

RECEPTION DRINKS

kir royal	£17.50
bellini	£17.50
kir	£8.50
mulled wine	£6.30
pimms & lemonade	£6.30
bucks fizz	£9.30
sangria	£9.30
alcoholic fruit punch	£6.50
mojito	£11.50
cosmopolitan	£11.50
caipirinha	£11.50
margarita	£11.50

non alcoholic

fruit punch	£5.50
apple & pineapple sling	£5.50
warm apple punch	£5.50

Prices applicable to 31 December 2015.

It is the responsibility of the guest to inform the Manager of any special dietary requirements prior to ordering. Allergen information relating to all our dishes is available, however we cannot guarantee total segregation of items not highlighted on the allergen regulations.

Rudding Park also offers an extensive wine list which your event co-ordinator will be happy to discuss with you.

WINE LIST 2015

CHAMPAGNE

1. House Champagne

£52.00

A fine and biscuity character on the nose and a palate which lasts through to the finish, A very elegant Champagne.

Magnum

£120.00

4. Taittinger NV

£59.00

Taittinger brut reserve NV has a high proportion of Chardonnay in the blend.

Magnum

£130.00

Jerobom

£260.00

5. Veuve Clicquot

£64.00

Yellow Label – Brut

A consistently delicious Champagne with plenty of fruit and depth.

30. Taittinger Nocturne

£66.00

Nocturne is an exceptional “sec” champagne made from 40% chardonnay and 60% pinot noir. Its nose is subtle and fresh, suggestive of the delightful aromas of white blossom and ripe fruit.

31. Taittinger Comtes de Champagne Blanc de blanc

£170.00

As blanc de blanc Champagne it is made only from Chardonnay grapes.

It is only produced in vintage where the quality is deemed good enough to produce this prestigious champagne.

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Rose Champagne

12. House Rose Champagne	£55.00
Refreshing and light, apricot and peaches and a wonderful depth of flavour.	
Magnum	£110.00
13. Taittinger Rose	£67.00
A high proportion of chardonnay in the blend giving it elegance and finesse.	
21. Veuve Clicquot Rose	£80.00
A wonderful rose expression of the yellow label. Ripe strawberries and raspberries on the palate.	
15. Laurent Perrier Rose	£87.00
A superb pink Champagne. Pure pinot noir with lovely intense and long lasting raspberry flavours.	

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FRANCE

White

101. Sauvignon Blanc

£27.50

Vin De Pays

Fresh and crisp with wonderfully zesty intensity.

103. Viognier

£27.50

Vin De Pays

Fresh, lively apricot flavour with hints of ripe pears and a lovely balanced finish.

Red

301. Pinot Noir

£28.50

Vin De Pays

Fresh red berry fruit style with a juicy flavour and slight presence of chocolate.

A pleasant and subtle finish.

Loire Valley - White

120. Sancerre

£41.00

Domaine Roland Tissier et Fils

Fresh and fragrant fruit with overtones of gooseberries balanced by bright refreshing acidity.

Bordeaux - Red

317. Chateau Moulin de Mallet

£38.00

Cru Bordelais

Young for Bordeaux, but full of flavour. Aromas of orange peel, blackberries, nutmeg, cinnamon.

The palate has hints of vanilla, soft tannins and a good long finish.

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Burgundy Rhone Valley - White

121. Chablis

£42.00

Burgundy

A light sense of oak on the palate with steely elegance.

Burgundy Rhone Valley - Red

306. Fleurie Grand Pre

£39.00

Harvested by hand, with careful sorting of the bunches of grapes to keep only the very best. The stems are partially de-stemmed to give a more supple tannin and traditional Beaujolais vinification techniques are used.

307. Cotes du Rhone

£31.50

Vignobles Gonnet

It is fresh and light with ripe, red berry fruit, balanced and refined in style.

308. Croze Hermitage

£40.00

Domain Pochon

Partially aged in oak and partially in tank ensuring the capture of the freshness of the fruit. Aromas of spices, liquorice and ripe red fruits.

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ITALY

White

107. Pinot Grigio

£29.00

Umbria

Packed with bright fruit aromas reflected on the palate with underlying minerality and a crisp clip of acidity.

143. Gavi

£36.00

La Fornace Bergaglio

One of Italy's best white wines, crisp and clean in style, with a very attractive mineral character.

Red

355. Primitivo

£27.50

Amanti, Salento

A grape originally from Italy and what the Californians refer to as Zinfandel. Plum and cherry fruit flavours, with smooth spices and a long, velvety finish.

365. Chianti Riserva

£52.00

Nippozzano Rufina, Toscana

Full aromas of cherries, strawberries and plums.

A powerful palate, with sweet tannins and a long, elegant finish.

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SPAIN

White

168. Verdejo

£28.50

Rueda

Ripe lemons with underlying minerality. Refreshing and lively, with balanced acidity and long finish.

