

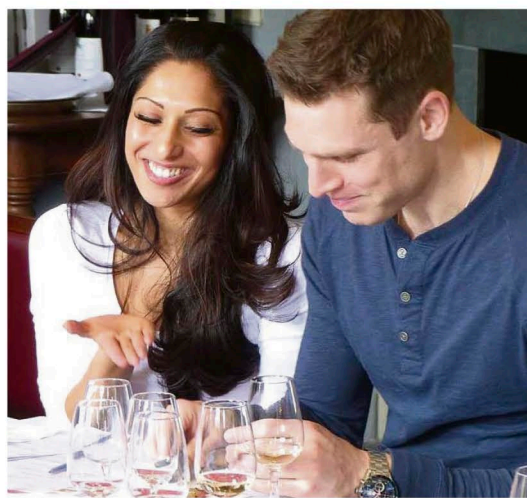
Food & Drink

Whether you enjoy eating out, entertaining at home, want to learn to appreciate fine wine or even make your own gin, there's something here to appeal to every epicurean

Wine courses and tastings at the award-winning West London Wine School

IF YOU KNOW what wine you like but want to understand why or if you are ready to take your wine knowledge to the next level, why not attend one of our award-winning courses? Since its establishment in 2009, West London Wine School has grown to be one of the UK's largest and most-respected independent wine education specialists.

We'll teach you how to taste like a professional, confidently navigate a wine list, and everything in between. After learning with us, you will never feel anxious about choosing the 'right' wine again!
westlondonwineschool.com
020 8144 2444



Love berries? Love the bees? Then we bee-long together

BERRYWORLD IS PASSIONATE about providing premium fresh strawberries, raspberries, blueberries and blackberries to stores near you.

To help us provide the best berries we run our own berry specific market research and we want berry lovers, like you, to join our Hive community to provide valuable feedback which we reward with prize draws.

To sweeten up your sign-up to The Hive we've got a beautiful Sophie Allport (from sophieallport.com) bee design tea set for two, perfect for Valentine's Day, up for grabs to one lucky subscriber.

Simply visit the link below and enter the prize draw to win 2 x small tea-cups & saucers, 1 x small teapot and small jug (RRP value £82). Prize draw open from 31/1/2019 to 28/2/2019.
berryworld.com/beealong



Experience making your own gin with Slingsby

THE MASTERMINDS BEHIND Yorkshire's finest award-winning gin brand - Slingsby - have launched an exciting new gin experience that should be top of your list of things to book for 2019: The Master Distiller. The experience, launched at the end of last year, not only helps you work out which type of gin you should choose to suit your palate but also has a practical aspect to it - you get to make your own bespoke bottle of gin from scratch.

Over the last three years, gin has exploded. On average there are four new gin distilleries opening in Europe every day, so with thousands of gins to choose from, it's no wonder that people get confused knowing what gins to order in a bar or buy in store and often make a decision purely on the look of a bottle.

As pretty as the bottle may well be, it's important to know whether the gin inside is to your personal taste and preference. The new experience demystifies the gin category and allows guests to explore the core categories and profiles from Juniper, Citrus, Spice, Floral, Herbal and Fruit flavours.

You will taste a variety of gins, to find your preferred style and the one you will make in the session. Pick your very own botanicals with the guidance of the team, distil on your



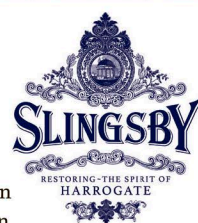
very own traditional mini copper still and bottle with your own personalised label.

Throughout, you'll receive plenty of G&Ts from the Slingsby range and the session will finish off with a lesson on how to make your perfect serve from the in-house mixologists.

This unique experience follows in the footsteps of their original 'Spirit of Gin' experience, which achieved their spot as No.1 best thing to do in Harrogate on Trip Advisor. With this accolade taken into consideration, The Master Distiller is sure not to disappoint.

It costs £90 per person, and gift vouchers are available. For more info, please visit spiritofharrogate.co.uk/experiences or email events@spiritofharrogate.co.uk

Why not make their delicious Rhubarb Fizz cocktail at home? Take 50ml Slingsby Rhubarb Gin, 50ml Pink Grapefruit Juice, 25ml Elderflower Cordial, top with cloudy lemonade, and garnish with a grapefruit wedge. Perfect!
spiritofharrogate.co.uk



Twenty-five years of bubbles and fun: celebrate with the UK's No.1 wine-style drink

AS WE CELEBRATE our 25th birthday, we say cheers to our status as Britain's number one wine-style drink. Born in 1994, we share our special birthday with the Spice Girls and F.R.I.E.N.D.S and we stand for everything 90s, fun and fabulous.

Throughout our birthday year we're going to keep bringing the sparkle to every occasion and we'll be rewarding our loyal fans with even more amazing competition prizes than ever before across our social media.

So, whether you're staying in or heading out, we're a part of your occasion and there's a Lambrini for every taste. Pick up our

low-calorie Skinny Lambrini exclusively in Morrisons or try our Original, Strawberry and Cherry available in shops nationwide.

lambrini.co.uk

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@lambriniuk

@LambriniUK



Bright days for British beer with Truman's

TRUMAN'S HAS BEEN CRAFTING great beers in London for over 350 years.

