

# CANAPES

Choose your own selection to be served to guests in your party.

## savoury

### mini beef & yorkshire pudding

horseradish

### mini haddock & chips

tartar sauce

### squash & sage arancini (v)

creme fraiche

### blue cheese & pear muffins (v)

### cheddar & leek tart (v)

### tiger prawns

lemongrass, coriander, coconut

### ham hock

piccalilli

### blue cheese filo bites

pear

### mackerel & beetroot blinis

### pulled pork & charred sweetcorn tart

## pudding

### profiteroles

hazelnut praline, creme pat

### chocolate & honeycomb cake

### assorted macaroons

#### 4 canapes

£15.50 per person

#### 7 canapes

£17.50 per person

#### 12 canapes

£23.00 per person

Price and menu applicable to 31 March 2020. Inclusive of VAT at 20%

It is the responsibility of the guest to inform the manager of any special dietary requirements 48 hours prior to ordering.

Allergen information relating to all our dishes is available however please be aware that allergens are present in our kitchen.

Due to seasonality some ingredients may need to be replaced with an alternative.

# RECEPTION DRINKS

<b>taittinger champagne</b>	<b>£15.50</b>
<b>kir royal</b>	<b>£18.00</b>
<b>bellini</b>	<b>£18.00</b>
<b>kir</b>	<b>£9.00</b>
<b>mulled wine</b>	<b>£9.00</b>
<b>pimms &amp; lemonade</b>	<b>£9.00</b>
<b>bucks fizz</b>	<b>£9.00</b>
<b>alcoholic fruit punch</b>	<b>£9.00</b>
<b>mojito</b>	<b>£12.00</b>
<b>cosmopolitan</b>	<b>£12.00</b>
<b>caipirinha</b>	<b>£12.00</b>
<b>margarita</b>	<b>£12.00</b>

## non alcoholic

<b>fruit punch</b>	<b>£6.25</b>
<b>apple &amp; pineapple sling</b>	<b>£6.25</b>
<b>warm apple punch</b>	<b>£6.25</b>
<b>virgin mary</b>	<b>£6.25</b>

A comprehensive wine and champagne list is also available.

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# PRIVATE DINING MENU 1

Please select one dish from each course to create a set menu for your guests. Alternatively you may have a choice menu for a supplement of £5.00 per person. A pre-order and seating plan is required 1 week prior to the event.

Minimum 10 guests.

## starter

### **carrot & coriander soup (v)**

cumin, creme fraiche

### **smoked haddock & leek fishcake**

herb butter sauce, sweet potato crisps

### **potted ham & pork**

piccalilli, brioche, endive

## main

### **roast chicken breast**

potato, smoked garlic & white onion puree,  
wild mushrooms, baby leeks, tarragon

### **east coast cod fillet**

pumpkin & chestnut tortellini, charred gem,  
tomato butter sauce

### **wild mushroom ravioli (v)**

crispy chestnut mushroom, yorkshire fettle

## pudding

### **sticky toffee pudding**

butterscotch sauce, vanilla ice cream

### **dark chocolate pudding**

caramel sauce, burnt orange, orange sorbet

### **lemon & raspberry torte**

shortbread, raspberry jelly

## coffee & tea

### **hand made petits fours**

#### **£59.00 per person**

£5.00 per person supplement for choice menu  
and pre-order required.

**(v)** suitable for vegetarians. Due to seasonality some ingredients may need to be replaced with an alternative.

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## reviver

Select a refreshing taste reviver for your guests as an intermediate course

**£3 per person**

### **martini & lemonade sorbet**

griottine cherry

### **raspberry & redcurrant sorbet**

mint

### **limoncello sorbet**

candied lemon

### **pink champagne sorbet**

strawberry crisps

### **gin & tonic granita**

candied lemon

### **crab apple granita**

apple crisps

## cheese

### **3 yorkshire cheese experience**

three yorkshire cheeses, home made chutney, celery, figs, grapes

**served as a cheeseboard for a table of ten guests £71.00 or individually at £12.50 per person**

### **8 british cheese experience**

eight british cheeses, home made chutney, celery, figs, grapes

**served as a cheeseboard for a table of ten guests £91.00 or individually at £13.50 per person**

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Minimum 10 guests.

