



Regency Banquet

Saturday 30th September 2023
at The Royal Pavilion, Brighton



*The Banqueting Room
at The Royal Pavilion, Brighton*



Be Our Guest

BITE Sussex invites you to enjoy a Regency Banquet in the spectacular surrounds of the Banqueting Room at The Royal Pavilion, Brighton. Presented by a brigade of talented local chefs, vintners and drink producers, this one-off fine dining evening on Saturday 30th September 2023 will intrigue and delight your senses with five courses of Regency-inspired dishes matched with drinks typical of the early 1800s.

Read on to discover more about your hosts for the evening and our sumptuous menu, and learn about The Royal Pavilion's most famous chef – Antonin Carême – alongside the Regency cuisine that has inspired us.

On the night, we will be holding a silent auction fundraiser in aid of The Royal Pavilion & Museums Trust featuring exclusive hospitality, food and drink experiences.



Housekeeping

- Saturday 30th September 2023 at The Royal Pavilion, Brighton.
- 6.30pm cocktail reception with seating for gourmet dinner at 7pm.
- Carriages 10.30pm.
- Advance tickets are available for £150 per person to buy from www.chefsimonmckenzie.com.
- Read the housekeeping section below for more details.
- Tickets for the dinner are £150 including VAT. This includes a welcome cocktail and tea-based soft drinks.
- If you wish to upgrade to the matched wine package from Butler's Wine Cellar, this is an additional £50 per person and must be pre-booked in advance.
- Tickets for individuals, couples and small groups are available to buy from www.chefsimonmckenzie.com. Bookings for 6 guests or more can be arranged via bank transfer if preferred. Full payment is required in advance.
- Tables are shared and seat 10 guests. Please notify us in advance if you wish to sit with guest from another booking.
- Tickets are non-exchangeable and non-refundable.
- On the night we offer our gourmet standard menu and a vegetarian menu which must be booked in advance. A NGI option is also available if notified in advance. There are no substitutions. Please be aware that due to the nature of catering in a heritage property that we cannot guarantee an allergen-free kitchen.
- Guests must arrive in good time for our 6.30pm start. Courses will be served to a strict timeline with seating for dinner at 7pm prompt.
- This event is only suitable for age 18 or over.
- Questions or queries? Please email:
Nick @ BITE Sussex - nick@sharpmediagroup.co.uk
Chef Simon Mckenzie - simon@chefsimonmckenzie.com
or call 01273 77 00 44 / 07539 422 103

Your hosts

Henry Butler

Vintner of Fine International Wines

www.butlers-winecellar.co.uk

Allison Ferns

Doyenne of the Sussex Ton

www.bbc.co.uk/sussex

Simon Mckenzie

Chef to the Great & Good

www.chefsimonmckenzie.com

Julien Plumart

Master Pâtissier

www.julienplumart.com

Sabu Joseph

Chef of the Indian kitchen

www.easytigerbrighton.com

Sebastian Cole

Gelato Maestro

www.bohogelato.co.uk

Helen & Michael Taggart

Blenders of Premium Teas

www.mdteashop.co.uk

Rachel Blake

Distiller of Brighton Gin

www.brightongin.com

Mark Hancock

& the Brighton Metropolitan College brigade

www.gbmc.ac.uk

Master Nicholas Mosley

& Mistress Nathalie Gomez de Vera

www.bitesussex.com

Heliographer Julia Claxton

The Taker of Likenesses

www.photography.juliacloxton.net



*Coronation portrait of George IV
by Thomas Lawrence, 1821*

The Menu

G & Tea Spritz welcome cocktail served in the Great Kitchen, 6.30pm
presented by Brighton Gin & MDTEA

Dinner is served in the Banqueting Room, 7.00pm
hosted by Henry Butler (Butler's Wine Cellar) & Allison Ferns (BBC Sussex)

