

Beverages

Fairtrade Tea and Coffee (per cup)*	£2.45
With Biscuits (per person)*	£2.85
With Deluxe Biscuits (per person)*	£3.20
Still / Sparkling Mineral Water	
500ml	£1.20
1 litre	£2.45
Fruit Juice (one litre)	£2.85
Apple, Orange, Cranberry, Mango or Passion Fruit	
Coca Cola, Sprite or Fanta (330ml can)	£1.20

Nibbles

Piece of Fruit	£0.90
Olives (serves 5)	£4.50
Classic Nuts (serves 5)	£3.00
Caramelised Red Onion Mixed Nuts (serves 5)	£4.00
Kettle Crisps (serves 5)	£3.00
Vegetable Crisps (serves 5)	£3.60
Chili Rice Crackers (serves 5)	£4.00

Breakfast Treats

Available until 11.30. Minimum order 15.

Freshly Baked Mini Croissant and Danish Pastry (2 pieces)	£1.85
Half Bacon Baguette	£2.75
Half Cumberland Sausage Baguette	£2.75
Omelette Egg Muffin	£2.60

Platters

Serves five

Classic Sandwich Platter

Vegetarian | Fish | Meat | Mixed | Vegan

£18.00

Classic Wrap and Roll Platter

Vegetarian | Fish | Meat | Mixed

£18.00

Deluxe Sandwich Platter

Vegetarian | Fish | Meat | Mixed

£22.00

Baguette Meat Platter

Coronation Chicken | Honey Mustard Chicken | Ham and Mature Cheddar | Rare Roast Beef and Caramelised Onions | Brie and Bacon

£20.00

Baguette Chicken Platter (Halal)

Coronation Chicken | Honey Mustard Chicken | Chicken Caesar Salad

£20.00

Vegetarian Platter

Brie and Chipotle Jam with Baby Leaf Salad | Free Range Egg Mayonnaise and Tomato | Humus and Falafel with Salsa

£20.00

Fish Sushi Platter

5 Scottish Salmon Nigiri | 5 Tiger Prawn Nigiri | 10 Avocado and Salmon California Rolls | Soy Sauce | Wasabi | Pickled Ginger

£18.00

Vegetarian Sushi Platter

5 Egg Nigiri | 5 Fried Tofu Parcels | 10 Vegetarian California Rolls (contains Red Pepper, Avocado, Lettuce, Spring Onion) | Soy Sauce | Wasabi | Pickled Ginger

£18.00

Crudit  and Dip Platter

£12.50

Fresh Seasonal Fruit Platter

£16.00

Cheese Platter

£18.00

Working Lunch

Minimum order 15

Working lunch plus:
1 item, £10.00 per person
2 items, £12.50 per person
3 items, £15.00 per person
4 items, £17.50 per person

All working lunches include:

Mixed Selection Sandwich Platter

Fresh Fruit

Kettle Crisps

Still and Sparkling Water

Hot Selection

Meat

Lamb Samosa

Crispy Duck Spring Roll

Breaded Chicken fillet

Chicken Tikka Skewer (GF)

Cocktail Sausage Roll

Honey Glazed Mini Sausage (x2)

Fish

Prawn Tempura Battered Skewer

Garlic Prawn Skewer

Vegetarian

Mozzarella Cheese Stick

Vegetable Spring Rolls (VG) (DF)

Feta and Pepper Tart (V)

Cold Selection

Meat

Cured Italian Ham filled with Ricotta (GF)

Chorizo Sausage Bites (x2) (GF)

Fish

Smoked Salmon and Asparagus Mini Quiche

Mini Smoked Salmon Blinis (x2)

Vegetarian

Bell Pepper Stuffed with Cream Cheese (GF)

Cherry Tomato and Buffalo Mozzarella Skewer (GF)

Finger Food

£12.50 per person

Select six items for an evening menu as a more substantial alternative to canapés.