## starter

### **white onion soup (v)**

chive, cheddar & truffle croute

### **duck, chicken, sweet & sour pepper terrine**

pak choi salad

### **torched mackerel**

celeriac, mustard, baby gem, tomato & caper dressing

## main

### **braised flat iron beef steak**

ratatouille, chestnut mushroom,  
thyme anna potato, savoy

### **poached sea trout**

new potatoes, crab, chilli, vine cherry tomatoes &  
lemon

### **vegetable wellington (v)**

saffron potatoes, heritage carrots

## pudding

### **red berry & hibiscus creme brulee**

white chocolate parfait, vanilla shortbread

### **baked pear & chocolate tart**

almond ice cream, dark chocolate sauce

### **pineapple panna cotta**

tropical fruits, charred pineapple, coconut sorbet

## coffee & tea

### **hand made petits fours**

#### **£64.00 per person**

£5.00 per person supplement for choice menu  
and pre-order required.

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# PRIVATE DINING MENU 3

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Minimum 10 guests.

## starter

### **white & brown crab**

sweetcorn panna cotta, crispy potato, corn

### **roast pigeon**

baby spinach, crispy bread, pancetta & lentils

### **gorgonzola panna cotta (v)**

balsamic figs, rocket, ciabatta

## main

### **gressingham duck breast**

smoked onion puree, potato fondant,  
baby turnips, heritage carrots

### **pumpkin & chestnut tortellini (v)**

crispy goat's cheese, tender stem broccoli

### **pave of stone bass**

beetroot risotto, charred broccoli,  
tempura tiger prawns

## pudding

### **rhubarb & custard**

poached rhubarb, ginger

### **dark chocolate & blood orange tart**

citrus meringue, blood orange sorbet

### **strawberry millie feulle**

champagne jelly, strawberry sorbet, pistachio

## coffee & tea

### **hand made petits fours**

### **£69.00 per person**

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# TASTING MENU

Below is a **sample** seven course menu, devised by Matthew Wilkinson, Development Chef. Matthew will liaise with you to create a bespoke menu perfect for 'foodies' or for a special occasion. Minimum 10 guests, maximum 40 guests

## **taste 1**

### **pea & broad bean shot**

truffle

## **taste 2**

### **beef carpaccio**

beetroot, horseradish

## **taste 3**

### **cod**

pancetta, corn

## **taste 4**

### **yorkshire lamb**

purple potato, heritage carrots

## **taste 5**

### **blood orange & chocolate**

## **taste 6**

### **wensleydale cheese**

coffee & tea

**£85.00 per person**

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# ENHANCE YOUR EVENT

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# DOTTY'S MENU

Available for children under 12. Children 12 and over dine from the main menu with a 50% discount. Select one dish for all the children from each of the three courses shown below:

## starter

### **tomato soup (v)**

croutons

### **garlic ciabatta (v)**

cheese

### **melon & fruit (v)**

### **bread sticks (v)**

dips

## main

### **macaroni cheese (v)**

sweetcorn, peas

### **beef burger**

cucumber, tomato, sesame bun, chips

### **mini haddock**

chips, mushy peas

### **roast chicken**

with accompaniments

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## pudding

### **assorted ice cream**

wafer, mini marshmallows

### **fresh fruit salad**

vanilla ice cream

### **mini doughnuts**

chocolate & caramel dipping sauce

### **raspberry jelly**

mixed berries

## dotty's chocolates

**£36.50 per person**

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# WINE LIST 2019

## Champagne

- |   |               |
|---|---------------|
| <b>1. House Champagne</b>   | <b>£60.00</b> |
| This champagne has an elegant, refreshing note of lime and lemon combined with floral nuance  |               |
| <b>3. Taittinger Reserve Reims</b>  | <b>£67.00</b> |
| Taittinger brut reserve NV has a high proportion of Chardonnay in the blend giving it elegance and finesse  |               |
| <b>5. Veuve Clicquot Yellow Label Reims</b>   | <b>£78.00</b> |
| This is a consistently delicious Champagne, with plenty of fruit and depth  |               |
| <b>13. Bollinger Special Cuvee</b>  | <b>£78.00</b> |
| In a class of its own, this special cuvee is a full bodied robust wine producing Champagne full of depth and structure  |               |
| <b>14. Pol Roger Reserve Epernay</b>  | <b>£78.00</b> |
| Equally blended proportions of all three grape varieties.<br>This gives all aspects of body, elegance and youthfulness. A great aperitif                                  |               |
| <b>7. Laurent Perrier Brut</b>  | <b>£73.00</b> |
| Noted for its flowery and elegant fruity style. Citrusy grapefruit and orange blossom reflect the high percentage of Chardonnay in the blend                              |               |
| <b>11. Nyetimber Sussex</b>   | <b>£69.00</b> |
| The blend here is 55% Chardonnay, 26% Pinot Noir and 19% Pinot Meunier. A finely-tuned biscuit and yeast note, with very refined apple fruit behind, little spicy touches |               |
| <b>15. Ca'del Console Prosecco Extra Dry D.O.C. Italy</b>   | <b>£51.00</b> |
| Pale, straw-yellow in colour, elegant and pleasant sparkling wine with moderate acidity and light bubbles   |               |

**Prices valid until 30 November 2019**

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## Rose Champagne & Sparkling

<b>2. House Rose</b>	<b>£ 65.00</b>
A fruity, delicately coloured and smooth champagne from a pinot noir based blend	
<b>4. Taittinger Reserve Reims</b>	<b>£78.00</b>
A high proportion of chardonnay in the blend giving it elegance and finesse	
<b>6. Veuve Clicquot Pink Label Reims</b>	<b>£87.00</b>
A wonderful rose expression of the Yellow Label. Ripe strawberries and raspberries on the palate	
<b>8. Laurent Perrier Tours sur Marne</b>	<b>£92.00</b>
A superb pink Champagne. Pure pinot noir with lovely intense and long lasting raspberry flavours	
<b>10. Billecart Salmon Rose NV</b>	<b>£97.00</b>
Rich, well balanced with perfumed acidity and a tight, mineral edge. Ripe with red berry fruits, it is dry and full in the mouth	
<b>12. Nyetimber Rose Sussex</b>	<b>£78.00</b>
The blend is Pinot Noir, Chardonnay and Pinot Meunier. Deep pink in colour with vibrant tones, redcurrants and crunchy red apples. Full bodied and packed full of flavour	
<b>18. Spumante Rose Italy</b>	<b>£51.00</b>
The foam is rich, fine and persistent to the nose with scents of raspberry. Well balanced and fresh with notes of red fruits	

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## Prestige Champagne & Sparkling

### **20. Billecart Salmon**

**£95.00**

A perfect harmonious blend, leaving a strong dominance of Grand Crus Pinot Noir and is completed by the elegance and minerality of the Chardonnay extra brut

### **21. Pol Roger Vintage Epernay**

**£97.00**

60% Pinot Noir and 40% Chardonnay gives a silky and seductive style of Champagne. Great mineral characteristics with a fruity finish

### **22. Taittinger Comtes de Champagne**

**£185.00**

As a Blancs de Blancs Champagne it is made only from Chardonnay grapes and is only produced in vintages where the quality is deemed good enough to produce this prestigious Champagne. 5% of the blend is aged in new oak barrels to provide additional richness

### **23. Krug Grand Cuvee Reims**

**£260.00**

A superb pink Champagne. Pure pinot noir with lovely intense and long lasting raspberry flavours

### **24. Dom Perignon Reims**

**£260.00**

Perfectly balanced with the nose, the palate is streamlined and pure with an underlying warmth. Clear, pronounced fruit and a well integrated acidity leads to an aromatic and smoky finish