Regency Canapés & Macaroon “Croquembouche”
presented by Julien Plumart

*Brighton Smoked Salmon Profiterole, Lemon & Chive Cream
Vintage Truffle Cheddar & White Chocolate Macaroon
Ginger Bread Millefeuille, Brighton Blue, Confit Pear & Gewürztraminer
Onion Crème Brûlée, Hazelnut Sable, Comte Grand Reserve*

Matched wine: Filipa Pato 3B sparkling, Portugal

Matched tea-based soft drink: Sparkling white tea

Poached Turbot on a Salsa of Pineapple, Mango, Pomegranate & Chilli
presented by Chef Sabu Joseph

Matched wine: Raza Vinho Verde, Portugal

Matched tea-based soft drink: ‘The Devil Is A Woman’ – green tea, lemon & ginger

Silent charity auction for The Royal Pavilion & Museums Trust

Tornado of Dry Aged Beef, Wild Mushroom & Artichoke Vol Au Vent,
Braised Heritage Carrot & Truffle Jus
presented by Chef Simon Mckenzie

Matched wine: Herdade Sao Miguel, Portugal

Matched tea-based soft drink: Oolong Poppy & Cocoa Nibs

Ice Cream Bombe Glacé
Coffee, Apricot Kernel & Amaretto
presented by Seb Cole, Boho Gelato

Matched wine: Barbeito Malvasia Madeira, Portugal

Matched tea-based soft drink: Hojicha roasted green tea

Red Leicester, Stilton,
Biscuits & Chutney

Matched wine: Niepoort Ruby Dum Port, Portugal

Matched tea-based soft drink: ‘Salome Kick’ – rooibos & aniseed

Carriages, 10.30pm

Please be aware that some dishes contain gluten, dairy, soya & nuts as well as potential trace of other allergens.
If you do have a specific dietary requirement for yourself or a member of your group please let us know at the time of booking.

Vegetarian Menu

G & Tea Spritz welcome cocktail
served in the Great Kitchen, 6.30pm
presented by Brighton Gin & MDTEA

Dinner is served in the Banqueting Room, 7.00pm
hosted by Henry Butler (Butler's Wine Cellar) & Allison Ferns (BBC Sussex)

Regency Canapés & Macaroon “Croquembouche”
presented by Julien Plumart

*Shallot Profiterole, Lemon & Chive Cream
Vintage Truffle Cheddar & White Chocolate Macaroon
Ginger Bread Millefeuille, Brighton Blue, Confit Pear & Gewürztraminer
Onion Crème Brûlée, Hazelnut Sable, Comte Grand Reserve*

Matched wine: Filipa Pato 3B sparkling, Portugal
Matched tea-based soft drink: Sparkling white tea

Paneer on a Salsa of Pineapple, Mango, Pomegranate & Chilli
presented by Chef Sabu Joseph

Matched wine: Raza Vinho Verde, Portugal
Matched tea-based soft drink: ‘The Devil Is A Woman’ – green tea, lemon & ginger

Silent charity auction for The Royal Pavilion & Museums Trust

**Salt Baked Celeriac, Wild Mushroom & Artichoke Vol Au Vent,
Braised Heritage Carrot & Truffle Jus**
presented by Chef Simon Mckenzie

Matched wine: Herdade Sao Miguel, Portugal
Matched tea-based soft drink: Oolong Poppy & Cocoa Nibs

**Ice Cream Bombe Glacé
Coffee, Apricot Kernel & Amaretto**
presented by Seb Cole, Boho Gelato

Matched wine: Barbeito Malvasia Madeira, Portugal
Matched tea-based soft drink: Hojicha roasted green tea

**Red Leicester, Stilton,
Biscuits & Chutney**

Matched wine: Niepoort Ruby Dum-Port, Portugal
Matched tea-based soft drink: ‘Salome Kick’ – rooibos & aniseed

Carriages, 10.30pm

Please be aware that some dishes contain gluten, dairy, soya & nuts as well as potential trace of other allergens.
If you do have a specific dietary requirement for yourself or a member of your group please let us know at the time of booking.