Minimum order 15

Hot Items

Breaded Chicken fillet
 Chicken Tikka Skewer (GF)
 Cocktail Sausage Roll
 Crispy Duck Spring Roll
 Honey Glazed Mini Sausage (x2)
 Lamb Samosa
 Prawn Tempura Battered Skewer
 Feta and Pepper Tart (V)
 Mozzarella Cheese Stick (x2) (V)
 Vegetable Spring Roll (VG) (DF)
 Garlic Prawn Skewer

Cold Items

Smoked Salmon and Asparagus Mini Quiche
 Mini Smoked Salmon Blinis (x2)
 Bell Peppers Stuffed with Cream Cheese (x2) (GF)
 Cured Italian Ham filled with Ricotta (GF)
 Chorizo Sausage Bites (x2) (GF)
 Cherry Tomato and Buffalo Mozzarella Skewer (GF)

Lunch on the Go

Minimum order 15

Classic Lunch (Per Person)

Sandwich | Still Water | Crisps |
 Fruit

£7.50

Gourmet Lunch (Per Person)

Deluxe Sandwich | Still Water | Premium Crisps | Fruit | Chocolate Bar

£9.60

Afternoon Tea

£10.00 per person

Available from 11.00 - 20.00

Minimum order 15

Includes:

Choice of Teas

Earl Grey | English Breakfast | Fruit Teas

Freshly Brewed Coffee

Selection of Sandwiches

Selection of Mini Cakes

Scone | Chocolate Éclair | Patisserie Delight | Chocolate Brownie

Cakes, Bakes and Chocolate

Minimum order 15

Mini Blueberry Muffin	£1.50
Mini Double Chocolate Muffin	£1.50
Caramel Shortbread	£1.95
Mini Scone filled with Cream and Jam	£1.95
Mini Éclair	£1.80
Chocolate Brownie	£1.95
Mini French Macaroon (x 2)	£1.95
Vanilla / Chocolate / Strawberry Cupcake	£1.95
Mini Patisserie Delight	£2.50
Mini Pecan Tart (GF)	£1.95
Mini Fruit Kebab (GF) (DF) (VG)	£1.50
Chocolate Bar - Mars, Twix, Kit Kat	£1.00

Prices exclude VAT | Minimum delivery spend applicable | We are able to provide kosher and halal options but require at least five working days' notice | Special menus may incur an additional charge | Please notify us of any special dietary requirements that you or your guests may have as soon as possible so we can accommodate your requirements.

(V) vegetarian, (VG) vegan, (GF) gluten free and (DF) dairy free

Fork Buffet

£18.00 per person (main course)
£21.00 per person (main course and dessert)

Please select one option (two dishes per option).

Minimum order 30

Meat and Vegetarian (Hot)

Creamy Masala Chicken Curry, Pilau Rice and Naan Bread | **Sri Lankan Vegetable Curry**, Pilau Rice and Naan Bread

-

Slow Cooked Beef Ragù, Penne Pasta and Parmesan Shavings | **Wild Rocket, Ricotta, Sunblush Tomato Cannelloni** with Salad Leaves and Garlic Flat Bread

-

Lamb Tagine, Pomegranate Yoghurt and Coriander Couscous | **Mushroom Tagine**, Couscous and Cumin Spiced Roasted Green Beans

-

Chinese Pork, Bok Choi and Egg Noodles | **Crispy Black Pepper Tofu** Stir-fry

-

Roast Chicken, Thyme Roast Potatoes, Steamed Vegetables and Gravy | **Nut Roast** with a Tomato and Red Pepper Ragù

-

Beef and Ale Pie, Mashed Potato and Garden Peas | **Braised Leek and Potato Pie**

Meat and Vegetarian (Cold)

Grilled Chicken Breast with a Caesar Dressing, Baby Gem Salad with Croutons and Parmesan Shavings | **Pasta Salad** with Grilled Red Peppers, Tomato and Basil Quiche

Fish and Vegetarian (Hot)

Pesto-crust Cod, Grilled Tomato and Puy Lentils | **Potato Gnocchi** with pan fried Shallots and Chestnut Mushrooms in a Garlic Butter Sauce

-

Mediterranean Fish Gratin, Saffron and Dill Potatoes with Salad Leaves | **Potato Gnocchi** with pan fried Shallots and Chestnut Mushrooms in a Garlic Butter Sauce

