



AA Wine Award 2019

AA WINE AWARD 2019-2020 QUESTIONNAIRE: ROUND TWO

I am writing to inform you that your wine list has been selected to go forward to the final round of the 2019-2020 AA Wine Award sponsored by Matthew Clark.

To acknowledge this achievement, we will be highlighting a “Notable Wine List Symbol” on your entry in the 2020 AA Restaurant guide and will also send you a certificate in September to co-incide with the annual launch of the AA Lifestyle guides.

Please complete and return the following questionnaire to: Abbey Rudge, AA Wine Award, AA Hotel Services, Fanum House, Basing View, Basingstoke, RG21 4EA or email Abigail.Rudge@TheAA.com by **Monday 22nd April 2019**.

The winner will receive their award at the AA Hospitality Awards to be held on Monday 23rd September 2019 at the Grosvenor House, A JW Marriott Hotel on Park Lane.

SECTION 1

1. Establishment name: The Samling Hotel.
2. Location; County: Windermere, Cumbria. LA23 1LR
3. Contact telephone number: 0153954 31922
4. Name of your nominee: Robert Patla

5. Their Job Title: Sommelier.

6. Who is responsible for your wine list (if different from the above)?

Name: Robert Patla

Their Job Title: Sommelier

SECTION 2

For news, tickets and information visit www.aahospitalityawards.com



Matching Wines with Food

This year the menu has been created by Adam Pledger from Park House Restaurant & Wine Bar in Cardiff and overall winner of the AA Wine Award for 2018-2019.

Please suggest wines from your list to accompany each course, within the context of the whole meal, with a maximum budget of £80 per bottle (restaurant list price).

For each selection please enter the wine, the vintage and the name of the domain or producer (answers on this sheet only please). For the digestif, please enter the price per measure, no restriction on the price.

Menu	Your Wine Selection	Bin no & page no wine list	Price (max £80 per bottle)
CANAPES/SNACKS Beetroot Macaroon with Black Pudding Mousse Comte Gougeres	Aperitif: Lucia Rosé, Frassinelli, Veneto. 2017	No:96 p12	£55
STARTER Veal Sweetbread with Green Apple and Alba White Truffle (veal pan-fried sliced apple raw, alba truffle slice and grated, truffle infused with jus)	Riesling Trocken, Oliver Zeter, Pfalz. 2016	No:243 p19	£65
FISH COURSE Cornish Turbot, Oscietra Caviar, Cauliflower, Buttermilk and Pickled Fennel (turbot roasted, cauliflower charred, and the buttermilk is an inhouse cultured buttermilk)	Chablis 1er Cru, Cote de Lechet, Bernard Defaix. 2015	No:126 p14	£75
MEAT COURSE Highland Wagyu Beef Sirloin with Parsnip, Roscoff Onion and Black Truffle accompanied by Wagyu Shin 'Pie', Truffle Potato Espuma and grated Cured Wagyu Heart	Quinta da Generacion 5, Vina Casa Silva, Colchagua. 2015	No:927 p36	£75
CHEESE COURSE Fourme d'Ambert, Crassane Pear, Walnut, Celery Ketchup (fourme d'ambert mousse, crassane pear slices, grated walnut)	Quinta do Ervamoira, 10yrs old Tawny, Ramos Pinto, NV.	No:1022 P40	£70
PUDDING COURSE Apple, White Chocolate, Muscovado (apple mousse sphere with liquid apple centre. Sphere dipped in Sauterne jelly, white chocolate is aerated and crumbed. Moscovado tuile)	Digestif: Château Briatte Sauternes, Bordeaux, 2012.	No:963 P38	Price per measure: £14

**Thank you for completing the questionnaire.
We wish you the best of luck in the final judging.**