The World's First Celebrity Chef & his Royal Connection to Brighton

Marie-Antoine (Antonin) Carême (1784-1833) – renowned as the ‘King of Chefs and Chef of Kings’ – was a prominent figure in the world of gastronomy during the early 19th century. His remarkable talent and contributions to the culinary arts continue to inspire chefs and food enthusiasts to this day.

A notable chapter in his illustrious career was his work at the Royal Pavilion in Brighton where he left an indelible mark on the culinary landscape.

Antonin Carême's association with the Royal Pavilion began in 1816 when he was appointed as the personal chef to the Prince Regent – later to become King George IV – who had a deep passion for lavish and extravagant feasts.

The Royal Pavilion, an architectural marvel designed by John Nash, served as the summer residence of the Prince Regent. Its oriental-inspired design and opulent interiors provided the perfect canvas for Carême's culinary artistry.

Carême's craft at the Royal Pavilion was nothing short of spectacular. He created sumptuous feasts that captivated the taste buds and dazzled the eyes of the royal guests. His culinary skills were characterised by his meticulous attention to detail, grandiose presentation, and innovative techniques. His creations were not merely meals; they were works of art.

One of Carême's most notable contributions at the Royal Pavilion was his mastery of the art of pastry. He revolutionised pastry-making, elevating it to a level of sophistication that was previously unseen. He made intricate designs and architectural structures using sugar and marzipan, creating towering centre-pieces that adorned the royal banquets. These edible masterpieces often replicated iconic buildings and landmarks, showcasing Carême's extraordinary talent and imagination.

Carême's culinary prowess extended way beyond pastries. He created elaborate menus that featured a plethora of exquisite dishes, each meticulously prepared and artistically presented. He drew inspiration from various cuisines – including the French and English kitchens alongside exotic flavours from across the globe.

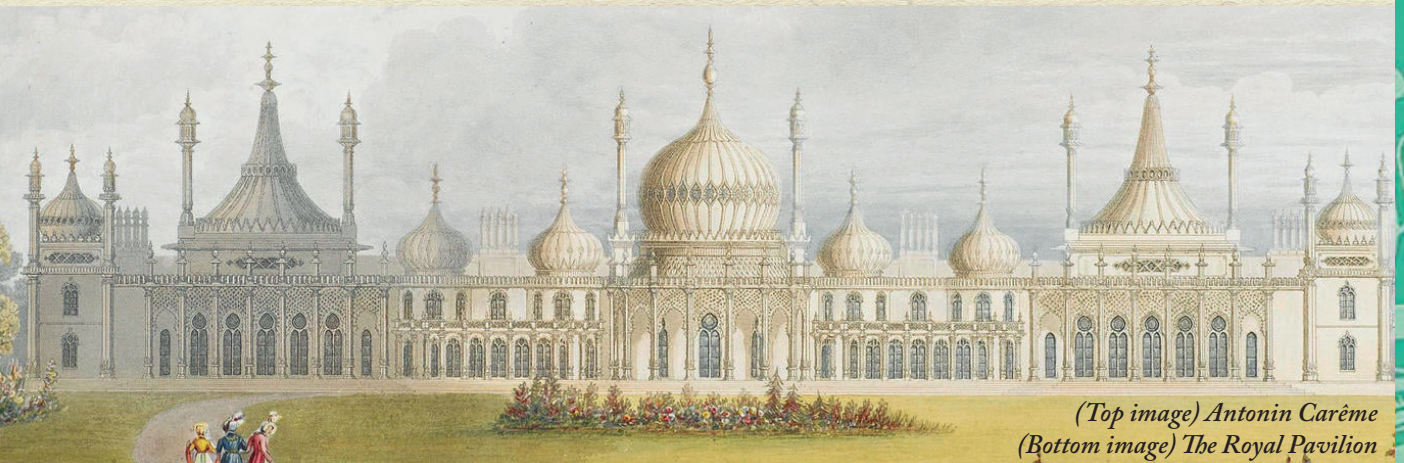
At the Royal Pavilion, Carême's menus catered to the Prince Regent's gregarious entertaining and discerning palate, featuring a harmonious balance of flavours, textures and aromas. His food not only delighted the taste buds of the royal guests but also contributed to the establishment of a distinct culinary identity for the Prince Regent. The lavish feasts became synonymous with the opulence and grandeur of the Royal Pavilion, earning it a reputation as a gastronomic destination for royalty, diplomats, politicians and the wider great-and-good.

