



White Wines available to order

	price per bottle
Petit Papillon Grenache Blanc Languedoc, South of France – 2008 Crisp, bright and thoroughly drinkable with good balance and character.	£14.80
Saam Mountain Chenin Blanc Paarl, South Africa – 2008 Fresh, intense and very refreshing with plenty of tropical fruit and a long finish	£15.80
Thomas Mitchell Chardonnay South Eastern Australia - 2008 A great example of modern, savy Chardonnay with impeccable balance and smooth body	£16.90
Pinto Grigio, Bolney Wine Estate, West Sussex, England – 2009 A very fragrant aroma of Rose, Jasmine & Conference Pears with a wonderful richness & slightly honeyed character, it has a lovely creamy freshness about it.	£19.00
Domaine Cheval Blanc Signe Bordeaux Blanc Entre Deux Mers, France - NV A refreshing yet bold mix of zingy Sauvignon and Semillon from the heart of the Bordeaux region	£19.00
Bouchard Aine et Fils Macon Villages Macon, France – NV Classic white Burgundy with its soft minerality and juicy citrus flavour.	£22.20
Spy Valley Sauvignon Blanc Marlborough, New Zealand – NV A bright, zingy, intensely refreshing classic packed with green fruit flavours and crisp acidity.	£24.30
A20 Albarino Martin Codax Rias Baixas, Spain – NV Ideal for summer with its smooth body, peach & pear flavour and long length.	£27.40
Laroche Petit Chablis Chablis, France – NV Crisp citrus fruit, stoney minerality, sumptuous body and great balance - top flight entry level Chablis.	£29.50
Sancerre Blanc Domaine de La Chezatte Loire, France – NV A truly flavoursome yet approachable wine with its fresh fruit flavours and smooth body	£31.60

All wines are to be prepaid and pre-ordered at least 2 weeks before a function, prices correct as of January 2011.



Red Wines available to order

	price per bottle
Castillo di Clavijo Rioja Tempranillo Rioja, Spain – NV Soft & creamy palate bursting with red fruits & just enough tannins. Long finish!	£15.00
Chianti Castellani Pontedera, Italy – 2007 Medium-bodied, floral red with violets and cherry. Fresh and racy with a fine weight of crisp red and black fruit.	£15.80
Dark Harvest, Bolney Wine Estate, West Sussex, England – 2008 A medium bodied, elegant, smooth dry red wine, lots of red fruit flavours and hints of tannin and leather. A very easy drinking wine.	£19.00
Bouchard Aine et Fils Pinot Noir Vin de Pay's D'Oc Languedoc South of France – 2007 Fruit-forward with soft tannins and heaps of blackcurrant, liquorice and black cherry note	£19.00
Preece Shiraz South Eastern Australia – 2007 Ripe and juicy Shiraz with plenty of black and red fruit character.	£21.10
Alain Jaume Cotes du Rhone Rouge Haut de Brun Rhone, France – 2007 A big and full flavoured Rhone with plenty for savoury character, smooth body and length on the finish.	£23.20
Dinastia Vivanco Rioja Crianza Rioja, Spain – 2005 Rich aromas of ripe fruit, vanilla and spice. Good backbone with soft fruit and well Integrated toasty oak flavours.	£25.30
Marmesa Edna Valley Syrah California, USA – 2006 A superbly-balanced, ripe wine with juicy red cherry and blackberry fruit flavours.	£27.40
Chateau La Croix Ferrandat, St Emillion, France – 2004 Ripe and rounded with plum, bramble jelly and blackcurrant fruit. Medium to full bodied with soft tannins and a long, fresh finish.	£31.60

All wines are to be prepaid and pre-ordered at least 2 weeks before a function, prices correct as of January 2011.



Rose, Sparkling & Champagne Wines available to order

price per bottle

Rose Wine

Domaine D'Astros Vin de Pays de Maures Rose Provence, France – 2008

Cool, crisp & pale with zesty pink grapefruit, raspberry and a dry, citrusy palate with some strawberries soaking into the finish. **£15.80**

Pinot Grigio Delle Venezie Blush Lamberti Veneto, Italy – 2008

Pale and light with subtle raspberry and strawberry notes adding to classic lemon and apple Pinot Grigio notes. **£19.00**

Sparkling wine

Jeio Prosecco Brut Bisol Valdobbiadene, Italy – NV

Golden colour, with rich yeasty biscuity aromas. Well-structured palate with balanced acidity and toasty, citrus flavours. Elegant, with a long, lingering finish. **£25.30**

Champagne

De Castellane Croix Rouge Brut St Andre Epernay, France – NV

Fine and generous bubbles opening up flavours of brioche and bright citrus leading to a long finish. **£41.10**

Laurent Perrier Brut Tours-Sur-Marne, France – 2008

Delicate & fresh aromas with good complexity & notes of citrus with fruit. Fresh & supple on the palate with rounded & expressive fruity flavours. **£52.70**

Veuve Cliquot Yellow Label Brut Reims, France – NV

Golden colour, with rich yeasty biscuity aromas. Well-structured palate with balanced acidity and toasty, citrus flavours. Elegant, with a long, lingering finish. **£63.30**

All wines are to be prepaid and pre-ordered at least 2 weeks before a function, prices correct as of January 2011.