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## Magnums and Jeroboam

<b>32. Taittinger Magnum</b>	<b>£170.00</b>
<b>33. Taittinger Jeroboam</b>	<b>£300.00</b>

## Rose

<b>203. Tramari Puglia, Italy</b>	<b>£34.00</b>
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Softly coloured rose with notes arising from primitivo grapes, producing an elegant and gentle wine.  
Grown between the two seas of Salento, in sunny Southern Italy

<b>202. Whispering Angel Provence, France</b>	<b>£48.00</b>
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This elegant wine displays a sense of power behind the delicate flavours of dried cherry, liquorice, cream and spices. Finishes with notes of dried mango and hints of sage honey

<b>204. Pinot Grigio, Italy</b>	<b>£34.00</b>
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Fresh and really fruity. Strawberries and fresh raspberries and light and easy drinking on the palate

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# FRANCE

## Loire Valley - White

**103. Muscadet de Sevre et Maine Sur Lie** £31.00

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

**113. Sauvignon Blanc Mont de Joie** £37.00

Delicious and zesty with citrus aromas. Light, fresh and crisp acidity.

The grapes from this vineyard are situated close to Sancerre

**105. Sancerre Roland Tissier** £48.00

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

**108. Pouilly-Fume Le Troncsec** £50.00

This single vineyard Pouilly Fume shows delicate mineral notes balanced with flavours of mango and citrus

## Bordeaux - Red

**308. Chateau Moulin de Mallet** £39.50

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

**309. Le Reserve de Leoville Barton** £81.00

Deep, vivid fruit aromas and well-judged oak. with some quirky apricot flavours

**313. Chateau Tour Bel Air St Emilion** £68.00

An elegant, full, yet lively cherry and cassis scented wine. The finish is subtle, bouncy and refreshing

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## Burgundy - White

### **106. Chablis Domaine Testut**

**£48.00**

A traditional chablis, dry and flinty. Light sense of oak on the palate with steely elegance

### **107. Saint Veran Domaine Saumaize**

**£49.00**

A light, elegant and fruity wine with a pronounced scent of lime blossom.  
Ideal at the start of a meal

### **104. Pouilly Fuisse Autour de Fuisse**

**£66.00**

Layers of subtle notes combine stone fruits, acacia flowers and spiced hazelnut butter

## Burgundy & Beaujolais - Red

### **302. Fleurie Grande-Pre Domaine Lathuiliere**

**£44.00**

Known as the 'Queen of Beaujolais' for its fine deep colour and floral bouquet followed by the silky texture and harmonious finish

### **311. Santenay Beauregard Jacques Girardin**

**£70.00**

An award-winning wine with a lingering bouquet of ripe fruit and subtle flavours produced in the village of Santenay. An outstanding premier cru

### **306. Gevrey Chambertin Roux Pere et Fils**

**£78.00**

Beautiful example of a good intense Burgundy. Vigorous and powerful plum and chocolate flavours

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## Alsace - White

### **121. Pinot Blanc Joseph Cattin**

**£37.00**

Slow crushing of grapes preserve the character of this wine. It is delicate, round, light, soft and subtle. A great summer drink

### **122. Gewurtztraminer Cave Vinicole de Cleebourg**

**£39.00**

Full bodied and well-constructed with citrus notes and aromatic fruit. Freshly spiced, ripe and succulent; characteristically exotic

## Languedoc-Roussillon - White

### **101. Sauvignon Blanc Terre de Soleil**

**£31.00**

Fresh and crisp, with wonderful zesty intensity

### **102. Viognier Tournee du Sud**

**£30.00**

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

### **110. Oak Aged Chardonnay Les Argelieres**

**£32.50**

A lovely balanced chardonnay with fresh stones fruit and buttery oak

## Languedoc-Roussillon - Red

### **301. Pinot Noir Les Argelieres**

**£33.00**

Fresh red berry fruit style with a juicy flavour and the slight presence of chocolate. A pleasant and subtle finish

