

Modena Balsamic Vinegar Tasting

never done before in the UK

4 Different Modena Balsamic Vinegars

- IGT aged
- DOC aged 10 years
- DOC aged 15 years
- DOC aged 25 years

with the Award Winning 5 year
matured Bonart Parmigiano Reggiano.



£35 pp limited to 15 people

Modena Balsamic Vinegar Dinner Menu

Risotto al Balsamico di Modena

Vialone nano rice with 10 year aged Modena
Balsamic Vinegar risotto

Filetto al Balsamico di Modena

West Yorkshire 65 day matured Himalayan salt beef
fillet with 15 year aged Modena Balsamic Vinegar

Gelato alla vaniglia con Balsamico

Homemade vanilla ice cream with 25 year aged
Modena Balsamic Vinegar

£45 pp limited to 15 people

TASTING STARTS AT 6PM

DINNER STARTS AT 8PM