-

Soy and Ginger Salmon, Stir-fried Soba Noodles and Prawn Crackers | **Crispy Black Pepper Tofu** Stir-fry

Fish and Vegetarian (Cold)

Sweet Chilli and Sesame Salmon Fillet with a Light Soy Dressing | **Thai Carrot Salad**, Mixed Leaf Salad and Red Pepper Quiche

Fork Buffet

Cold Desserts

Lemon Curd Tart
Tropical Fruit Salad (GF) (DF) (VG)
Chocolate Delice
Normandy Apple Tart
Passion Fruit Tart

Hot Desserts

Bread and Butter Pudding
Dark Chocolate Fondant
Apple and Cinnamon Tart

Pizza

£9.50 each

Authentic thin base 10.5" pizza. Available from 15.00. Minimum order 20.

Classic Margherita
Spicy Pepperoni

Canapés

4 options: £13.50 per person

5 options: £15.50 per person

6 options: £17.50 per person

Minimum order 20

Add some glamour and sophistication to your event with these exquisite bite size morsels. Perfect if you want extra special nibbles at your drinks reception or if you want to enhance your formal dinner experience by having them served before the meal.

Meat

Spanish Chorizo with Avocado Mousse and Black Olive
Smoked Chicken Bombay on Naan with Chopped Pistachio and Mango
Cured Ham on Ciabatta with Parmesan Shavings
Duck Parfait with Rhubarb and Ginger on Toast
Mini Bagel with Pastrami and Gherkin

Fish

Tuna Mousseline and Cucumber Tartlet
Smoked Salmon Mousse with Prawn and Lemon Zest on Blinis
Smoked Salmon Tartar with Mascarpone and Chive
Smoked Trout Tower with Avruga on Rye
Tuna Roulade, Wasabi and Long Chive on Caprice Ficelle

Vegetarian

Homemade Falafel, Houmous and Red Pepper Mousseline
Mixed Roasted Peppers with Red Pepper Pesto on Ficelle
Focaccia with Mushroom Stroganoff and Fried Leek
Fresh Avocado with Chilli Jam on Toast
Tortilla Cup with Caesar Salad, Quail Egg and Red Pepper
Herb and Garlic Cream Cheese on Rye Bread with Yellow Pepper Salsa and Tomato
Applewood and Cream Cheese Lollipop with Mixed Berries and Pistachio
Stilton Roulade on Rye with Fig
Lemon and Mint Goats Cheese with Pesto and Sunblushed Tomato on Shortbread
Baby Mozzarella Brochette with Sun Blushed Tomato and Fresh Basil

Gluten and Dairy Free

Gluten Free Bread with Avocado Salsa, Black Olive Crumble and Tomato (V)
Mille Feuille of Smoked Chicken and Red Pepper Mouseline with Grape

Prices exclude VAT | Canapés must be ordered at least five working days prior to the event | Charges will apply for orders cancelled within five days | We are able to provide kosher and halal options but require at least five working days' notice | Please notify us of any special dietary requirements that you or your guests may have as soon as possible so we can accommodate your requirements | Special menus may incur an additional charge.

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Bowl Food

Price on Request

Minimum order 50

Sample Menu

Cold Options

Roasted Beetroot and Goats Cheese Napoleon with Crushed Hazelnuts and Citrus Shallot Vinaigrette (GF)

-

Gazpacho Soup, Watermelon and Crayfish Salad with Balsamic Pearls (DF)

-

Grilled Chicken Caesar Salad

Hot Options

Cumberland Cocktail Sausages, Potato Purée with Red Onion Rosemary Jus

-

Roasted Butternut Squash Risotto, Sautéed Forest Mushrooms and Basil Cress (GF)

-

Mini Battered Cod with Homemade Chunky Chips Served in a Paper Cone

-

Spiced Sea Bass with Wilted Baby Spinach, Cumin Spiced Potatoes, Creamy Curry Sauce topped with Coriander Cress (GF)

-

Roast Sirloin of Beef, Sautéed Mushrooms, Julienne Potatoes with Béarnaise Sauce (DF)

Desserts

Chocolate Fondant with Poached Vanilla Rhubarb and Vanilla Cream

-

Prosecco and Elderflower Jelly, White Chocolate Mousse with Freeze Dried Raspberries

-

Spiced Apple with Cardamom and Cinnamon Mascarpone Cream with Amaretti Crumble

Seated lunch and dinner

Our seasonal menus are cooked in house by our award-winning chefs and can be used for any occasion. Prices include a catering manager, service staff and white linen. Bespoke menus available. Please choose one option per course for all guests. Minimum order 30.

