

EAST MEETS WEST

Tasting Pairings

Food & Wine Pairing Menu for The Celtic Arms — prepared by Tom Jones, Momentum Wines

The Eight Wines

Category	Wine	Region
White	Pluma Alvarinho	Vinho Verde, Portugal
White	Cave de Turckheim Réserve Gewürztraminer	Alsace, France
White	Bischöfliche Weingüter Ürziger Würzgarten Riesling Kabinett	Mosel, Germany
Rosé	Another Story Zinfandel Blush	Central Valley, California, USA
Red	Funkstille Zweigelt	Niederösterreich, Austria
Red	770 Miles Zinfandel	Central Valley, California, USA
Red	Boutinot 'Les Coteaux' Côtes du Rhône Villages	Rhône, France
Fortified	Krohn Lágrima White Port	Douro, Portugal

Snacks & Small Plates

Served to all guests in sequence to open the menu.

Warm Game & Chicken Sesame Toast (GFA)

blueberry sweet & sour

Paired wine: Funkstille Zweigelt, Niederösterreich, Austria

Austria's juicy, lightly peppery red — bright cherry and red berry fruit with soft tannins — picks up the blueberry sweet & sour and has the savoury edge to handle the game, yet stays light enough to open the menu. Best served lightly chilled.

Vegetarian / vegan alternative: *Sun blush tomato & basil sesame toast — the red-fruited freshness of the Zweigelt works just as well with the sweet, concentrated tomato.*

Blue Swimmer Crab Arancini (GF)

lemon mascarpone, Provençale

Paired wine: Pluma Alvarinho, Vinho Verde, Portugal

Zesty citrus and stone fruit with a saline, coastal edge: the natural partner for sweet crab, with the acidity to cut through the crisp fried shell and echo the lemon mascarpone.

Vegetarian / vegan alternative: *Vegan cheese & sage arancini, Provençale, lemon oil — the same citrus lift ties in with the lemon oil and tomato.*

Tandoori Pheasant Lollipop (GF)

tandoori mayonnaise, onion bhaji crumb

Paired wine: Cave de Turckheim Réserve Gewürztraminer, Alsace, France

Lychee, rose petal and ginger spice mirror the tandoori aromatics, while the wine's rounded texture softens the heat of the mayonnaise and stands up to the onion bhaji crumb. Its rose note also foreshadows the Gulab Jamun later on.

Vegetarian / vegan alternative: *Tandoori beetroot falafel — the Gewürztraminer's spice and fruit sit happily with the earthy sweetness of the beetroot.*

The Celtic Mini Mac (GFA)

burger sauce, straw fries

Paired wine: 770 Miles Zinfandel, Central Valley, California, USA

Ripe bramble fruit and a hint of sweet spice make Zinfandel the classic burger wine — soft and generous with the burger sauce and salty straw fries. A fun, crowd-pleasing red for the menu's playful moment.

Vegetarian / vegan alternative: *Plant based Mini-Mac — the pairing works on the sauce and fries as much as the patty, so it carries straight over.*

Fish Course

Served to all guests.

Butter Roast Black Cod (GF)

kimchi fried rice, fire kissed red pepper purée

Paired wine: Bischöfliche Weingüter Ürziger Würzgarten Riesling Kabinett, Mosel, Germany

Off-dry Mosel Riesling is the go-to for Korean heat: a touch of sweetness calms the kimchi's chilli and fermented tang, while racy acidity cuts the butter-roast richness of the cod. At just 8% ABV it also keeps the evening light at the halfway point.

Main Course

Served to all guests.

Classic Game Pie (GF)

potato crush, carrot purée, pigeon bon-bon

Paired wine: Boutinot 'Les Coteaux' Côtes du Rhône Villages, Rhône, France

Grenache-led dark fruit, garrigue herbs and a peppery finish match the depth of the game and pigeon, with enough structure to carry the pastry and balance the sweetness of the carrot purée — the menu's most substantial red for its most substantial dish.

Vegetarian / vegan alternative: *Mixed lentil pie, carrot purée, root vegetable bon-bon — the earthy, savoury lentils love a Southern Rhône red just as much.*

Desserts

Served to all guests.

Gulab Jamun (GFA)

rose water, pistachio, edible flowers, lemon balm

Paired wine: Krohn Lágrima White Port, Douro, Portugal

Lágrima is the sweetest style of white Port — honeyed, candied citrus and nutty notes that match the syrup-soaked Gulab Jamun and pistachio without being overpowered by the rose water. Serve well chilled in a smaller 50ml measure.

Vegetarian / vegan alternative: *Vegan donut, rose water, pistachio, edible flowers, lemon balm — same flavours, same match.*

Knickerbocker Glory (GFA)

Paired wine: Another Story Zinfandel Blush, Central Valley, California, USA

Sweet strawberry and candyfloss fruit with a light, low-alcohol finish — a playful match for the layers of ice cream, fruit and sauce, and a fun, nostalgic way to close the evening.

Vegetarian / vegan alternative: *Vegan Knickerbocker Glory — the Blush pairs on the fruit, so it works equally well.*
