



Quaffing

www.portsmouthwinesociety.org.uk



June 2007

Party Time at Rosie's Vineyard



It's time for our summer social and we're delighted to be back at Rosie's Vineyard in Elm Grove, Southsea. Our old friends David & Karen have moved on and are concentrating on the American Bar in Old Portsmouth but we are being made very welcome by the new management ably led by Rachael Cray, our hostess for the evening.

We've made a different choice of food this year - something a little more substantial so that most people will not feel the need to rush before or after the party to get food. There should be plenty to drink but of course there is nothing to stop anyone from purchasing more on their own account should they desire. I am obliged to remind members that it is their own responsibility to drink safely as the Society cannot be held responsible in any way for accidents or driving offences.

The expanded garden and conservatory at Rosie's provides ample space and seating whatever the weather (which we hope by then will be glorious). We have limited the number of places available to ensure our comfort but this does mean that you should make your booking as early as possible. Guests are welcome but members will be given priority in the event that we are over-subscribed.

I look forward to seeing you there and to a great evening as always.

Bob Hawthorne

PWS Main Contacts

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Mylor House, Swanmore Road, Droxford, Hampshire SO32 3PT

Telephone: TBA

Society Web Site www.portsmouthwinesociety.org.uk

Food Selection



Brochette Barbeque

Select 2 from the following:

CHICKEN

Chicken & Peppers

marinated with lemon, garlic & tarragon

SEAFOOD

Monkfish, peppers, prawns, scallops, squid

Marinated with saffron, tomato & smoked paprika oil

VEGETARIAN

Aubergine, peppers, haloumi, okra

Marinated in garlic with chilli & chive oil

CAREMELISED CAJUN LAMB

Fillet Lamb

Marinated in red wine, cajun spice & a little muscavado sugar

THAI PORK

Marinated in honey, dark & light soya and sesame seed

Served with sticky smoky paprika potatoes

& mixed leaf salad bowls

DESSERT

STRAWBERRIES & MINI CHOCOLATE CUPS

ingredients may vary subject to availability

Wine List



RECEPTION DRINK

Sangria

WHITE WINES

1-The Mill Riesling 2006 (Australia)

2-Verdicchio Coste Del Molino (Italy)

Food to start to be served at this point

3-Norfolk Rise Pinot Grigio (Australia)

RED WINES

4-Tinta Roriz (Portugal)

5-The Mill Petit Verdot (2004) (Australia)

6-Andes Peak Carmènere (Chile)

July Garden Party - Book Now!

Tuesday 3rd July 2007 Rosie's Vineyard 7.00pm

PWS Summer Garden Party

I/We would like to attend the Summer Garden Party at Rosie's Vineyard

Please reserve places at **£28** per head - Total enclosed £.....

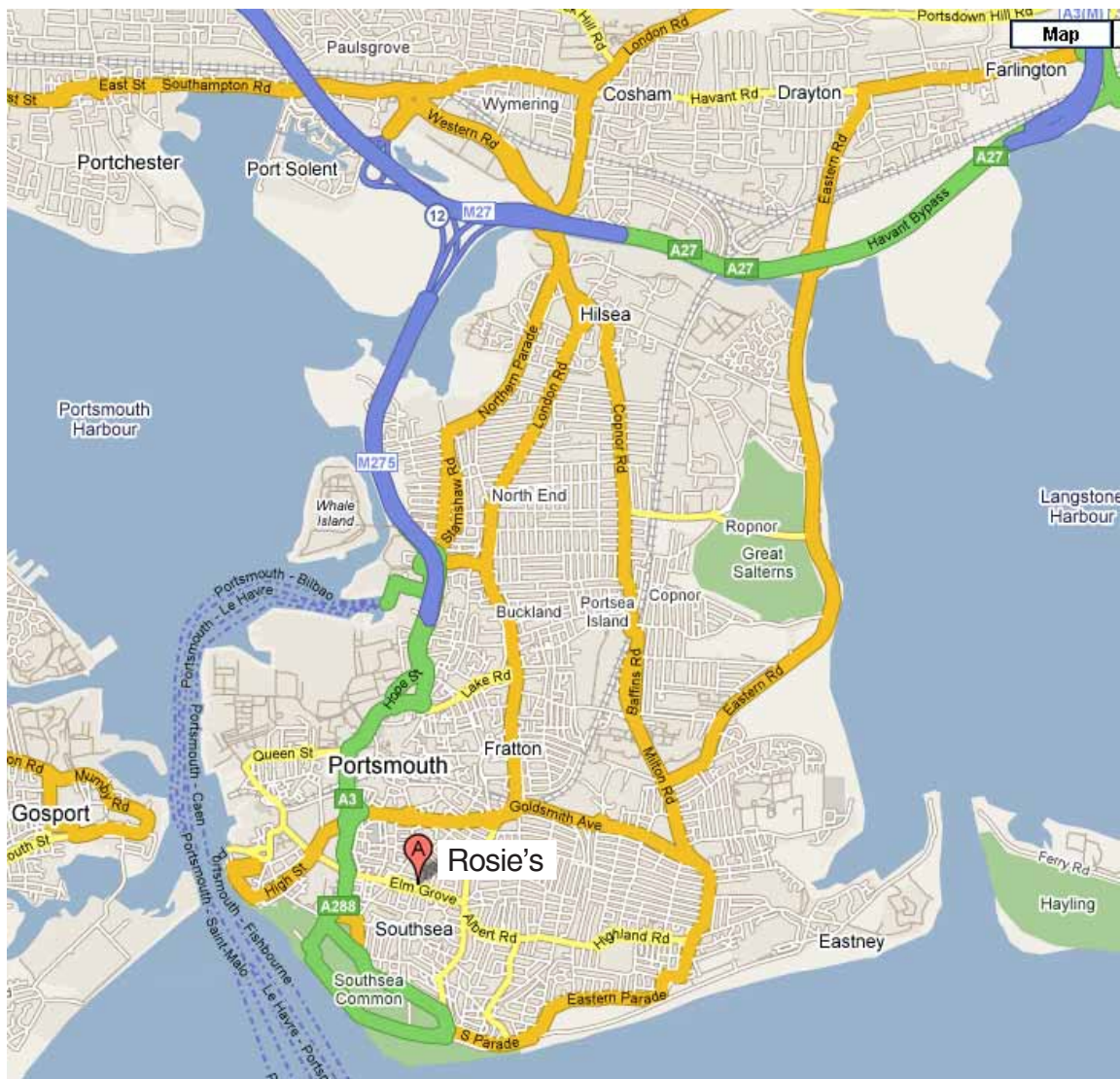
Name:.....Telephone:.....

Send cheques payable to "**Portsmouth Wine Society**" to:

Roger Foster, Mylor House, Swanmore Road,

Droxford, Hampshire SO32 3PT

By Monday 18th June 2007



Tuesday 3rd July 2007 Rosie's Vineyard 7.00pm

PWS Summer Garden Party

Please complete the booking form on the other side

and return to:

Roger Foster

Mylor House, Swanmore Road,

Droxford, Hampshire SO32 3PT

By Monday 18th June 2007

Please note that late bookings cannot be accepted for this event