### **307. Shiraz Monastier**

**£33.50**

A nose brimming with ripe plum and damson fruits that lead to a vibrant and rich palate

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## Rhone Valley - White

### **112. Picpoul de Pinet**

**£39.00**

A refreshing, bone dry white with a mineral and grapefruit tang. Floral with a good structure and a nice palate of aromas

### **111. Chardonnay Ardeche**

**£38.00**

Nose of toasted nut and pear which is evolved on palate with addition of apricot and cream

## Rhone Valley - Red

### **303. Cote du Rhone Vignobles Gonnet**

**£35.50**

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

### **304. Crozes Hermitage Etienne Pochon**

**£51.00**

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

### **305. Chateauneuf du Pape Alain Jaume**

**£69.00**

Smokey nose with a rich succulent taste of soft red fruits. A superb, long and warming finish

### **310. Gigondas Alain Jaume**

**£52.00**

The wine has a dark ruby colour with the aroma of red fruit, spices and pepper - mouth filling and generous with elegant but well structured tannins

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# ITALY

## White

### **125. Pinot Grigio Delle Venezie**

**£32.50**

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

### **126. Gavi di Gavi La Contessa**

**£39.00**

One of Italy's best white wines, crisp and clean in style, with a very attractive mineral character. Stylish and unique, made from the Cortese grape variety

## Red

### **327. Primitivo Salento**

**£33.00**

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

### **325. Nero d'Avola Sicily**

**£32.50**

Almost sweet attack of cherries combined with hints of chocolate, interlaced with subtle violet notes, and a good texture through to a firm finish

### **326. Amarone Masi Valpolicella Costasera**

**£71.00**

Made only in exceptional years, Amarone is lushly flavored, intensely concentrated and silky-textured. It is deep garnet, velvety-red in color with aromas of wild-cherry jam, spice and hints of cedar

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# SPAIN

## White

### **130. Verdejo Rueda**

**£29.50**

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

### **131. Albarino Bernon**

**£40.00**

Variety – 100% Albariño. Rich in tropical expressions such as pineapple and passion fruit with remembrances of aromatic herbs, lavender and hay. Elegant, strong mouth. Fruity, rich in acid and citric hints

## Red

### **330. Tempranillo Rioja**

**£32.00**

A good, high quality red. Selected from the best grapes of Rioja, which is dominated by the Tempranillo-nuanced historical varieties such as the Graciano and Garnacha

### **331. Rioja Reserva Bodegas Zugoher Belezos**

**£56.00**

Aged in French and American oak barrels. Deep red fruit aromas with a touch of vanilla. Elegant on the palate with rich tannins

### **332. PSI Peter Sisseck Dominio de Pingus**

**£48.50**

This is an inviting, shimmering, plum-purple in colour, with a firm, bright rim. The nose offers an explosion of ripe, aromatic, black fruit, plum and black cherry compote

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# AUSTRALIA

## White

- |   |               |
|---|---------------|
| <b>135. Viognier Berton</b>   | <b>£35.00</b> |
| Vibrant fresh asparagus and gooseberry on the nose. Flavours of passion fruit on the palate, with a clean acidity and a long finish |               |
| <b>136. Pinot Grigio Berton</b>   | <b>£32.00</b> |
| Notes of apples and pears. This wine has pear, lemon and peach flavours on the palate, with a good length and a crisp acidity       |               |
| <b>137. Riesling The Yard</b>   | <b>£48.50</b> |
| Soft and finely textured floral notes. Gentle with minerality and a long clean finish   |               |
| <b>138. Chardonnay Foundstone</b>   | <b>£29.50</b> |
| This unoaked chardonnay is an appealing, fruit driven wine that has aromas of candied lemon, lime and honeydew melon                |               |

**Prices valid until 30 November 2019**

It is the responsibility of the guest to inform the Manager of any allergens prior to ordering.

