

# Food & Drink

Whether you enjoy eating out, entertaining guests, pride yourself on using fresh ingredients or even want to make your own gin, there's something here to appeal to every food and drink fanatic

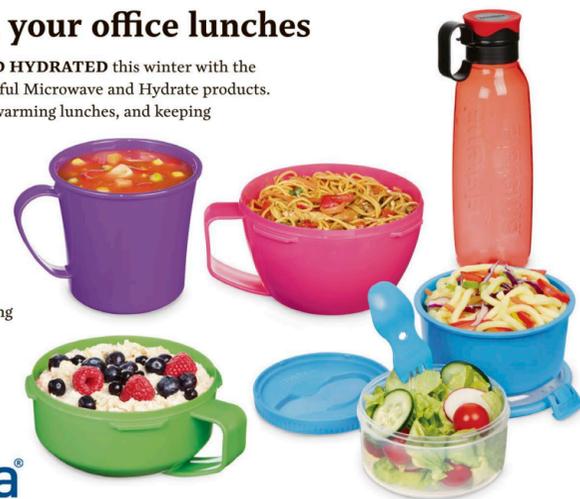
## Transform your office lunches

**STAY HEALTHY AND HYDRATED** this winter with the Sistema range of colourful Microwave and Hydrate products. Perfect for nutritious, warming lunches, and keeping hydrated on the go, the Sistema range is made in New Zealand, is BPA and Phthalate free and suitable for the dishwasher.

Sistema products are available in most major retailers, including Amazon, Asda, Tesco, Sainsbury's, Dunelm, Waitrose, John Lewis and Robert Dyas.

[sistemaplastics.com](http://sistemaplastics.com)

**sistema®**



## 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](http://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/beelong](http://berryworld.com/beelong)



## 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 them 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](http://spiritofharrogate.co.uk/experiences) or email [events@spiritofharrogate.co.uk](mailto: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](http://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](http://lambrini.co.uk)

[@Lambrini](https://www.facebook.com/Lambrini)

[@LambriniUK](https://www.instagram.com/LambriniUK)

[@LambriniUK](https://twitter.com/LambriniUK)

**Lambrini®**



## 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](http://tilda.com/blends)

[tildarice](https://www.facebook.com/tildarice)

[@tildarice](https://www.instagram.com/tildarice)

[@tildarice](https://twitter.com/tildarice)

**WIN**

**A luxury food & drink experience for you and your friends**

**Worth £500!**

[hurstmediacompany.co.uk/competitions/radstk](http://hurstmediacompany.co.uk/competitions/radstk)

## Hand-picked wines for you to enjoy

**BETTER WINE DRINKING** means experiencing a greater level of enjoyment and satisfaction. We empower our customers to be able to choose wines based on knowledge, insight and an understanding of what they enjoy.

A large portion of UK consumers tend to rely on the major retailers or supermarkets to provide wine choices and more often than not, those wines selected are based on price, and then varietal, region or country, and possibly not quality.

Mr. Wheeler chooses wines from established family run vineyards where we know that the growers have mastered their craft, ensuring that all conditions, practices and processes have been carefully considered to deliver the very best outcome in their products.

Our wines come from family-owned vineyards across the globe - often smaller vineyards that have developed across a number of generations. Our aim is to support these fantastic producers, ensuring we are working in a partnership that means they have a sustainable business and can concentrate on producing the very best wines.

Wine producing is an art and we believe the grower to be the best person to be bottling the wine, and that bottling at source is a key part of the overall wine supply chain. The care and



control that the producer of the wine will have in this process is crucial to the end result. In addition, this process provides jobs and opportunity for the region in which the grapes are grown - critical for sustainability, traceability and provenance.

Use **BETTERWINE15** for 15% off your first order.

[mrwheelerwine.com](http://mrwheelerwine.com)

**MR. WHEELER**  
Since 1883

*we choose better wine™*

## Spice up your next event

**FOR A LONG TIME** Indian food was associated with takeaways on a Friday night, but now experiencing Indian cuisine has become so much more. One thing that hasn't changed is how it brings people together to share and sample different dishes, and this has led to Indian food becoming the perfect choice for all types of catering events. Indian food catering specialist Heena's Kitchen of South-West London is leading the way by offering a mix of classic dishes and fusion Indian cooking that boast vibrancy, colour and big flavours.

Heena's Kitchen presents a formal dining experience, perfect for an elegant wedding



breakfast. Heena's Kitchen also offers a more traditional buffet for birthday parties and other celebrations. Canapés include delicate mini poppadoms, served with a tangy mango salsa. The Jeera Chicken starter infuses the aromatic taste of cumin with a fresh burst of coriander and gives the perfect combination of flavours. A trio of plate starters is another tempting option and offers a mouthwatering selection of delicacies to try. For a really authentic Indian experience, choose a sumptuous main course of tender slow-cooked lamb complimented with Bombay potatoes and mint and coriander raita served in hand bowls.

Finally Heena's Kitchen will indulge you with desserts from both East and West regions of India. Why not complete your Indian feast with the delicious Gulab Jambu - sticky-sweet, deep fried dough balls, perfectly balanced with a scoop of ice cream: the perfect finish to this Indian feast.

[heenskitchen.co.uk](http://heenskitchen.co.uk)



**SNUGGLE UP IN** Radio Rooftop's cosy FIRE hacienda, in partnership with Patrón. Accommodates up to six people for 3 hours and includes two cocktails per guest, a sharing cocktail and food platters OR an unforgettable vibe dining experience at STK London for up to four guests. Worth £500!

Radio: [melondonhotel.com/fireandice](http://melondonhotel.com/fireandice)  
STK: [togrp.com/venue/stk-london](http://togrp.com/venue/stk-london)

