



SPRING / SUMMER 2008

Friday 16th May

Informal Spanish Supper

Not a fancy dinner, just a relaxed evening with some good food and wine and a few words of introduction about the wines from John Hoskins. Arrive for an aperitif (a crisp, dry glass of Fino Sherry or white wine); sit down in the Dining Room at 8pm prompt.

A three course meal to include roast suckling pig as the main course. Two white wines with the starter and two reds with the main.

£45.00 per person.

Just let us know of any dietary requirements

Friday 29th August

Fine Wine Dinner - Old World / New World

A chance to compare classic and modern wine styles over four varieties, and with four different dishes. All will be interesting, that I guarantee! Perhaps one or two pairs will be 'blind', so you can decide which is which. An evening of fine wine and food, but a relaxed and informal atmosphere.

As an aperitif, a top quality New World Sauvignon Blanc; contrasted with a classic Loire (Sancerre or Pouilly Fumé), served with the starter.

With a fish course: a bone-dry Aussie Riesling (from the great Jeffrey Grosset); to compare with a brilliant example from Alsace.

With the main course: some decent claret alongside a very fine (and typically expensive) California Cabernet Sauvignon.

With a plate of fine cheeses: a rich and spicy Châteauneuf alongside a surprisingly elegant New World Shiraz.

Coffee and a generous selection of chocolates

£75 per person

Please choose whether you would prefer to sit by yourselves or on a larger table with others. And inform us of any dietary requirements.

Aperitif from 7.30 – to sit at 8pm.

To book any event email office@huntsbridge.co.uk (include your telephone number so we can ring to arrange payment) Or telephone 01480 458410 weekday mornings.

Payment in full is required at time of booking; tickets are not refundable.

£25 discount on any bedrooms booked with a wine event.

MONDAY NIGHT WINE COURSE AT THE OLD BRIDGE

Tastings designed to introduce you to grape varieties or regions – the simplest way to build up some knowledge. The format is informal, suitable for anyone with an interest in wine who simply wants to get a bit more understanding of the subject. All tutored by John Hoskins MW.

Each evening we will taste for about an hour and a half (the tasting will include a range of 8 wines from the everyday to the very best). Then there is a light supper – 2 courses and a couple of glasses of wine, and coffee. I guarantee a 10pm departure for anyone getting up early the next day !

Monday 12th May – Fizz, Fizz, Fizz

Help – I need some second opinions on a load of fizz! I want to consider some sensibly-priced (i.e. £10-£20 retail) bottles from all around the world. Your strenuous role is to give each example a thumbs-up, or down, or even somewhere between the two. About 12 wines on this occasion, then supper with (thankfully) a glass of red!

Monday 23rd June – Viognier from around the world

It's home is Condrieu in the northern Rhone, where it produces tiny quantities of very expensive white wine. The world has tried to follow suit, with mixed results. When they get it right it's rich but delicate, perfumed but restrained – a wine of real individuality.

Monday 21st July – Sauvignon Blanc

New Zealand we know about; France we may have almost forgotten about; and now here come South Africa and Chile, making some superb examples at better prices. Possibly tasted blind, a range of crisp, fresh whites to cool the blazing summer we are all expecting.....

£37.50 per person. Maximum 18 guests per session.

MAY AND AUGUST BANK HOLIDAYS

Please note our fantastic Sunday night dinner, bed and breakfast rates, which apply on Bank Holiday weekends too. Just £80 per person for a double room with afternoon tea on arrival, your choice from our dinner menu and a full English breakfast.

JAZZ EVENINGS

Friday 27th June and 29th August – Live Jazz with 'The Misfits' – our normal menu served.