



West Suffolk Fine Wine Society

Newsletter March 2025

Dear Members,

At last, the sun is shining and doesn't one feel better for it!

Some of you have still to collect your wine order from the last event. Please would you kindly arrange to do this ASAP by contacting Peter on 01284 787701. Thank you

Forthcoming events

- **Monday 10 March - The Antipodean Sommelier.**

Great Barton Village Hall 7.30 pm

Tony Wellings may be known to many of you as he has previously been an entertaining presenter. But you may be more familiar with his brand if you attend the Suffolk Show as he has a stall there frequented by our esteemed Chairman. Unsurprisingly, the evening will have an antipodean flavour.

The price of this tasting is £12, and the code is AS. Monies by 6th March

- **Monday April 14 Annual Dinner (subsidised by WSFWS)**

The Annual Dinner is being held this year at the Bury Golf Club and there are still places available. This is always a most enjoyable occasion; good food accompanied by an interesting selection of wines.

MENU.

- **T O B E G I N**

Green pea & crème fraiche soup (v, gf) onion crisps & multiseed croutons

Baked fresh sardines (p) | toasted baguette, lemon & parsley, gherkin & quail egg

Seared sirloin steak crostini (df) | horseradish mayonnaise, rocket leaves

Brie, beetroot & squash salad | truffle oil dressing

- **M A I N C O U R S E**

Pork tenderloin & black pudding mousse wrapped in bacon, fondant potato, broccoli & apple cider sauce

Seared sea bass fillet (p, gf) | crisp Parma ham, potato cake, broccoli, saffron cream

Griddled duck breast (gf) | dauphinoise, seasonal greens & cherry sauce

Mushroom & stilton puff pastry parcel (v) | redcurrant sauce, roasted vegetables

- P U D D I N G

Baked vanilla cheesecake (v, gf) | toffee & apple compote
Marmalade & sultana tart (v) | cinnamon crème anglaise
Triple chocolate calypso mousse (v) | pistachio crème fraiche
English cheese selection (v) | crackers, chutney & grapes

Deadline for booking is March 28th

Please send your menu choices to Wynn wynn.rees@btinternet.com along with any special dietary requirements or restrictions

Cost per person £47.50 to include the three-course meal and at least 4 specially selected glasses of wine (100mls) to accompany.

Deposit needed to secure a place - £25 using code DD
Full payment £47.50 using code DF due by 28th March

The bar will be open for pre-dinner drinks from 6pm. Dinner starts at 7pm. It is safe to assume we'll be finished by 9.30. Bar will be open for post-dinner coffees/drinks. There is plenty of parking available and cars may be left overnight and picked up the following morning.

Please book and pay at least the deposit as soon as possible so that we can ensure that the booking is viable.

- **Monday 12 May - Preet Sahota (Edgmond Wines)**

Great Barton Village Hall 7.30 pm

Preet has become a firm favourite with many of you and his lively presentations are always enlightening. With a new theme of Wines from Single Vineyards he has put together an interesting tasting for us.

The price of this tasting is £12, and the code is PS

- **Monday 16 June - Ed Keith (Hallgarten Wines)**

Great Barton Village Hall 7.30 pm (please note 3rd Monday)

Ed has become a familiar face and great supporter of the West Suffolk Fine Wine Society over several years. He has hosted our annual Fine Wine Tasting, our Annual Dinner at West Suffolk College, and numerous meals with wine in different local venues. As someone who seems to know and be known to everyone in the hospitality industry, he has introduced us to numerous valuable contacts. His last appearance was at the Christmas event in December at The Wine Cellar, where he selected great wines to accompany Bradley's food, and generously added a superb Champagne to the wines we drank. With a huge amount of knowledge, and a relaxed presentational style, Ed's first appearance, for a while, at a 'regular' tasting promises to bring our spring and summer programme to a fitting ending.

- Price and code to be announced.

REMINDERS

1. Please remember to bring your glasses to all events unless otherwise notified.
2. Please remember that you are welcome to bring a guest or two to events which are not subject to limited capacity. This is especially true if they are potential new members. There will be a small surcharge for guests - please contact Wynn to enquire before booking.
3. Payments and codes for tastings.

Please could all members use the appropriate two-digit code when making a payment, along with the relevant membership numbers.

Please note it is NOT necessary to make separate payments for these events. Just ensure you detail all the event codes as this really helps to avoid confusion when tracking and logging payments. It is helpful when you combine your payments as long as they are correctly coded.

If you need a reminder about anything to do with payments, please contact Wynn (wynn.rees@btinternet.com 07580 132568).

Members using Nationwide should note that there has been an upgrade which allows you to input a reference much more easily than before.

DIRECTORY OF MEMBERS' BENEFITS-please ensure you have your membership card with you at the time.

- **The Three Kings Fornham – PLEASE NOTE THIS VENUE HAS NOW CLOSED**
- **Adnams, Bury St Edmunds**-10% off any purchase. Offer agreed by Tom Crittenden (Manager)
- **The Wine Cellar, Bury St Edmunds**-10% off any purchase. Offer agreed by Bradley Dorrington (Owner)
- **The Angel Hotel, Bury St Edmunds**-20% off any bottle of wine when purchased with at least two courses from the à la carte menu. Offer agreed by Tom Clegg (Deputy Manager)
- **Corney and Barrow, 1 Rous Road, Newmarket CB8 8DH-Tel:01638 600000** 10% off almost all wines on production of a valid WSFWS membership card. Authorised by Rob Gow, Regional Sales Executive newmarket@corneyandbarrow.com

Please support our partner businesses and take advantage of the discounts but report any difficulty you have redeeming the discounts

We look forward to seeing you all at future events

Kind regards

Sue

Sue Leake Secretary, WSFWS