# AUSTRALIA

## Red

- |  |               |
|--|---------------|
| <b>337. Shiraz Cabernet Opal Ridge</b>   | <b>£30.00</b> |
| Aromas of spice and black pepper with a dark cherry and bitter chocolate taste. Soft and easy drinking with a good balance and medium length       |               |
| <b>335. Merlot Foundstone</b>  | <b>£34.00</b> |
| Youthful aromas of plums, blackberries and violets. Velvety palate with full flavours of cherries, plums and herbs, with a hint of vanilla         |               |
| <b>336. Black Shiraz Berton Vineyards</b>  | <b>£36.00</b> |
| Rich, dark berry fruit with sweet vanilla oak. A wine of great complexity  |               |
| <b>338. Shiraz First Fleet</b>   | <b>£30.00</b> |
| Mulberry and plum fruit mixes with spice on the smooth textured palate   |               |
| <b>339. Pinot Noir Tamar Ridge Devil's Corner</b>  | <b>£52.00</b> |
| Spicy black cherry, dark fruits and hints of raspberries on the nose. A juicy, sweet-fruit middle palate with soft, ripe tannins and fresh acidity |               |

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# NEW ZEALAND

## White

**140. Sauvignon Blanc Marlborough** **£38.00**

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

**141. Sauvignon Blanc Marlborough Cloudy Bay** **£59.00**

This exceptional Sauvignon Blanc is an exotic infusion of fresh ginger, sweet basil and lemon grass layered over tropical and citrus fruits

**142. Chardonnay Vida Legacy** **£55.00**

Lush aromas of pineapple, Kaffir lime leaves, elderflower and lychee explode from the glass. The palate is rich, offering fresh green mango, passion fruit & guava

## Red

**340. Pinot Noir Featherdrop Hill Marlborough** **£39.00**

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

**Prices valid until 30 November 2019**

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# SOUTH AFRICA

## White

**146. Chenin Blanc Hazy View Western Cape** £31.00

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

**147. Sauvignon Blanc Nelson Estate Paarl** £38.00

The grapes were carefully selected and hand-picked at the crack of dawn on three separate occasions from vineyards planted on steep cool easterly slopes, individually fermented in small tanks and then blended to perfection

## Red

**345. Pinotage Hazy View Western Cape** £32.00

Ripe berried fruit, soft and subtle on the palate

**346. Merlot Bainskloof, Western Cape** £36.00

Rich in red fruits. Silky smooth and really easy drinking

**Prices valid until 30 November 2019**

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# SOUTH AMERICA

## White

### **156. Pinot Gris Santa Florentina Argentina**

**£33.00**

Rich, with intense exotic fruits. Refreshing palate. An interesting Pinot Gris, made in South America, the complete opposite of its Italian namesake

### **157. Sauvignon Blanc Intipalka Peru**

**£36.50**

Intipalka means vally of the sun and the Querdo family have been growing the intipalka grape since 1880. The wine has a delicate aroma and bright acidity

### **158. Sauvignon Blanc Secret de Viu Manent Chile**

**£38.00**

Intense, lively nose of stone fruits, hint of passion fruits and minerals. Excellent mouthfeel, really refreshing with underlying citrus and added tropical tones

### **155. Chardonnay Campesino Chile**

**£31.50**

A wine of the old campesinos, a chardonnay from the historic valle central remaining unchanged for generations. A lively wine with bright stone fruits and a touch of creaminess on the nose and palate

**Prices valid until 30 November 2019**

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# SOUTH AMERICA

## Red

- 355. Merlot Panul Colchagua Valley Chile** **£32.00**  
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
- 356. Carmenere Central Valley Chile** **£36.00**  
Made using a grape variety that originates from Bordeaux. Plum fruits with subtle hints of blueberry. The tannins are smooth and the tastes are rich
- 357. Carmenere Cabernet Sauvignon Campesino Chile** **£31.50**  
A late ripening variety, deeply coloured red wine with the attractive, meaty plumpness of Merlot
- 358. Malbec Caliterra Tributo Single Vineyard Chile** **£39.50**  
Soft and spicy, fresh and elegant, this is a wine for when barbecue weather finally returns
- 359. Petit Verdot Ruca Malen Argentina** **£43.00**  
Deep red, with vivid violet hues. Intense red fruits of plums and cherries. Floral notes of roses and sweet spices with caramel, vanilla and mocha
- 360. Malbec Mendoza Argentina** **£36.00**  
Fresh berries on the nose, with a touch of spice. Smooth and well rounded
- 361. Malbec Intipalka Vinos Queirolo Peru** **£37.00**  
Bramble fruits on the nose, with leather and tobacco aromas this wine is fresh yet savoury, with deliciously chalky tannins

