



**The Secret Vegan Supperclub:
'Christmas Fayre & Wine Pairing'**

Monday 15th November 2021 | The Gate Marylebone
6.45pm arrival for 7.00pm seating
£69pp

Chestnut & Apricot Terrine VE GF N

sweet pickled walnuts, crispy sage, sour tapioca caviar
'Le Sénie' Viognier, Mandrarossa, Sicily, Italy (Glass 100ml)

Fennel & Beetroot Confit VE GF N

savoury thyme frangipane, dill oil infused apples, lemon jelly
Muscadet Sèvre et Maine Sur Lie, Château du Coing de St. Fiacre,
Loire, France (Glass 100ml)

Noël Strudel VE

wild mushrooms, parsnip purée, porcini cream, maple roasted
baby carrots, cranberries & rosemary compote
'Vinha Grande' Douro Tinto, Casa Ferreirinha, Portugal

Chocolate & Orange Mousse VE GF N

pecan & maple biscuit, raspberry coulis, dark chocolate ganache
Brachetto d'Acqui, Contero, Piemonte, Italy (Glass 50ml)

Sample menu - subject to change

VE VEGAN | GF GLUTEN FREE | N CONTAINS NUTS

Our recipes cannot be altered without prior arrangement and notice. Allergen information is available upon request, please ask the manager for details. We do not operate an allergen-free kitchen, all our dishes are subject to cross contamination. A discretionary service charge of 12.5% is applicable to all bills and is shared amongst all staff.



Wine Matching Notes

Chestnut & Apricot Terrine: 2020 `Le Sénie` Viognier, Mandrarossa:

The vineyards for this wine are located around Menfi on the south-western coast of Sicily. The vines are grown on south and south-east facing slopes at altitudes of 180-220 metres above sea level. Viognier grows on fresh soils, called "Le Sénie", near water springs that give the wine intense and enveloping fragrances. This wine is yellow with golden hues. On the nose, it has aromas of ripe peaches and apricots. It is well-structured on the palate, with fresh acidity and an underlying minerality.

Fennel & Beetroot Confit: 2019 Muscadet Sèvre et Maine Sur Lie, Château du Coing de St. Fiacre:

Château du Coing is located in the village of Saint Fiacre, in the Sèvre et Maine district of Muscadet. The south-facing slopes lie on distinctive gneiss and shist soils, which give a particularly racy, fragrant style of Muscadet. Unusually for an area dominated by the négociants, Château du Coing is family-run and uses only estate-grown fruit since 2010. Pale lemon in colour with a slight pétillance, this is a lovely wine with aromas of fresh peach and green apple.

Noël Strudel: 2018 `Vinha Grande` Douro Tinto, Casa Ferreirinha:

Casa Ferreirinha was the first Douro producer dedicated entirely to making table wines, rather than Port. Its origins date back to 1952 when Fernando Nicolau de Almeida produced the first ever vintage of Barca-Velha and kickstarted the quality revolution in Douro table wines. Vinha Grande is the second oldest wine of the Douro Valley (after Barca Velha) and its heritage is noticeable in every sip. An elegant, complex wine with the structure of a fine Bordeaux exhibiting flavours of blackcurrant, leather and subtle oak spice.

Chocolate & Orange Mousse: 2020 Brachetto d'Acqui, Contero:

Formerly owned by the Lombardini family (proprietors of La Giustiniana in Gavi), Contero is now owned by the Marengo family, who are Moscato and Brachetto specialists in Strevi. This 11 hectare estate remains one of the best producers of invigoratingly delicious Moscato d'Asti and Brachetto d'Acqui. This wine is light cherry red in colour. The rich, persistent mousse is accompanied by bright aromas of roses and violets. The slightly sweet, aromatic palate has a typical bittersweet note on the finish.