

Greggs Product	Greggs Tasting Notes	Accompanying Wine Selection	Wine Tasting Notes
Tuna Crunch Baguette	Served in a classic white baguette, it's crunchy on the outside and wonderfully soft in the middle. Filled with dolphin friendly tuna chunks and red pepper salsa in mayonnaise, sliced red onion and fresh salad leaves.	Bernard Haas et Fils Cremant d'Alsace (France)	A fruity, palette cleansing, Champagne style wine with a fresh taste aged on yeast, matching well with the bread flavour. Its high acidity also cuts through the tuna and mayo taste.
Roast Chicken Club Baguette	Greggs' take on the classic Chicken Club, includes slices of succulent roast chicken breast in creamy mayonnaise, sweetcure bacon, juicy sliced tomato and fresh salad leaves. Served in a freshly baked white baguette.	Lafollie Chardonnay (Loire Valley, France)	An excellent match for a meat or creamy dish, it's slightly smoky taste with a salty finish also compliments the bacon ingredient of the dish well.
Festive Flatbread	Roast sage and onion marinated turkey breast, sliced pork stuffing and tasty smoke flavoured sweet cure bacon. Finished with a cranberry and red onion relish in a flatbread – all for less than 400 calories as part of Greggs' Balanced Choice range.	Frey Sohler Gewurztraminer (Alsace, France)	A spicy white wine with lychee flavours proves perfect for festive fair and combines exceptionally with the beautifully combined ingredients of this dish, especially the tangy cranberry sweetness. A highlight of the tasting.
Festive Bake	A festive favourite, this tasty lattice pastry is filled with tender pieces of chicken breast, sage and onion stuffing and succulent sweet cure bacon, in a creamy sage sauce with festive cranberry and red onion relish.	La Jaglerie Rose d'Anjou (Loire Valley, France)	A medium dry rosé with pronounced aromas of red fruit with a crisp flowery taste. The slight acidity cuts through the ingredients well and is fresh and well balanced with the cranberry.
Sausage Roll	One of Greggs' most popular freshly baked savouries is the iconic sausage roll, made from seasoned sausage meat and wrapped in 96 layers of crisp, golden puff pastry.	Prunus (Dao, Portugal)	A soft and simple, smooth tasting red wine, lightly oaked providing a crisp edge that cuts through the classic puff pastry.
Steak & Cheese Roll	A twist on the classic Steak and Cheese combination, made with shredded beef and Stilton in rich gravy, wrapped in golden puff pastry roll.	Gran Passione Appassimento (Veneto, Italy)	Plush, rich and smooth full bodied Rosso – its fruity tones combine well with strong cheese, as well as red meat. Belissimo!
Christmas Muffin	A mixed spice and sweet mincemeat muffin piped with a custard style filling and topped with fondant icing and a sugar decoration.	Ca del Console Extra Dry Prosecco (Veneto, Italy)	Perhaps considered an unusual combination in the UK, but in Italy often mixed with almond cakes – the extra dry quality means it is sweeter and works well with slightly spiced and sweet flavour combinations.
Mince Pie	Made with deliciously crumbly shortcrust pastry, filled with sweet mincemeat, vine fruits, Bramley apple and candied orange and lemon peel.	Quinta do Sagrado Tawny Port	Matching one festive classic with another. A youthful and fruity Port, with a vibrant cranberry and mulberry flavour and a hint of cinnamon.