Spring and Summer Menus

All menus include Freshly Baked Bread Rolls, Tea, Coffee and After Dinner Chocolate Mints.

Delicious and Filling

£46.00 per person

Starters

Tomato and Basil Tart with Mixed Leaf Salad and French Dressing

-

Kiln Roasted Salmon, Horseradish Potato Salad and Wild Rocket (GF)

-

Serrano Ham, Watermelon and Fig Salad with Aged Balsamic Dressing (DF)

Mains

Pan Seared Cornfed Chicken, Spring Vegetable Risotto and Wild Garlic Jus

-

Grilled Salmon, Mediterranean Potato Salad with Tomato Dressing and Basil Cress

-

Lamb Rump, Spring Greens, Potato Gratin and Red Wine Jus

-

Roasted Butternut Squash Jalousie with Crushed New Potato and Fennel Sauce (V)

-

Roasted Red Pepper filled with Grilled Vegetables served with Moroccan Couscous and Vine Tomato Sauce (V) (DF)

-

Aubergine Cannelloni (VG) (GF) (DF)

Desserts

Summer Fruit Salad, Strawberry Vanilla Syrup and Honey Cress

-

Bitter Chocolate Tart with Blood Orange Coulis

-

Lemon Posset, Toasted Granola Crumble and Strawberry Salsa

Followed by Tea, Coffee and Chocolate Mints

Sumptuous and Special

£55.00 per person

Starters

Ham Hock Terrine with Spiced Apple Chutney, Toasted Focaccia and Micro Herb Salad (DF)

-

Roasted Red Pepper and Balsamic Onion Tart with Goats Curd

-

Cold Gazpacho Soup, Watermelon and Crayfish Salad with Balsamic Pearls (DF)

Mains

Cornfed Chicken, Sautéed Baby Vegetables, Truffle Potato Puree and a Morel and Tarragon Cream Sauce

-

Grilled Wild Salmon, Caramelised Shallot puree, Garden Pea and Asparagus Salad, Confit Potato with Lobster Jus (GF) (DF)

-

Herb Crusted Loin of English Lamb, Fondant Potato, Red Onion Confit, Celeriac Puree, Carrot Ribbons and Port and Rosemary Jus

-

Roasted Butternut Squash Jalousie with Crushed New Potato and Fennel Sauce (V)

-

Roasted Red Pepper filled with Grilled Vegetables served with Moroccan Couscous and Vine Tomato Sauce (V) (DF)

-

Aubergine Cannelloni (VG) (GF) (DF)

Desserts

Prosecco and Elderflower Jelly, Summer Berries and White Chocolate Mousse (GF)

-

Chocolate Fondant with Poached Champagne Rhubarb and Vanilla Cream

-

Strawberry Cheesecake, Pistachio Syrup and Honey Cress

Followed by Tea, Coffee and Chocolate Mints

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Autumn and Winter Menus

All menus include Freshly Baked Bread Rolls, Tea, Coffee and After Dinner Chocolate Mints.

Delicious and Filling

£46.00 per person

Starters

Chargrilled Mackerel with Sweet and Sour Beetroot and Baby Rocket Cress (GF) (DF)

-

Duck and Fig Terrine, Apricot and Peach Chutney and Mixed Leaf Salad (GF)

-

Caramelised Onion and Thyme Tart, Watercress Salad and Fig Relish

Mains

Pan Roasted Guinea Fowl, Potato Pureé, Wilted Spinach and Mushroom Velouté

-

Roast Salmon, Seafood and Pearl Barley Stew infused with Saffron

-

Garlic Roasted Fillet of Lamb, Lentil Cassoulet, Roasted Button Onions and Green Beans with Port Jus

-

Roasted Butternut Squash Jalousie with Crushed New Potato and Fennel Sauce (V)

