



Wine Tasting • Consultancy • Private Dining

Newsletter – Summer 2026

Hello to you and may we apologise? We'd aimed to do a newsletter every month, but it's been a pretty hectic summer so far, so time just hasn't allowed it (it normally takes about 10 hours to do a newsletter) – so we figure we will do one each quarter and pack into that as much as we can!

If you're new to the newsletter then we hope you like it and don't mind this dropping into your inbox's occasionally but do let us know otherwise. Welcome to our new recipients!

It was so lovely to see the crowds that turned up for our live cookery demos at The Suffolk Show and at Taste of East Anglia during June. Alison cooked up amazing food, using local produce from producers such as Sporadic Fungi, Herbal Heaven, Mabels Bakery and The Norfolk Cheese Company.

We have also been working with the excellent team at Cambridge Wine Merchants, who run excellent Saturday Supper Club events each month! Alison cooked up a brilliant menu that comprised a summer platter of Beetroot Hummus, Split Pea Croquettes with minted yoghurt – and heritage tomatoes with basil pesto. We then had Crab and prawn filo parcels with dill oil. The next course was Courgettes, asparagus, crispy bacon, walnuts, chive flowers, Stilton, Lincolnshire Poacher and Copys Cloud, followed by slow cooked beef with horseradish pancakes and crispy fennel – and a stunning incredible finale of Deans Cream and Strawberries – a classic Cambridge dessert with sponge, strawberry syrup, amaretti biscuits and fresh strawberries. YUM!

We've also been doing private dining events at all sorts of places, including a lovely summers evening at Glamping with Llamas on the Norfolk/Cambs border. The Llamas didn't try any wine, but our guests enjoyed a lovely selection, including vino from local vineyards such as Wyken, near Bury St Edmunds and Burnt House near Stowmarket.

You can follow our adventures on socials
We are on Insta @wineanddineuk and Facebook @wineanddine



About Us

Hello! We are Alison and Ian. Alison has 35 years' experience working in food. From teaching cookery, nutrition and food hygiene, running restaurants, broadcasting, writing both recipes and food articles, to carrying out cookery demos at food shows. She has worked with Gordon Ramsay, Rosemary Shrager, Brian Turner, Aldo Zilli and Cyrus Todiwala – and has written several cookery books, her latest being *The Four Seasons*, which was released in 2024.



Ian has over 25 years' experience in the Wine industry and is also keenly into his food. He is author of a book on Greek wine, called, *Wine; It's All Greek To Me* – having lived in Greece for over 4 years. He also studied on the coast of Southern Spain for 2 years – has worked extensively across the UK – and is now a Wine Consultant, Specialist Tasting Host, Broadcaster, Wine Writer and Author.

Picture Perfect

A few action shots from the summer so far.

We've been busy at shows, doing live cookery demos and event sales, colabs with our friends and partners, and running home tasting events with the most incredible food and wine.

We would love to organise a tasting event at your home, or venue. It's great fun, informative and above all, delicious! To book your experience visit our online store at www.wineanddine.org.uk. See us at ticketed events and shows around England – our events page will guide you throughout the year.



See us for live cookery demos at Summerfest, Framlingham College, with a superb music line up, including Pixie Lott, Scouting for Girls and Alison Limerick on August 29 - The Bury St Edmunds Food and Drink Festival August 30 or 31 (tbc) and The Great Feast Suffolk, at Euston Hall on September 27th.

Wines of the moment

Fabulous Vino in our online store. Free local delivery * www.wineanddine.org.uk/store

Burnt House Pinot Meunier Rosé – England £21

Pinot Meunier is the unsung hero of the classic sparkling blend but produces beautiful Rosé and Red wines. And this fabulous Rosé, from Burnt House Vineyard in Stowmarket in Suffolk, typifies that excellence. Bursting with wild strawberry, raspberry, white peach and blood orange notes, the palate is fresh, silky and beautifully balanced, finishing with bright red berry fruit and a subtle floral lift. 12% AB



Giffords Hall Pinot Blanc – England £24

A stunning find from the heart of Suffolk, this elegant Pinot Blanc has been gently aged for 12 months in new French oak barrels, enhancing its texture, creaminess from lees ageing, complexity. The nose reveals aromas of ripe pear and banana, layered with subtle hints of citrus peel, toasted almond, and soft vanilla. On the palate, fresh orchard fruits are complemented by a creamy, lightly nutty character, all balanced by bright, refreshing acidity and a long, savoury finish. 11% ABV



Darling Cellars Blanc de Blanc Brut - South Africa £21

The quality of this wine makes it such a bargain! Blanc de Blanc is taken from the French meaning, 'white of white', inferring that one grape is being used - in this case 100% Chardonnay. This uses the same method of fermentation as Champagne but is called 'Cap Classique' in South Africa. This is produced in the Darling region, in the Western Cape. A lush bouquet of flavours, develop into fresh lemon, lime and green apple notes on the nose, following through with a creamy palate and hints of baked bread and toastiness that broaden the palate with a well-balanced, crisp acidity. 11.5% ABV



See these and our collection of other superb wines at www.wineanddine.org.uk/store

*FREE delivery in Cambs, Norfolk or Suffolk, contact us for other regions.



Foodie Corner

**Alison produces a beautiful recipe for your tasting delight.
And with Summer now full swing here's a light and tasty stunner for you.**

Lemon and Mozzarella Flatbreads

450g strong white bread flour
1 sachet yeast
½ tsp salt
Zest of 1 lemon (save the juice for the dressing)
225ml Water

To top:

2 tbsp olive oil
1 red onion, diced
3 sausages, skins removed, formed into mini meatballs
2 balls mozzarella
Zest and juice of 1 lemon and 1 tbsp olive oil
2 handfuls of Rocket

Lemon and Coriander Yoghurt Dressing:

300g Greek yoghurt and the Juice of 1 lemon
2 tbsp chopped fresh coriander

Let's Go!