Red

302. Rioja Tempranillo

£28.00

Hearty red wine. Superb quality and value. Easy drinking.

303. Rioja 'Crianza'

£32.00

Fine combination of the tempranillo grape and new oak, it shows all the characteristics of spices and soft tannins.

305. Rioja 'Reserva' Belezos

£50.50

Bodegas, Zugober

A mature wine, softened through strictly controlled ageing, in cask and bottle.

A smooth, mellow and plummy wine.

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AUSTRALIA

White

123. Sauvignon Blanc

£31.00

Berton, Southern Region

Vibrant fresh asparagus and gooseberry on the nose. Flavours of passion fruit on the palate, with a clean acidity and a long finish.

155. Pinot Grigio

£28.50

Berton, South East Region

This wine has pear, lemon and peach flavours on the palate with a good length, crisp acidity and a long finish.

Red

329. Shiraz Cabernet

£27.50

Opal Ridge, South Eastern Australia

This blend of Shiraz and Cabernet Sauvignon displays spice and pepper characters, with approachable tannins on the finish.

330. Merlot Foundstone

£29.00

Foundstone, Berton Vineyards

Youthful aromas of plums, blackberries and violets. Velvety palate with full flavours of cherries, plums and herbs, with a hint of vanilla.

360. Cabernet Sauvignon / Merlot

£34.00

Cranswick Estate, New South Wales

Full of black cherries and blackberries. Wonderfully rich palate and a great structure.

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NEW ZEALAND

White

115. Sauvignon Blanc

£36.00

Marlborough

This spirited wine boasts lively aromas of gooseberry, passion fruit, grapefruit and crisp red capsicum.

Red

328. Pinot Noir

£36.00

Marlborough.

Strong red cherry, raspberry and clove aromas. The finish is long and soft, with a lingering taste of fresh raspberries.

SOUTH AFRICA

White

110. Chenin Blanc

£28.50

Hazy View, Western Cape

Ripe, tropical fruit flavours, complemented with a lively crisp and balanced taste.

Red

325. Pinotage

£28.50

Hazy View, Western Cape

Ripe berried fruit, soft and subtle on the palate.

361. Merlot

£32.00

Bainskloof, Western Cape

Rich in red fruits. Silky smooth and really easy drinking.

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SOUTH AMERICA

White

105. Chardonnay

£28.00

Chile

Fresh, gentle aromas of fruits and flowers. Delicate flavours of pears and apples.

Red

322. Merlot

£28.50

Panul, Chile

The nose presents an extraordinarily intense blast of pure, concentrated, black fruit, lightly minted with hints of beeswax. The palate is equally focused, sweet and ripe.

324. Malbec

£32.00

Dona Paula, Argentina

Dark reddish-purple in colour, with appetising plums and blackberries on the nose and palate.

ROSE FROM AROUND THE WORLD

200. Chateau de Campuget

£30.00

AC Costiere de Nimes, France

Lovely pink colour, good weight for a rose showing bright berried fruit through to a crisp and lingering finish.

502. Magnum

£60.00

206. Pinot Grigio

£30.00

Venezie, Italy

Smooth and really fruity. Strawberries and fresh raspberries. Light and easy drinking on the palate.

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PUDDING WINE

400. Sauternes 37.4cl

£30.00

Gironde, France

A delicate sweetness with good acidity. The fruit is rich and rounded with pleasant citrus flavours.

PORT

L.B.V (late bottle vintage)

£40.00

Rich full and fruity, attractive bouquet

10 years Tawny

£60.00

An attractive orange-tawny hue. A good baked character on the nose, notes of raisins and nuts.

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RECOMMENDED DRINK SELECTIONS

Sapphire – £26

Prosecco Wine Reception
(one and a half glasses per person)

Pinot Grigio, Italy
Rioja Tempranillo, Spain
(half bottle per person)

Champagne Reception
(one and a half glasses per person)

Campesino Chardonnay, Chile (unoaked)
Campesino Cabernet Sauvignon, Chile
(half bottle per person)

Still and Sparkling Mineral Water

Gold – £36

Taittinger Champagne Reception
(one and a half glasses per person)

Sauvignon Blanc, NZ
Merlot, Chile
(half bottle per person)

Still and Sparkling Mineral Water

Amethyst – £32

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Emerald – £52

Taittinger Champagne Reception
or Taittinger Rose Champagne Reception
(two glasses per person)

Sauvignon Mont de Joie, France
Chateau Moulin de Mallet Crus
Bordelais, France
(half bottle per person)

Still & Sparkling Mineral Water

Pudding Wine
(one glass per person)

Diamond – £63

Taittinger Champagne Reception or
Taittinger Rose Champagne Reception
(two glasses per person)

Chablis 1er cru, France
Chateau Neuf du Pape
(half bottle per person)

Pudding Wine
(one glass per person)

Liqueur

Still & Sparkling Mineral Water

Add a Glass of Pudding Wine – £3 per person

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