Carême's most famous meal was the extravagant feast he prepared for Tsar Alexander I of Russia in 1817. The menu included over 100 dishes, showcasing Carême's culinary mastery and intricate designs. It was a grand display of opulence and creativity; truly a feast fit for a king.

Carême's influence extended way beyond the royal circles. His cookery books – including ‘Le Cuisinier Parisien’ and ‘L'Art de la Cuisine Française au Dix-Neuvième Siècle’ – became highly sought-after guides for aspiring chefs and enthusiasts. These books contained his recipes, techniques and insights into the art of cooking, cementing his legacy as one of the most influential figures in culinary history.

Today, the Royal Pavilion stands as a testament to Carême's culinary legacy. While the building itself remains an architectural marvel, its Carême's influence on the culinary traditions associated with the Pavilion that continues to inspire and awe visitors. His creative vision and dedication to the craft of cooking have left an enduring impact on the world of gastronomy; a mantle taken up by his natural heir, chef Georges Auguste Escoffier.

Antonin Carême's work at the Royal Pavilion in Brighton showcases his extraordinary talent, innovation, and ability to transform meals into captivating experiences. His culinary contributions have shaped the way we perceive and appreciate food, making him a true legend in the annals of gastronomy.



(Top image) Antonin Carême
(Bottom image) The Royal Pavilion

Dinner
SERVED AT
The Royal Pavilion
AT
Brighton

TO HIS ROYAL HIGHNESS THE PRINCE REGENT and GRAND DUKE NICOLAS OF RUSSIA
By Chef Antonin Carême on 18th January 1817

Eight Soups

Chicken and mixed vegetable
Clear consommé
Soup of mutton with capon
Rice soup with corn
Caramel chicken soup
Consommé with chicken quenelle
Celery soup - fowl consommé

Eight Removes of Fish

Fresh in hollandaise sauce
Salmon trout served with capon
Cid in sorcery sauce
Pike garnished with artichokes
Breaded sole with truffle garnish
Turbot in shrimp sauce
Fried whiting with dried vegetables
The head of a green scorpion in Champagne



Forty Entrees served around the Fish

Spring chicken
Gilded veal with chicory
Tart of shrimps on grains
Chicken à la Chevre
Young rabbit cutlet
Quenelle of young fowl in cockcomb and mushroom sauce
Quail with dried vegetable
Jellied partridge with asparagus
Billed tongue with cabbage and chestnuts
Diced chicken in ham and mushroom sauce
Fillet of game fowl in white sauce
Sliced duck in lemon sauce
Mutton's neck in champagne sauce
Mince of game fowl with cream and truffles
Fillet of lamb garnished with kidneys and sweetbreads
Rabbit pie on a bed of leeks
Spring chicken in cream mushroom sauce
Rice cannelle with truffle and fine peas
Breaded duckling with lettuce
Sautéed pheasant in fine pea sauce
Supper of pheasant in white sauce
A variety of chicken in tomato sauce
Truffle of game with boiled egg and asparagus
Escalope of venison with dried truffles and mushrooms
Sautéed partridge in tomato sauce
Spice-roasted woodcock
Chicken à la royale
Fillet of sole in warm soup
Fried veal larding with a garniture crust
Escalope of game in game sauce
Pheasant quenelle with leek and mushrooms
Gilded small fowl with cornichons
Chicken larded with oysters
Chicken of hen on a bed of sprouts
Pigeon in caper sauce
Fillet of chicken wings and calves truffle
Chicken à la royale style
Poultry pie in white sauce
Mutton chops with creamed potatoes
Fried chicken in egg sauce



Platters after the Fish

Chicken and omelette
Terrine of lark
Caramel roasts
Duckling à la hollandaise
Breaded fish in tomato sauce

