



FALLEN ANGEL

We've gathered together some wonderful wines and nibbles as recommended by some of the wonderful local businesses that we work with for your enjoyment. You can pre-order ahead of your stay by emailing jane@fallenangelcornwall.com. The minimum order value £80 (you might want to order a breakfast hamper, picnic basket or chef prepared chilled meals ready for popping in the oven to reach this threshold). Your order will be delivered to Fallen Angel prior to arrival and ready for you to enjoy.

Grazing menu and wine list

Mixed Olives - £5

Chilli and Fennel mixed nuts - £2

Salt and cracked black pepper cashews - £2



Cornish Charcuterie Kilner Jars – Handmade on the North coast of Cornwall. Choose from :

Duck Rillette with Cranberries and Grand Marnier

Salmon Pâté with Lemon

Mushroom Pate with Chilli and Coriander (vegetarian)

Edamame Bean Pâté (vegan)

£6.50



POPTI Cornish Bakehouse was launched in February 2015, producing the award-winning range of POPTI Savoury Thins. Choose from:

Sea salt thins - Savoury biscuits seasoned with Cornish Sea Salt

Parmesan thins – Savoury biscuits hand sprinkled with Parmesan

£3



Indulgence Catering Grazing Boxes. (serves 2)

Charcuterie platter – A selection of Cornish Charcuterie, Baker Tom's bread with Trewithen Dairy butter, cornichons, side salad and mustard mayo. £30

Cheese platter – A selection of Cornish cheeses, Baker Toms bread with Trewithen butter, homemade pickle and fruit. £30

Antipasto platter – Homemade hummus, falafel, Roasted vegetables, mixed Olives, side salad, flatbreads and olive oil and balsamic dip (Vegan). £30



Wines chosen for Indulgence Catering and Fallen Angel by Wine Educator and Wine Writer Stephen Barrett

Sparkling Wines

Sauvion Cremant de Loire – sourced from the famous Muscadet house of Chateau du Cleray, this Cremant is traditionally made with Chardonnay and Chenin Blanc. With a persistent fizz this sparkler has a fresh cooked lemon scent throughout its taste.

£16.00

Pinot Noir sparkling rose (2016). A single variety, single estate, excellent rosé sparkling from local Polgoon vineyard. A delicate pink colour and a golden hue, with a nose of zesty citrus and toasted crumb. A delicate palate with hints of tangerine, honey and spice £30

White Wines

Ernest Wein – Pinot Gris 2019 – Pinot Gris is also known as Pinot Grigio, but this French style of wine is elaborated in Alsace. It shows a higher alcohol (13.5%) over apple scented fruit finishing with a concentrated citrus finish £12.50

Cono Sur Reserve Especial - Riesling 2019 – Bio Bio – Hailing from the cool southern climes of Chile's Bio Bio Valley this racy Riesling will thrill the palate with cooked Russet Apple notes with light spices and a dry aromatic finish. £13.50

Ventoux Blanc 2019 – Southern Rhone is the home of wines from around Mont Ventoux. Grapes like Grenche Blanc, Marsanne and Rousanne are harvested to create a ripe, rich white with acacia blossom and freshness to the palate. £12.50

Diverso –Rose – Puglia 2019 - An award-winning Rose elaborated with the indigenous red grape, Negroamaro offering a blush with powerful red fruit notes over a food friendly dry finish £12.50

Red wines

Cono Sur Reserva Especial Pinot Noir 2019 – San Antonio – reeking of soft fruit and finishing with concentrated Cherry notes over an easy-sipping texture prove a fine example of modern Pinot Noir from Chile, £13.50

Hugonell Rioja Joven 2018 – With a lead from the grape Tempranillo harvested at optimum ripeness this Joven (young) Rioja is best served cool as a summer red. Versatile and packed full of red and black spicy fruit, it's a sure-fire winner £12.50

Barbera d'Asti Superiore 2017 – The grape Barbera is an ancient varietal from Piedmont in North West Italy. Offering light tannins, cherry and spice Barbera is a true favourite matched with Tomato based Italian or Mediterranean dishes.

£12.50

Grignan les Adhemar – Cotes du Rhone Villages 2017 – rare Grenache-based rouge from the Cotes du Rhone. Ripe, easy going style is its hallmark with a cocktail of summer fruits and a peppery finish £13.00

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