-

Roasted Red Pepper filled with Grilled Vegetables served with Moroccan Couscous and Vine Tomato Sauce (V) (DF)

-

Aubergine Cannelloni (VG) (GF) (DF)

Desserts

Pear and Ginger Cheesecake

-

Vanilla Spiced Apple with Cardamom and Cinnamon Mascarpone Cream, Amaretto Crumble

-

Chocolate Roulade with Black Cherry and Kirsch Cream

Followed by Tea, Coffee and Chocolate Mints

Sumptuous and Special

£55.00 per person

Starters

Smoked Salmon Rose with Crab Potato Salad and Beetroot Dressing (GF) (DF)

-

Slow Cooked Belly of Pork and Prune Terrine, Apple Chutney and Micro Herbs (GF) (DF)

-

Roasted Beetroot and Squash Salad with Hazelnut Crusted Goats Cheese (GF)

Mains

Roast Venison, Pumpkin Pureé, Pickled Red Cabbage, Dauphinoise Potato and Game Gravy

-

Beef Wellington, Sautéed Kale, Caramelised Shallot Pureé and Fondant Potato

-

Grilled Seabass with a Pine Nut Crust, Crab Risotto, Charred Sweetcorn Kernels with a Lobster Dressing

-

Roasted Butternut Squash Jalousie with Crushed New Potato and Fennel Sauce (V)

-

Roasted Red Pepper filled with Grilled Vegetables served with Moroccan Couscous and Vine Tomato Sauce (V) (DF)

-

Aubergine Cannelloni (VG) (GF) (DF)

Desserts

Vanilla and Coconut Rice Pudding with Spiced Poached Pear (GF)

-

Apple Frangipane Tart, Cinnamon Cream and Calvados Syrup

-

Salted Caramel Tart, Vanilla Cream and Fresh Raspberry Coulis

Followed by Tea, Coffee and Chocolate Mints

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Alfresco Dining

Delight your delegates with a tantalising summer barbeque served on the queens lawn terrace. Minimum order 50.

Classic Barbeque

£17.50 per person

Includes a Selection of:

Beef Burgers (GF) (DF)
Hot Dogs
Vegetable Burgers (GF) (DF)
Mixed Leaf Salad
Coleslaw Salad
Eton Mess (GF)

Gourmet Barbeque

£19.50 per person

Includes a Selection of:

Aberdeen Angus Beef Burgers with Cheese
Lincolnshire Sausage with Sautéed Onions
Mixed Leaf Salad
Apple and Red Cabbage Coleslaw (GF)
Piri Piri Spiced Halloumi Steak with Pickled Red Cabbage and Guacamole (GF)
Pimms Jelly (GF) (DF)

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Our Wines

White and Rosé

House Wine

Imperial College Sauvignon Blanc, France

£22.75

A pale golden colour with a lovely fresh citrus fruit nose, a light to medium body with a gentle tingling acidity coupled with a lingering finish, a very well made wine.

Dry, Delicate and Light

Pinot Grigio di Pavia, Collezione Marchesini, Italy

£17.90

Lovely buttery, crisp and dry style with typical pear fruit from the area of central northern Italy in the southern section of Lombardy.

Macon-Villages Reserve, Vigneron des Terres Secretes, Burgundy, France

£29.25

Fresh and intense with notes of citrus, white flowers and honey.

Gavi di Gavi La Toledana, Domini Villa Lanata, Piedmont, Italy

£30.90

Unoaked, fresh and minerally, Gavi can be compared to Chablis with respect to its flavour profile which makes it very good for partnering with fish and seafood.

Chablis Premier Cru, Domaine des Marronniers, Montmains, Burgundy, France

£50.50

An extremely elegant Chablis that is light, refreshing and dry with intense citrus and apple flavours. Classic, complex flinty nose with some lovely white flowers and citrus fruits (lemon, quince) as well as a touch of toasted almonds & hazelnuts. Very dense. Mineral, structured and a long, lingering palate.

Dry, Herbaceous and Aromatic

Riverstone Ridge Sauvignon Blanc, Marlborough, New Zealand

£23.50

This wine exhibits ripe gooseberry and citrusy aromas with herbaceous notes; the lively palate shows some tropical fruit and lime flavours, and the finish is both refreshing and dry.