Eight Great Pieces

Marmalade ham with four
Fillet with dried vegetables
Pheasant in truffle and wine sauce
A turkey garnished with kidneys, sweetbreads and vegetables
Loaf of veal with truffle, fine peas and pickled tongue
Partridges encased in pastry with glazed omelette
Roast beef and dried mutton



Eight Centrepieces Pastisserie

ARCHITECTURED IN SPANISH, FRENCH AND HOLLANDIAN

An Italian paragon
A Swiss hermitage
Great Russian marriage
Tower of cornmeal profiteroles with pistachio
A Welsh hermitage
The Royal Pavilion, rendered in pastry
A game rooster in the French style
Tower of profiteroles with almond

Eight Roasts

Woodcock larded with bacon
Turkey
Spiced pheasant
Chicken with asparagus
Tart dressed with lettuce
Chicken with truffle tartlets
Chicken
Quail larded with bacon

Afternoon

MADE IN THE UNITED KINGDOM

Thirty-two Desserts and Savoury Entremets

Stuffed cucumber in white sauce
Conservé of gooseberries
Greek mutton soufflé
Breaded sprouts
A pyramid of lobsters with fried poultry
Apricot and almond tartlets
Upside-down lemon jelly
Scrambled egg with truffle shavings
Tartlets in orange sauce
Apple and nut pudding
Spiced sugar biscuits
Choux pastry flowers
Tartlets in warm fruit
Chicken, chicken and mushroom salad
Marmalade jelly with whipped cream



Mushroom tart
Sardines with tomatoes and cream
Conservé of gooseberries
Pheasant of chicken
Upside-down cakes with caramel glass
Sautéed salad
Doughnut cream cake
Apricot blancmange
Lemon in hair liquor
Gilded marmalade with sherry
Pancakes with Chantilly cream
Almond loaf
Sautéed potatoes with parsley
Almond cakes
Rose ice cream
Orange liquor jelly
Breaded celery

Twelve Great Rounds

Four apple soufflés
Four vanilla soufflés
Four loaves



The Prince Regent gave the extraordinary dinner to celebrate British supremacy in the Europe, regarding the defeat of Napoleon as a general triumph. He attended in the Pavilion of the Crown at 11.30 AM, but he hardly dined before and returned to the Palace at 1.30 PM, and he was obliged to go. There was great commotion at the time. "The King will see with a smile of his face that in 1816 of his on the line".

Chief Assistant-Chef, King of Cooks and Cook of Kings was the greatest chef of his and some would say all time. He led the French service team in 1817. Though he was not the first and the last, he was the most famous. He was the first to use the word 'chef' and the first to use the word 'chef de cuisine'. He was the first to use the word 'chef de cuisine' and the first to use the word 'chef de cuisine'.

In 1817 Grand Duke Nicholas, the Prince Regent's husband's guest, became the first to be served in the Pavilion. He was followed by the Emperor of the Russian Empire and the King of the Netherlands. He was the first to be served in the Pavilion. He was the first to be served in the Pavilion. He was the first to be served in the Pavilion.

MADE IN THE UNITED KINGDOM

(Inset image) Carême's menu for the dinner of the Prince Regent and Grand Duke Nicolas of Russia
(Background image) The Great Kitchen, from 'Views of The Royal Pavilion, Brighton' by John Nash

A Potted History of Inspirations Behind our Regency Menu

Our local chefs, vintners and producers have researched the dishes, ingredients and culinary style of the late Regency period to create a one off fine dining banquet. In keeping with the emerging trend of *service à la russe*, rather than *service à la française*, dishes will be brought to your table course by course rather than all at once.

Regency Canapés & Macaroon “*Croquembouche*”

The high dining of the Regency era was typified by extravagant table centrepieces, as much to delight the eye as the palate. No expense was spared by the Prince Regent to demonstrate not only his cutting edge, fashionable taste but also the wealth of the English monarchy.

Traditionally, a *Croquembouche* is a dessert course of cream-filled choux pastry bound by caramel, but tonight master pâtissier Julien Plummet presents the same visual epic as a starter course of Regency-inspired savouries including profiterole, macaroon, millefeuille and brûlée.

