

RAFTERS AT HOME

“prepared by us, cooked by you”

DRINKPAIRING

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

DRINK1

WHILST YOU COOK (OR HAVE SOMEONE COOK FOR YOU)

BLUEBERRY & LEMON THYME BRAMBLE

- Keep in the fridge
- Lightly shake

Garnish

- Pour over ice in a whiskey glass
- Garnish a blueberry and lemon thyme

DRINK2

SERVED WITH CALLIFLOWER CHEESE 'NOT LIKE GRANDMA B

- Keep the bottle chilled
- Take Out 1 hour before serving

SERBAL CABERNET FRANC

UCO VALLEY, MENDOZA

The grape variety Cabernet Franc is sadly not often seen as a single grape variety. It is used in places like Bordeaux as a blending grape and can be very versatile but often adds freshness to a blend but can stand heavy oak ageing to make huge powerful wines.

For this wine the grapes are grown at high altitude maintaining freshness and they hand harvested before being fermented at cool temperatures in stainless steel.

The resulting wine is fresh with medium acidity and tannins and typical red fruit and red pepper flavours of Cabernet Franc.

In a nutshell, big enough to handle cheese, light enough to allow the food to take centre stage.

DRINK3

SERVED WITH BEEF CHEEK

Keep the bottle at room temperature

- Keep in the fridge
- Take out one hour before eating

GRANPASSIONE 2019

VENETO, ITALY

This is my favourite wine at the moment, especially with slow braised meats.

It is Merlot so has that lovely plush soft blue fruits with spice on the palate but has also been given the “Amarone” treatment.

The grapes are allowed to semi dry out before the fermentation begins which intensifies the fruit, drawing out the moisture and intensifying the sugars which gives the grape and in turn the wine a lovely raisin flavour and rich body.

Rich wine - rich food - enjoy

DONT FORGET TO TAG US IN ANY POSTS ON SOCIAL MEDIA WE WOULD LOVE TO SEE HOW YOU GET ON!

[FACEBOOK- @raftersrestaurantsheffield](#)

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