Turn the Oven to 200C, Gas 6.
Make the dough. Combine the flour, yeast, salt and lemon zest.
Stir in enough water to form a dough. Knead for 10 minutes.
Leave to rise for 1 hour.
Divide into 2 pieces. Knead each piece.
Roll out and place on a baking tray.
Leave to rise for 30 minutes.
Fry the onion until soft. Season.
Scatter the flatbreads with the onion and sausage, break the mozzarella into pieces and place on, add the lemon zest and squeeze on the juice, then bake for about 10 minutes, make sure the sausage is cooked through.
Make the dressing by mix all ingredients together.
Once out of the oven place the rocket on top, drizzle with the lemon juice and zest and a little olive oil. Slice into fingers.
Serve with the yoghurt and lemon dressing, dipping or drizzling on the top. **YUM!**



Events Watch

Upcoming Wine and Dine Tasting nights.

We have much more being planned, so keep an eye on social media – we are on Instagram @wineanddineuk and Facebook @wineanddine

August 13th 6.30pm @ True's Yard Fisherfolk Museum, King's Lynn
A Taste of the Sea.

The best wines from across the globe, with fish that showcases all that is great about food and wine pairings. Join us for a beautiful fish supper with 6 delicious wines paired with platters that celebrate the oceans. Our thoughtful pairings bring fabulous wines to the table paired with seafood dishes that inspire the tastebuds and the soul.

Please let us know if you have any allergies.

For more details and to book, visit our events page at <https://www.wineanddine.org.uk/events>

October 14th 6.30pm
Cambridge Wine Merchants Crisp and Wine Tasting.

Crisps are one of our favourite snacks, and they pair so well with great wine. Join us as we team up with the great guys and girls at the Cherry Hinton branch, for an evening of tasting some crisps of amazing quality, unusual flavours, and maybe the off retro offering – teamed with outstanding wines and an explanation about the science of each pairing. Booking details will be available soon at www.cambridgewine.com/events-at-cambridge-wine-merchants/

October 24th 6.30pm
Cambridge Wine Merchants Saturday Supper Club.

Join us for another fabulous evening of the most beautiful food. Our menu will be paired with 6 amazing wines from the Cambridge Wine Merchants Range. Booking details will be available soon at www.cambridgewine.com/events-at-cambridge-wine-merchants/

This will be a set menu.

December 4th 6.30pm
Newton Village Hall, Newton, Cambridgeshire.
Cheese and Wine at Yule Time!

This promises to be a great night, packed full of the most amazing local cheeses, paired with beautiful wines from the UK and abroad. With explanations of each cheese pairing and why it goes so well with each wine, this will set you up for a great Christmas, full of fabulous flavours.

Please let us know if you have any allergies.

For more details and to book, visit our events page at <https://www.wineanddine.org.uk/events>

Foodie Pairing Wine Focus

Ian pairs a wine with Alison's dish, from online store.

Lemon and Mozzarella Flatbreads as absolutely sensational!

To pair with this dish you want a light wine to go with the delicate flavours and rich, savoury umami depth. And this superb wine is just the ticket!



Kozlovic Malvazija – hails from Croatia. The vino scene there incredible, with some of the most stunning vineyards in the World.

This wine is truly reflective of that - a refreshing, mineral rich wine, with a complex nose of lemon and apple, apricot, peach, pineapple and subtle hints of spice. Great with light dishes, especially Thai food. 13% ABV.

The grape in this wine is 100% Malvazija Istriana - grown in the West Istria region of the country, by the Kozlovic winery. Established in 1904, this beautiful vineyard is positioned in a valley in the northwestern peninsula. Family owned for 4 generations, they harvest by hand – and their stunning cellars hold the distinction of being in the book “Sommeliers Heavens - The Greatest Cellars of the World”, by Master Sommelier, Paolo Basso, as one of the 66 most distinguished wineries in the World.

Available in our online store at www.wineanddine.org.uk/product-page/kozlovic-malvazija-croatia

Cheese you should be into

Cheese; Over 98% of British homes buy cheese, adding up to roughly 545,000 tonnes consumed across the country annually. Cheddar is our clear favourite, making up over 55% of all cheese bought in the UK. Mozzarella, Red Leicester, Brie, and Stilton are also widely bought.

But the UK makes around 700 different types of local cheeses, and these are so worth exploring. In the coming months we will pick out some of those lesser-known varieties, each so delightful and tasty - and worth every second of your attention.

This one is an absolute favourite of ours and we've used it at several tastings recently. Norfolk White Lady is made in Hockwold, Norfolk. A full fat, soft, bloomy camembert-style velvety ewe's milk cheese, it's lovely when oven baked like a classic Camembert and ideal for those who can't eat cow's milk cheeses.

As it ripens it becomes smoother and velvety, with a deep and long-lasting flavour. It's produced at Wilton Farm in Norfolk, by talented cheesemaker, Becky Enefer.

Try this with a beautifully chilled Precoce Pinot Noir from Burnt House Vineyard in Suffolk. It cuts through the rich, velvety texture without overpowering the delicate milky overtones. Just sensational!



We will be back in the autumn with more news, recipes, wine recommendations and more! If you would like to get in touch, email us at hello@wineanddine.org.uk

Enjoy the rest of the summer! Alison and Ian