

# The International Wine & Food Society



## CAPITAL BRANCH The Branch for the 21<sup>st</sup> Century NEWSLETTER No 61



In February 17 members enjoyed very much a pub lunch at Marco's in Yateley. Up market steak and ale pie, ham and eggs etc at a very reasonable price thanks to Keith's negotiations. In March we are going upmarket taking advantage of a very good value 'Best of British' menu at Coworth Park. On All fools day Bernard has offered to conduct an Alsace tasting lunch hosted by Alan & Stephanie Shepherd at Camberley. **Please note both these events will be limited so if you are interested please book ASAP.**



**Tuesday 13th March 2012  
Lunch in the Fine Dining Restaurant  
at COWORTH PARK  
Coworth Park, Blacknest Road,  
Ascot, Berkshire SL5 7SE  
01344 876600**



Coworth Park House is a handsome Georgian building dating back to 1776. It opened as a hotel, the Dorchester Collection's 8th property, on the 25th September 2010. John Campbell ex of The Vineyard at Stockcross was in charge when it opened but at the end of 2011 he left so we decided it was time to go and investigate this latest fine dining restaurant in our area. Chris Meredith, who joined the Coworth team in June 2011 took over as Executive Head chef when Campbell left. Previously Executive Chef and Company Manager at Punch Bowl Inns, Chris honed his talents in such places as The Dorchester, Chester Grosvenor Hotel and Paul Heathcotes. At the end of 2004 while working at The Samling Hotel it received its first Michelin star. He then took up the position of Head Chef at Gilpin Lodge and twelve months later, in 2006 the restaurant was awarded a Michelin star.

Pastry chef Simon Jenkins joined Coworth Park in 2009 and heads up the 12-strong pastry team. He has worked in many Michelin star kitchens, rising through from Commis Pastry Chef at both the two Michelin star L'ortolan and three Michelin star The Waterside Inn, to Head Pastry Chef at the renowned Cobblers Cove in Barbados.

We lunched here the other day and these two chefs and their teams are certainly producing high quality dishes with an interesting combinations of flavours. We are taking advantage of their very special 'Best of British' lunch menu offer of three courses, coffee & petit fours and I have persuaded them to include two glasses of wine in the price. We will not be having an aperitif, we will sit straight down at 1pm and the wine will be served with the meal. You may wish to arrive a little early to have a look round this beautiful venue and indulge in an aperitif at your own expense but be warned Sid proclaimed the wine list to be one of the most expensive he has ever come across!

Dress code is said to be Downton Abbey: equestrian get-up by day, debonair eveningwear by night - but I think jacket and tie will do fine! Come and lose yourself in a little luxury for the afternoon.

**Time: 1pm prompt**

**Dress: Jacket & Tie**

**Price: £39.50 members, £40.50 guests (non IWFS members)**

Sunningdale Station is 5 minutes by car, lifts can be arranged

**Sunday 1st April 2012  
Alsace Tasting Lunch Chez Alan & Stephanie Shepherd's  
59, Lime Avenue, Camberley, Surrey, GU15 2BH 01276 65900**

Dr Bernard Lamb, who is known to most of you and is one of Capital's most avid supporters, has kindly offered to conduct a tasting lunch featuring some of his collection of Alsace wines. To quote Bernard, "Most of these wines are very special ones which I bought long ago, or which I thought were superb when tasted at the producers in Alsace last May. Two will have to be withdrawn from Lay & Wheeler's cellars. Only the Riesling is "entry level". As far as I know, none of these wines is currently available in the UK. A good range of Grand Crus are represented, and all four "noble" grape varieties of Alsace".

This will be a single bottle tasting limited to a maximum of 14 people and the wines Bernard is hoping to show are:

Mittnach-Klack, Cuvée Emma, Muscat d'Alsace 2009.

Léon Beyer Riesling 2004.

Albert Mann Pinot Gris Grand Cru Furstentum 2000.

Albert Mann Tokay Pinot Gris 1998 Grand Cru Hengst.

Meyer-Fonné Gewurztraminer Kaefferkopf 2000.

Bruno Sorg Gewurztraminer Grand Cru Eichberg 2004.

Kuentz-Bas Gewurztraminer Grand Cru Pfersigberg Trois Châteaux 2007

We will be serving these with an Alsace lunch of home cured salmon, Quiche Lorraine & salad, Alsace cheeses and coffee.

**Time: 1pm**

**Dress: Smart Casual**

**Price: £25 members, £26 guests (non IWFS members)**

Camberley station is 5min by car, lifts can be arranged.

## **BOOKING DETAILS**

Please send form and cheque made payable to **CAPITAL BRANCH – IWFS to:**

**Pam Brunning, Brunsdon Farm, Heath Ride, Wokingham, Berk. RG40 3QJ**

**CANCELLATIONS** Initially by phone and then in writing, at least two week prior to the event to facilitate a refund. Refunds, less than two weeks prior, will only be given if the place can be filled All refunds will be subject to a £2 handling charge.

**Requests for late bookings** - please call 0118 9733287 to check availability of places.

**PLEASE DO NOT WEAR SCENT OR AFTERSHAVE TO EVENTS**

---

**Tuesday 13th March 2012**  
**Lunch in the Fine Dining Restaurant at COWORTH PARK 1pm**

*Member No* ..... @ £ 39.50 = £

*Guest No* ..... @ £40.50 = £

*Total*.....

**Sunday 1st April 2012 1pm**  
**Alsace Tasting Lunch Chez Alan & Stephanie Shepherd's**  
**59, Lime Avenue, Camberley, Surrey, GU15 2BH 01276 65900**

*Member No* ..... @ £ 25 = £

*Guest No* ..... @ £26 = £

*Total*.....

NAME

Tel;