

2 0 1 9

W E D D I N G D R I N K S M E N U

RECEPTION DRINKS

CLASSIC RECEPTION DRINKS

	<i>per glass</i>
Prosecco	£7.50
Sparkling Rosé Prosecco	£8.00
House Champagne	£10.00
Kir Royal (Champagne, Crème De Cassis)	£11.50

Please see our full champagne list for further options.

COCKTAILS

	<i>per glass</i>
Bramble (Gin, Crème De Cassis, Sugar Syrup, Lemon Juice)	£8.00
Seasonal Mojito , (Bacardi, Sugar Syrup, Fresh Mint, Lime, Soda Water)	£8.50
Original Pimms (Pimms, Lemonade, Assorted Fruits)	£8.00
Garden of Eden (Cucumber Gin, Hendricks, Appletizer, Lime, Elderflower)	£8.50
Moscow Mule (Vodka, Ginger Beer, Lime Juice)	£7.50
Bellini (Prosecco, Peach Puree)	£9.50
Gin & Fizz (Gin, Elderflower, Prosecco)	£9.50
Blackberry Fizz (Prosecco, Crème De Mure, Rosemary)	£9.50
Rhubarb Spritz (Prosecco, Rhubarb Syrup)	£9.50

Alternative non-alcoholic drinks are available to be served from the bar & priced individually.

BEER

A selections of beers is available to be served during your reception. Please ask for details.

2 0 1 9

W E D D I N G W I N E L I S T

RECEPTION DRINKS

We recommend ½ bottle of wine per person during your wedding breakfast.

WHITE WINE

	per bottle
House White: Le Sanglier de la Montagne, Ugni Blanc Colombar, France A fresh fruity, clean and easy drinking wine. Crisp and not too dry, with aromas and flavours of Grapefruit	£24.00
Colli Vicentini, Pinot Grigio, Garganega Italy Delicate & refreshing with hints of apples & Melon.	£26.00
El Campesino, Unoaked Chardonnay, South East Australia A lively wine with bright stone fruit and a touch of creaminess on the nose and palate.	£27.00
Picpoul de Pinet, Florensac, Languedoc, France Elegant fruity nose with floral green fruits of citrus and lime. Perfect with seafood.	£28.00
Rounstone Bay, Sauvignon Blanc, New Zealand A beautifully fresh, crisp palate with flavours of gooseberry and ripe guava.	£30.00
Le Versant Viognier, France Aromas of ripe stone fruit with flavours of pear, citrus and wild flowers. A versatile food wine that goes particularly well with spicy dishes.	£31.00
Macon- Solutre, Maison Auvignue, Burgundy, France Pale-medium lemon in colour. The nose is surprisingly full showing ripe stone fruit.	£33.00
Domain du Prè Semelè, Sancerre, France Classic Characters of Grapefruit & citrus with an almond nuttiness.	£37.00
'The Morning Fog' Oaked Chardonnay, California The Marine climate is ideal for growing beautifully balanced Chardonnay with a touch of Gewurztraminer. Barrel fermented and aged in oak for 7 months..	£38.00

ROSÉ WINE

	per bottle
Le Sanglier de la Montagne IGP, Carignan Rose, France Packed full of fruit, with a distinctive rich pink hue and delightful strawberry aromas.	£25.00
Chateau la Tour de l'Eveque Rose, AOC Cotes de Provence, France Classic and elegant rosé from this organic Provence estate.	£30.00

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W E D D I N G W I N E L I S T

RED WINE

	<i>per bottle</i>
<p>House Red: Merlot, Reserve Saint Marc, Languedoc, France</p> <p>A dark garnet red colour with a fruity nose, mixed with spicy notes of thyme and pepper.</p>	£24.00
<p>50/50 Rioja Joven, Bodegas Zugober, Spain</p> <p>While respecting traditional structure, the wine is bursting with ripe, dark fruit balanced by complex savoury notes of leather and tobacco.</p>	£27.00
<p>Los Harlodos Malbec, Argentina</p> <p>Easy drinking, subtle bramble fruits with a lovely smooth texture. One of the UK's most popular red grape varieties now.</p>	£28.00
<p>Kirstenbosch Cabernet Sauvignon, South Africa</p> <p>Typical of Paarl, with its fruity profile and smoky finish.</p>	£29.00
<p>Hanu Pinot Noir, Marlborough, New Zealand</p> <p>Beautiful flavours of cherry, wild strawberries and fresh blackcurrant with an elegantly soft fruity finish.</p>	£30.00
<p>Back'us, South Africa</p> <p>Interesting herbaceous profile, showing earthy, crushed leaf components and even agave. The palate is broad, with red fruited accessibility, and the property's signature structure and firm tannins. Medium bodied.</p>	£33.00
<p>The Scruffy Shiraz, Australia</p> <p>A luscious fruity red with an array of ripe berries on the palate and a good depth of flavour. As with the white, served in many top establishments.</p>	£32.00
<p>Chateau Peyrat, Bordeaux, France</p> <p>A rich full bodied Claret with smooth structured Merlot flavours and a touch of wild fruits.</p>	£34.00

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W E D D I N G W I N E L I S T

CHAMPAGNE & SPARKLING

	<i>per bottle</i>
<p>Prosecco, Cecilia Beretta NV Fresh creamy medium dry with hints of apples and pears, well balanced and clean.</p>	£34.00
<p>Rosato Spumante, Cecilia Beretta NV The palate shows hints of pear and red fruit over refreshing sherbety and creamy bubbles.</p>	£35.00
<p>Marquis de Bonnières, Champagne Brut NV Fresh lively and dry with a soft fruity finish.</p>	£47.00
<p>Bollinger Special Cuvee, Champagne Brut NV Big, full flavoured, rich and biscuity champagne.</p>	£70.00
<p>Taittinger, Champagne Brut NV Light and delicate with hints of fruits and brioche.</p>	£70.00
<p>Taittinger Rose, Champagne NV Aromas of soft red fruit, including raspberry and wild strawberry.</p>	£70.00
<p>Laurent Perrier Rose, Champagne Brut NV Fresh and crisp with flavours of strawberries, redcurrants, raspberries and fine black cherries.</p>	£70.00
<p>Perrier-Jouët, Champagne Grand Brut NV The style is friendly and open, with a refreshing ripeness to the soft, apple fruit and a zesty mousse.</p>	£70.00
<p>Perrier Jouet Blason Rose, Champagne NV Fragrances of mature red fruits, gives way to notes of biscuit, butter and pastries.</p>	£70.00