



edulis@HOME

VENTNOR BOTANIC GARDEN

Created fresh in the Botanic Kitchens, these delicious meals are delivered frozen for you to bake at home.
Why not add a bottle to complete your evening, with our recommendations below.
Delivery £3.50 Island wide subject to availability.

VBG's Recommended Wine Pairings

Classic Lasagne

Nero d'Avola - Da Vero Biologico: Sicilia, Italy.
Ripe aromas of rich bramble fruit with a hint of spice £10.50

Garden Vegetable Lasagne (v)

Chardonnay - Adobe Reserva - Emiliana Vineyards, Chile.
A mix of citrus fruit and tropical fruit notes with soft touches of mocha and hazelnut £11.50

Sweet Potato & Mixed Bean Tagine (ve/gf)

Nero d'Avola - Da Vero Biologico: Sicilia, Italy.
Ripe aromas of rich bramble fruit with a hint of spice £10.50

Chicken & Chorizo Risotto (gf)

Merlot - Adobe Reserva - Emiliana Vineyards, Chile.
Bright, deep ruby colour, exploiting red-fruit and plum aromas with touches of toast £11.50

Cottage Pie

Merlot - Adobe Reserva - Emiliana Vineyards, Chile.
Bright, deep ruby colour, exploiting red-fruit and plum aromas with touches of toast £11.50

Oven Baked Mushroom Risotto (v/gf)

Merlot - Adobe Reserva - Emiliana Vineyards, Chile.
Bright, deep ruby colour, exploiting red-fruit and plum aromas with touches of toast £11.50

Chicken Curry (gf) & Sri-Lankan Style Vegetable Curry (ve/gf)

Gewurztraminer - Adobe Reserva - Emiliana Vineyards, Chile.
With a touch of lychee and a lingering spicy and exotic finish £11.50

OR

VBG Botanic Ale, Isle of Wight.
Basking by the sea in the subtropical undercliff, our hops are carefully nurtured and handpicked to add character to this remarkable ale £3.50

