

RAFTERS AT HOME

“prepared by us, cooked by you”

DRINKS PAIRING

THANK YOU FOR SUPPORTING US AT THIS UNPRECEDENTED TIME

OUR AIM OF THIS IS TO HELP BRING PEOPLE BACK TOGETHER THROUGH THE ONE THING WE LOVE..HOSPITALITY!!

At Rafters we offer the complete package of Food, Service and Drink. I am thrilled to be able to offer you this drinks package in your own home and hope you enjoy it!

Alistair

DRINK 1

SERVED WITH LUKES COD

- Keep chilled

Hugel 2018, Gentil “Hugel” – Alsace – France

Hugel are one of the longest standing family-owned vineyards who were pioneers in the late harvest wines of Alsace, the vineyard is still 100% family owned!

This wine is a blend of grapes with 45% Gewurztraminer which shows on the palate and nose as a strong lychee smell and taste. The wine has appears to have a sweetness at the start of the palate which then dries off at the palate finishes owing to the Riesling in the blend.

The pairing this weekend needed a lot of thought to ensure the balance was right. The spices in the dish work very well with the sweet fruit but as the dish is delicate I was looking for a wine that offered both that sweetness to balance the spices and the acidity to keep the palate and dish lively.

DRINK 2

SERVED WITH HENDERSONS GLAZED MOSS VALLEY PORK

Jordan 2016 Chardonnay – Sonoma – USA

From one of California’s most awarded wine estates, Jordan Chardonnay is often mistaken for white Burgundy and is certainly not a typical New World Chardonnay. Harvested at night to retain freshness combined with oak ageing in French Oak creates a wine with purity of fruit that lives long on the palate... not your typical rich buttery oak bomb!

This style of wine works well as with its pureness of fruit and acidity levels it cuts through the rich sauce and bounces off the acidity of the Hendersons Glaze.

DRINK 3

SERVED WITH COCONUT PANNA COTTA

Pocas Moscatel Do Douro – Douro – Portugal

It is a fact – Portugal does not just make Port!

In recent years Portugal has become famous for more than just Port, its still table wines have started to make a real impression on the international market... and now we have a dessert wine!

This wine is a fantastic golden colour with sweet intense dried fruit aromas which follow through onto the rich syrup like palate.

The lightness of this dessert and freshness of fruit partners with this intense wine for an indulgent end to the meal.

DON'T FORGET TO TAG US IN ANY POSTS ON SOCIAL MEDIA. WE WOULD LOVE TO SEE HOW YOU GET ON!!

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