First established on Brick Lane back in 1666 (which back then was just a track surrounded by fields) the beers grew in popularity so much so that at one point Truman's became the largest

brewer in the world. However, during dark days for the British brewing industry the brewery was shut in 1989.

Re-born in 2010, Truman's is back expanding throughout the UK and abroad with a wide range of fantastic beers in both keg and cask all featuring their famous black eagle logo. From the American IPA 'Roller' to traditional real ale, there's something for everyone to enjoy over a bite to eat or catch up with friends.

They also own a pub - the Newman's Arms in Fitzrovia - where the full Truman's range is available, along with delicious traditional pies upstairs. A beautiful example of a traditional London pub, the Newman has been frequented by many famous characters over the years and even served as the inspiration to George Orwell for the 'Proles' pub in his masterpiece *1984*. Truman's beers are also available in a wide range of pubs throughout the South-East of England. Follow **@trumansbeer** to keep up to date on life at the Brewery, new beer releases and more!



WIN

A world of culinary adventures awaits

£250 voucher for any First Table participating restaurant

hurstmediacompany.co.uk/competitions/firsttable



East London brewing company goes from strength to strength

THE EAST LONDON Brewing Company (ELB), established in 2011, produces real ales for pubs, bars, restaurants and off-licences throughout London and beyond.

Of course, retail customers are also always welcome to pop in to the brewery in E10 to buy beer direct, or visit ELB's webshop at eastlondonbrewing.com.

From an initial focus on traditional cask ales, ELB's multi award-winning beers are now also available in keg, bottle and can formats, as well as in 35-pint bag-in-boxes - perfect for parties, weddings and festivals.

In 2018, ELB won a coveted category prize at the Champion Beer of Britain competition for its vanilla-infused Mild, Orchid. Earlier in the year, it won Silver and Bronze at the National Bartenders Awards for its best-selling American Pale Ale, Cowcatcher; a Gold for its Quadrant Oatmeal Stout, a Silver for its English pale ale, Peacock, at the SIBA South East Awards; and a Gold for its golden ale, Jamboree, at the Quality Food & Drink Awards.

The brewery has big plans in 2019 to build on its success, with expansion work commencing shortly. This will see the brewing capacity double in size with the installation of a new plant. New can and keg lines will be introduced this year, and the fledgling export business will also be



underpinned by this new investment programme.

Evening Standard readers are invited to use code

EVENING15 to obtain a 15% discount on all ELB webshop orders until the end of February 2019.
eastlondonbrewing.com



Rice without rules

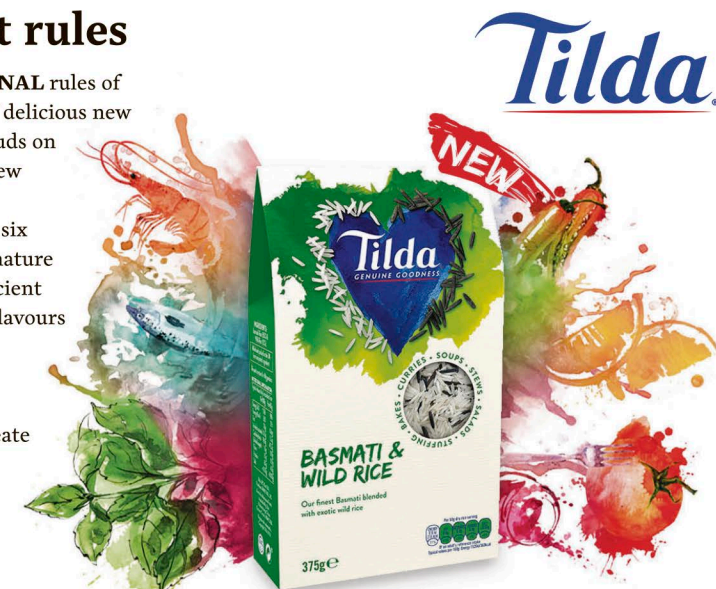
BREAK THE TRADITIONAL rules of cooking, explore a world of delicious new ideas and take your taste buds on a delightful journey with new Tilda Blends.

The wholesome range of six products combines our signature Basmati with a range of ancient grains, adding interesting flavours and textures that take you on tasty adventures. Tilda Blends provide a fantastic canvas to inspire you to create anything from satisfying soups, sumptuous salads, spicy stews and a lot more stunning dishes.

Meet the range
Fuel your imagination with our Basmati & Wild Rice. It combines aromatic Basmati with exotic wild rice to transport you to an exciting world of flavour. The earthy notes of wild rice pair perfectly with the delicate flavours of fresh fish or mix with herbs and a zesty dressing for a light and refreshing salad.

Unleash your creativity with Brown Basmati & Quinoa. Nutritious protein-rich quinoa makes a perfect companion for a heavenly curry or as a flavoursome addition to soups.

Reimagine flavour with our Limited Edition Smoked Quinoa & Basmati. It combines light and fluffy Tilda Basmati with crunchy quinoa



smoked over oak and hickory wood chips. Try exploring it with intensely flavoured barbecued vegetables or lip-smacking grilled meat.

The other three variants in the range include Basmati & Quinoa, Basmati Sunflower and Pumpkin seeds and Brown Basmati and Wild Rice.

The whole Tilda Blends range is widely available in supermarkets nationwide. Treat your taste buds to a delightful experience and try something new.

tilda.com/blends

f tildarice

@tildabasmati

@tildarice