Flagstone Word of Mouth Viognier, Western Cape, South Africa

£25.50

Aromas of fresh, ripe watermelon and juicy peaches are encased in a delicate hint of spice. Medium-bodied but with a richness to the palate (common to Viognier) the wine finishes fresh, again with hints of Oriental spice.

Domaine de la Chezatte Sancerre, France

£37.75

This wine has a bright and refreshing style and is fresh and crisp. There are plentiful aromas of lemon, apple and lime fruit flavours and a mineral note that comes from the limestone soils of the vineyard.

Pouilly Fume, Cuvée du Tronsec, Joseph Mellot, France

£36.50

Grown on the stone and clay soils around the town of Saint Laurent Abbey; this wine shows citrus and mineral notes along with the classic gunflint aroma associated with the best wines of this area.

White and Rosé

Fruity

Berri Estates Unoaked Chardonnay, South-Eastern Australia

£16.50

The grapes for this fresh lemony Chardonnay are fermented and matured in stainless steel with no oak contact; the aim is to retain the fresh varietal fruit, crisp, ripe acidity and weight to produce a classic Chardonnay. Fresh citrus, melon and peach flavours and a soft creamy palate.

***** Legato Inzolia, IGT Sicilia, Italy**

£17.00

Bright straw coloured wine with aromas of citrus and melon, white flowers and lemongrass. Well balanced with a fresh tingling acidity and a zesty, pleasant citrus finish.

Full Flavoured Oak

Saint-Véran, Domaine Thomas, France

£34.75

Clear and bright green in colour. Wine exhibits typical aromas of white flowers (acacia) and white fruits (pear). The mouth is lively, fresh and has a lot of finesse. Very easy to drink!

***** Pouilly Fuisse La Croix, Domaine Robert Denogent, France**

£52.00

Silky and harmonious fruit flavours of white peach and lemon are beautifully balanced together with a well judged use of oak coming through on the finish.

Rosé

Petit Papillon Granache Rose, Vin de Pays d'Oc, Languedoc, France

£17.50

Pale pink colour. Fresh and aromatic nose of raspberries and spices. This wine is lively and rich on the palate.

Red

House Wine

Imperial College Claret, Bordeaux Superior, France

£22.75

The cuvee is prepared from Merlot and Cabernet Sauvignon grapes, which gives the wine a beautifully balanced and delicate expression. On the palate, ripe well balanced tannins follow a fresh bouquet. A soft and excellent finish.

Light and Delicate

Montepulciano d'Abruzzo, Collezione Marchesini, Italy

£16.50

The Montepulciano grape grown on the hills along the Adriatic coast around Pescara and Chieti produces a red wine with spicy fruit and firm tannins.

Juicy, Medium-Bodied and Fruity

Argento Malbec, Mendoza Valley, Argentina

£19.50

This superb Malbec, with bags of character, is deep purple in colour and offers powerful aromas of black stone fruit and floral notes. Juicy flavours of plum and blackberry with a touch of chocolate and vanilla from oak aging lead into a long lingering finish with ripe velvety tannins.

Spy Valley, Pinot Noir, Marlborough, New Zealand

£37.75

Sweet cherry and red fruits are underlined by fragrant notes of incense, mocha and lavender. Fresh fruit supports a crisp and crunchy texture, with a long firm finish. Just a touch of the usual liquorice note from the vineyard. Smokey, earthy and intensely fruity

Chateau Beau-Site 2010, Bordeaux, France

£42.25

Concentrated nose of ripe red and black fruits with a hint of oak in the background, with a nice, lifted leafy fragrance. Refined tannins.

Chateau Haut-Bages Monpelo 2010, Bordeaux, France

£44.85

Simple nose with a rounded soft forward palate for pauillac, creamy cedar wood and dark plum fruit. Creamy long finish. Medium bodied.

Chateau Domaine de L'Eglise 2010, Bordeaux, France

£55.25

Discreet mocha and savoury nose; some toasty oak. Broad, rounded and fleshy, with good weight of fruit and ample generosity. Opulent fruit on the palate. Firm, long finish.

