



Wine and Food Matching Workshop at Corrigan's Mayfair

Do you have a passion for the good things in life? Do you love good wine and food but aren't always sure what the best match is? Let us guide you through the pitfalls and pleasures of this great subject at our famous new venue, Richard Corrigan fantastic new restaurant, Corrigan's at Mayfair. Come and learn from the best.

We'll discover why some classic combinations work, the advantages of wines high and soft in acidity, the possibilities thrown up by old wine and young, and some intriguing combinations that ordinarily might escape your attention (sweet white wine with strong cheese for example). You will leave the day equipped to get the best from any restaurant wine list and to dazzle your dinner party guests.

Who is this course aimed at?

This workshop is aimed at everyone with a passion for good wine and food. Whether you are a complete beginner or have been dabbling with this subject for a while, these workshops will provide you with plenty of opportunity to tantalize your taste buds and challenge your senses.

Our goal

We aim to give you a basic understanding of the principles that govern matching wine with food as well as the components that make up taste of food as well as wine so you can apply these principles when entertaining at home or eating out.

Course Content

We offer a fantastic Wine and Food matching workshop at Richard Corrigan's acclaimed new restaurant, Corrigan's Mayfair. During our Wine & Food Matching workshop you'll learn the basic principles that will allow you to match commonly available wines with foods you'll prepare at home or with those typically found in restaurants.

Sample Menu

Canapes

(Salt & sweet ingredients)

Large green olives and black olive tapenade on toast

Manzanilla Las Medallas Dey and swe Argueso

Raw Oysters

Voirin Jumel 1er Cru Blanc de Blanc Champagne NV

Foie Gras Mousse on country toast

Kaseler Nies 'chen Riesling Kabinett Von Kasselstatt – Mosel 2002

(Tricky ingredients, raw meat and game)

Mackerel Tartar with soy, miran, chives and beetroot foam

Pieropan Soave La Rocca 2003, Italy

Cured Gressingham Duck with pineapple and pac choi

Au Bon Climat Pinot Noir, California 2004

Smoked eel with apple and lime syrup

Meursault, Domaine Latour-Giraud, Burgundy 2003

Venison Burger with tomato, fried quails egg and brioche

Cotes du Rhone Le Clos du Caillou 2003, Rhone, France

Main Course

Game Pie with Chestnut Puree and Mash Potato

Amarone della Valpolicella, Allegrini, Veneto, 2001

Cheese Board

Irish Cashel Blue, Ragstone, Irish Durras

Marcel Deis Gewurztraminer, Alsace 2002

Sauvignon de Touraine, Alain Marcadet, Loire 2005

Dessert

Chocolate fondant with Coffe Semi-fredo

Chateau Cantegril Sauternes 2002

Coffee

Amaretto Truffles

Top table review about Corrigan's, Mayfair

Corrigan's Mayfair never fails to impress. Took an old friend there and had a wonderful meal. The service is attentive but not too fussy. The food is the best in London.

Corrigan's Mayfair is the best restaurant in London. The food is familiar but exciting and the service is sublime.

Time

Corrigan's workshop run: 11am - 3pm

Venue

Corrigan's at Mayfair

28 Upper Grosvenor Street

London

W1K 7EH

Corrigan's Mayfair is located off London's prestigious Park Lane, with its main entrance accessed via Upper Grosvenor Street.

Nearest Tube

Marble Arch

www.corriganmayfair.com