Poached Turbot on a Salsa of Pineapple, Mango, Pomegranate and Chilli

As the British Empire grew, India fell under the control of the British East India Company facilitating trade in exotic goods and also the exchange of ideas, including the oriental style that inspired Royal Pavilion architect John Nash. Pineapple, mango and pomegranate all added a talking-point to the tables of the upper classes whilst allowing chefs to create interesting new dishes.

Chef Sabu Joseph's starter combines these fruits along with chilli and spices, topped with poached turbot, a south coast fish that was included Carême's banquet for the Prince Regent and Tsar of Russia.

Tornado of Dry Aged Beef, Wild Mushroom & Artichoke Vol Au Vent, Braised Heritage Carrot & Truffle Jus

The Regency upper classes had the bounty of England at their disposal for their tables.

Alongside the farmed meats such as beef, pork and lamb, even the rural poor would have access to game meats such as rabbit and hare and various fowl. There was no squeamishness for eating quite literally 'nose-to-tail' – every edible part of the animal was consumed. Beef was particularly popular with everyone, leading the French to nickname the English 'Les Rosbifs'.

As the upper classes had their own vast country estates, they had an endless supply of fruit and vegetables that were eaten fresh in season or preserved for consumption across the year. Potatoes had arrived in Europe in the 1500s and were originally looked down upon disdainfully as the food of the very poor, but with new varieties being developed they'd took on a new status by the 1800s. Without doubt, foraged foods such as wild mushrooms and berries were eaten by all social classes.

Although the pungent truffle began to appear on menus during the Renaissance, it wasn't until the 18th century that they were in fashion, particularly in France. Not to be left behind by the fickle fashions of the French court, the English upper classes were quick to pick up on the trend.

Carême is credited as inventing the vol-au-vent: light, airy puff pastries baked so the centre part can be removed, creating a space for filling.

Chef Simon McKenzie draws on all the above influences for his Regency inspired main course.

Ice Cream Bombe Glacé

Carême can quite rightly claim to have been the world's first celebrity chef. A legend in his own lifetime, he was responsible for what we now know as *haute cuisine* – high cuisine that is still the base of cooking in gourmet restaurants across the globe.

It's safe to say his flair for spectacular desserts went on to influence his natural heir, fellow French chef Georges Auguste Escoffier who further developed Carême's culinary legacy towards the end of the 1800s into a formalised pantheon of dishes and sauces that we now known as *cuisine classique* aka the 'French kitchen'.

Facilitated by advancements in refrigeration, Escoffier was renowned for his love of desserts and particularly the '*bombe glacé*', of which he created over 60 individual recipes.

Taking both Carême and Escoffier as inspiration, gelato maestro Seb Cole of Brighton's Boho Gelato presents his own theatrical take on a frozen *bombe glacé* flavoured with coffee, apricot kernel and amaretto liqueur and dressed with candied fruits.

Red Leicester & Stilton

The British Isles have a strong and proud tradition of cheeses. With over 750 unique varieties currently in production, we give our nearest neighbour France a run for their money.

Particularly popular on the late Regency table, we'd find Red Leicester and Stilton.



Red Leicester's origins are similar to that of that of many English regional farmhouse cheeses. Originally known simply as Leicester cheese, as a differential it was dyed with carrot or beetroot juice. Forget your preconceptions of mild, non-aged 'Red Leicester'; this heritage craft cheese – when made by the handful of traditional producers who still follow the same time-tested methods – would very much be at home on the tables of the likes of Lord Nelson and Duke of Wellington.

Stilton – produced on the borders of Leicestershire, Nottinghamshire and Derbyshire, and perhaps somewhat bizarrely in the somewhat

distant Cambridgeshire town of Stilton itself – is currently the one of the few British cheese that retains a Protected Designation of Origin (PDO) following the UK's departure from the EU. It's a demonstration of how this particular product – with its unique culture – can only be produced with consistency in very few places in the world. Stilton's rise to fame during the late Regency era is due to its unique flavour and ageing process but also down to the still raggedy Roman roads being modernised and the canals of the Midlands being able to rapidly move produce to markets around Britain and internationally.

