

The Epicurean Challenge

For those who are keen to master the art of food and wine matching and learn which wines would best complement a fragrant Thai green curry or what food to pair with a subtle Nuits Saint George, the Epicurean Challenge is the ideal tasting.

Arriving at 6.30pm*, guests can enjoy a half hour sparkling wine reception. Following this, a Vinopolis representative will take you on a tasting tour where you have the opportunity to taste 3 different wines and gain an overview of food and wine pairing techniques.

With their newly acquired skills in place, guests will then be tasked with a food and wine pairing challenge consisting of 3 dishes and 6 wines. Participants will match 2 wines to each dish before guessing the vintage, grape variety and country of each wine. The guest with the closest answer will be awarded a bottle of Nicolas Feuillatte Champagne. Alternatively rather than receiving a bottle of Nicolas Feuillatte why not spoil your guests with a luxury hamper packed full of delicious delights for just £70 extra. All guests will receive tasting notes to take away with them.

Epicurean Bowl Food

Braised fennel risotto balls on parmesan and chive salad
Grilled salmon on cauliflower and vanilla pomme puree
Cream of guinea fowl fricassee with an apple rosti

Special Dietary Substitutions

Applewood smoked cheese with fresh grapes and caramelised figs
Goats cheese with Borough Market fruit chutney
Stilton with dried apricots

Perfect Pudding £15/head

Do you have a penchant for pudding? If so then why not upgrade your challenge to include a devilishly decadent dessert and 2 dessert wines. Match 1 of the 2 with the pudding and guess the grape variety, vintage and country of each wine.

Duration: 2 hours approx.

From 15 – 60 guests

£95/head

For bookings or enquiries,
call 020 7940 8322 or
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