon arrival you will be able to help yourself from the buffet table to a plate of seafood pasta to accompany the white wines chosen and to test them against. We will then have a short break to discuss them before the reds and then you will be able to replenish your plate with French bread, pâté, cheeses, charcuterie and koftas to accompany the red wines.

No supper will obviously follow the tasting because the accompanying food will be the supper. However you can rest assured that there will be ample quantities with which to assuage your hunger pangs during the tasting. To round off the evening a desert and coffee will be provided.

Venue:	The Naval Club,
Mobility Rating:	5 (steep stairs)
Nearest Tube:	Green Park/Hyde Park Corner
Time:	7.00pm
Dress:	Smart for gentlemen and equivalent for ladies
Price p/person:	£32.50 Members / first guest £35.00 Additional guests
Organiser:	Carole Goldberg Tel: 020 8421 5957 e-mail: craftycarole1@aol.com

At our last event at the Chancery, we were so well looked after by owner Zak Jones and Executive Chef Stephen Englefield that several members suggested we give them a Society Award. Our Chairman Jeffrey Benson set this in motion and it was duly approved. The restaurant is very pleased with this award and is looking forward to treating us. We have put together another very special Saturday event which is modestly priced and represents very good value. Do come and help the award presentation. We will gather at 7pm to enjoy a little(!) fizz & canapés, relax and then dine as follows:-

Canapes'

Prosecco "Bianca Vigna" Frizzante , Italy

Amuse Bouche

**Beetroot and vodka cured salmon, poppy seed blini,
radish and watercress**

Momo Sauvignon Blanc, Marlborough, New Zealand, 2009

Roast rump of lamb, Israeli couscous, romesco sauce
Saint Nicolas de Bourgueil, Domaine du Fondis, Loire, France 2008

Valrhona dark chocolate soup, blood orange ice cream
Bodegas Luzon Dulce Monastrell Murcia DO Spain, 2006

Coffee & petite fours

There is a vegetarian option **Aubergine & pepper stack, courgette chutney, pesto & roquette.** please note on your booking form if requested.

Venue:	9 Cursitor Street, Holborn EC4A 1LL 020 7831 4000
Nearest Tube:	Chancery Lane 3 mins, Holborn 9 mins, Farringdon 11mins.
Time:	7.00pm for 7.30pm sit at table
Mobility Rating:	1 or 3 if you need the loo downstairs
Dress:	Smart casual
Price P/Person:	£53.50 Members/first guest, £56.50 additional guests
Organiser :	Andrew Brodie 07782 172 402 andrew.brodie@btinternet.com