Red

Peppery, Spicy and Warming

Cotes du Rhone, Gentilhomme, A Ogier et Fils, France

£20.75

Made in traditional, robust style using a high percentage of Syrah and benefitting from oak barrel ageing. A 'serious' example of this appellation produced by a top company based in Chateauneuf-du-Pape.

Castellani Caparelli Chianti Riserva, Tuscany, Italy

£21.75

A fruity nose, packed full of violets and spicy fruit aromas. A wonderful savoury palate with black cherry and dark chocolate flavours of the Sangiovese, plus spicy oak on the finish. It has the complexity and structure that is so common in wines of this region.

Castillo di Clavijo, Rioja Crianza, Spain

£21.75

Aged for 12 to 18 months in American and French oak casks, it shows bright red berry fruit balanced with vanilla and spice to add richness and body. Red cherry and spicy oak linger on the palate with a smooth finish.

***** Crozes-Hermitage, La Tuilière, Jean-Luc Colombo, France**

£37.75

The wine possesses typical aromas of Syrah from the northern Rhone: small red fruits, blackcurrants, supported by spicy notes.

Oak, Intense and Concentrated

Delicato, Gnarly Head Old Vine Lodi, Zinfandel, USA

£32.50

Classic blackberry and raspberry Zinfandel flavours plus a soft and supple mouth feel, with this big, bold wine. Licorice, spice and toasty oak finish this well-balanced Zinfandel.

Chateau Bergat 2010, Saint-Emilion, France

£54.00

A mix of black fruit notes and oaked aromas on the nose. Warm, concentrated palate, still fiery.

Chateau Batailley, AC Pauillac, Grand Cru Classe 5th, Bordeaux, France

£71.50

Intense flavours of ripe black fruit (blackberry and cassis), wild hedgerow, cedar, and rich, tasty oak with a touch of blueberry toward the finish. Lush and full-bodied with a very long finish. This wine really is enticing!

Sparkling Wine and Champagne

Sparkling Wine

Marquis de Valette Brut NV

£21.50

A fun and fresh sparkling wine that places the emphasis on crisp, fresh fruit with soft green apple, lemon and peach flavours and a gentle fizz.

*** Prosecco DOC Bel Star

34.35

Bright pale lemon and lime. Good mineral effervescence. Fresh fruity nose with a palate to match. Well balanced.

Graham Beck Pinot Noir Chardonnay Brut, South Africa

31.95

Rich, yeasty aromas with hints of clean lime fruit on the nose. An exciting fine mousse and a creamy complexity on the palate. The wine ends with an elegant long finish.

*** Graham Beck Brut Rose

31.95

Perfect for all seasons and settings this is flirtatious and fun, yet elegant and structured. Pale silver-pink with aromas of raspberries cherries.

Champagne

Veuve Delaroy, Brut, Epernay, France

£42.50

A well balanced, fresh and fruity champagne. It has a pale straw colour and fresh citrus aromas with yeasty overtones. The palate is elegant with strawberry Pinot fruit, Chardonnay creaminess and balanced acidity with good length on the finish.

Laurent Perrier, AC Champagne, Tours-sur-Marne France

£55.50

Pale gold in colour with fine and persistent bubbles. Delicate and fresh aromas with good complexity and notes of citrus fruit. Fresh and supple on the palate with rounded and expressive fruity flavours.

Pol Roger, AC Champagne, Extra Cuvee Reserve, Epernay, France

£65.00

Consistently one of the most elegant of the Grande Marques' NVs this has subtle brioche and hazelnut aromas and a crisp, refreshing palate with understated fruit and a delicate creamy mousse.

Veuve Clicquot, AC Champagne, Yellow Label Brut, Rheims, France

£71.50

Golden colour with rich yeasty biscuity aromas. Well-structured palate with balanced acidity and toasty, citrus flavours. Elegant with a long lingering finish.

Dessert Wine

Muscat du Beaumes de Venise, Cave des Vignerons, France (half bottle)

£19.50

Bright gold with grapey, floral aromas and a sweet, luscious palate with notes of orange marmalade, honeysuckle and apricots. Clean, refreshing acidity.