In the UK at least – we tend to partake in cheeses as a final course to be leisurely enjoyed with wine-fuelled discourse. Our neighbours in France – and certainly those in the royal courts of the Regency period – would see this as a distinctly bourgeois Victorian construct: cheese, as a savoury course, should always be served after the main course and before dessert. Tonight, we'll be serving the British way!

Gin

Although Jenever produced in the Low Countries had been available in England since the 1500s, it didn't become fashionable until 1689 when the Dutch King William of Orange ascended to the English throne.

William boycotted the then popular Brandy from enemy France, resulting in Jenever becoming the drink of choice. When the monopoly of the London Guild of Distillers ended in the late 1600s, small distilleries opened across the country and it was then that Jenever became what we know as gin.

At that time, gin wasn't the refined product we know today – it was an inferior product to its forebear using cheaper ingredients and made with little expertise. By the late Regency period 'bath tub gin' was very literally 'mothers ruin' and became the scourge of the working classes.

Thankfully, today we can enjoy craft-made small batch gins made with premium ingredients right here in Brighton & Hove including Brighton Gin's 'Pavilion Strength' which you'll be enjoying as part of our Regency Banquet.

Tea

Tea slowly but surely started to flow in England from the 1600s following the founding of the East India Company by Queen Elizabeth I.

By the early Regency period, tea had firmly established itself as an essential part of the daily routine not only for the upper classes but also the lower classes who took strong tea as part of their breakfast and evening meal. Britain became 'a nation of tea drinkers'.

Whilst the East India Company continued to have pretty much a monopoly on import – and marketing – of tea from China, one of the drivers for the rise in tea drinking in England was that coffee was grown in the Levant (now Syria, Lebanon, Israel and surrounds) with trade routes then controlled by England's perennial enemies France and Spain.

Adulterating tea was a criminal offence so dealers – such as Twinings – had to be registered. The most common teas of the era were black tea and green tea, but others became popular with experts creating many blends. Those that could afford it added milk or cream, and most drinkers added sugar until the 1790s when around 300,000 households boycotted sugar in support of the slave abolitionist movement.

What we now call 'Afternoon Tea' – a refined mid-to-late afternoon

meal of premium tea varieties with dainty cakes and finger sandwiches – was introduced sometime around 1840 by Anna, seventh Duchess of Bedford, so a little after the end of the Regency period. Hence it was a decadence that the Prince Regent didn't indulge in.

For our Regency Banquet the team from Brighton's MDTEA are working with Brighton Gin on a welcome cocktail plus complimentary blended soft drinks, matched to each course.

Portuguese Wine

Wine has been produced in Portugal for at least the last 4,000 years, but it is to the 1700s and early 1800s we look and the wines that were imported to England.

Following the signing of economic and political Methuen Treaty between Portugal and England in 1703, duties and restrictions on textile exports to Portugal and wine imports to England were relaxed seeing a huge increase in the availability and popularity of Portuguese wines on Regency period dining tables.

Port

Throughout the Regency period, Port was very much the drink of choice for those who could afford it. Whilst the rich enjoyed vintage wines from their cellars, even the lower classes had access to cheap Port.

Heralding from the Douro region of Portugal, this fortified wine became the drink of choice due to the trading and military alliances between England and Portugal. With England in seemingly endless conflict with France and Spain, it made a lot of financial and political sense to align with Portugal.

Madeira

The Portuguese island of Madeira in the Atlantic Ocean was a key stop for European naval and trading ships on the long journeys to and from Africa and the Americas.

According to folklore, Madeira wine was created by accident when barrels in the hold of a ship were tossed around by the waves on a particularly epic voyage. The action transformed the wine through undulation causing aeration and the heat of the equatorial sun vaporising and condensing the liquid. An entirely new style of wine had been created and the English couldn't get enough of it.