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# NORTH AMERICA

## White

### **151. Chardonnay De Loach Heritage Reserva**

**£48.00**

A crisp, refreshing wine that offers alluring aromas of pear and ripe apricots accentuated by notes of vanilla and a hint of cream. Soft and forward on the palate, flavours of green apple and nectarine add to the wines great minerality

## Red

### **350. Zinfandel Sebastiani California**

**£32.00**

Aromas of fresh cracked black pepper and damson fruit. A well balanced wine full of red fruits with very light tannins

# LEBANON

## Red

### **322. Musar Jeune Bekaa Valley**

**£43.00**

Deep, dark ruby colour with aromas of blackcurrants, blueberries and violets . Silky tannins and a hint of spice at the finish

**Prices valid until 30 November 2019**

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# GERMANY

## White

### **120. Piesporter Michelsberg**

**£29.50**

Subtle frutiness and medium dry in style

# ENGLAND

## White

### **123. Bacchus Hall Estate**

**£42.50**

Lime, apple and nettle on the nose. The palate is alive with lemon acidity

**Prices valid until 30 November 2019**

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# PUDDING WINE

## **401. Chateau Simon Sauternes France**

**£40.00**

A village just south of Bordeaux, south-western France, known for its sweet, botrytized white wines. It is situated on the north bank of the Garonne river, just north of Loupiac and opposite Cerons, two other sweet-wine specialists

## **402. Botrytis Semillon Berton Australia**

**£35.00**

Luscious, honeyed flavours of peach and apricot are well balanced by a refreshing, natural acidity

## **403. Elysium Black Muscat California USA**

**£35.00**

Elysium in Greek mythology means 'Paradise'. Aromas of ripe berries, rose petals, strawberries and lychees with vibrant acidity. Delicious with chocolate and strong cheeses

**Prices valid until 30 November 2019**

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# RECOMMENDED DRINK SELECTIONS

**£32.00**

**Prosecco Wine Reception**

**(one and a half glasses per person)**

Pinot Grigio, Italy

Rioja Tempranillo, Spain

**(half bottle per person)**

**£42.00**

**Taittinger Champagne Reception**

**(one and a half glasses per person)**

Sauvignon Blanc, New Zealand

Merlot, Chile

**(half bottle per person)**

Still and Sparkling Mineral Water

**£37.00**

**Champagne Reception**

**(one and a half glasses per person)**

Chardonnay, Chile

Cabernet Sauvignon, Chile

**(half bottle per person)**

Still and Sparkling Mineral Water

Price and menu applicable to 31 March 2020. Inclusive of VAT at 20%

It is the responsibility of the guest to inform the manager of any special dietary requirements 48 hours prior to ordering.

Allergen information relating to all our dishes is available however please be aware that allergens are present in our kitchen.

Due to seasonality some ingredients may need to be replaced with an alternative.

**£61.00**

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

Sauvignon Loire Valley, France  
Chateau Moulin de Mallet, France  
(half bottle per person)

Pudding Wine  
(one glass per person)

Still & Sparkling Mineral Water

**Add a Glass of Pudding Wine  
£3 per person**

**£73.00**

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

Cloudy Bay Sauvignon Blanc, New Zealand  
Amarone Masi, Italy  
(half bottle per person)

Berton Botrytis Semillon, Australia  
(one glass per person)

Liqueur

Still & Sparkling Mineral Water

Price and menu applicable to 31 March 2020. Inclusive of VAT at 20%

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Due to seasonality some ingredients may need to be replaced with an alternative.