

# Wine

## White Wine

<b><u>Pasos de la Capula Verdejo 2010, Castilla, Spain</u></b>	<b>£11.50</b>
Light, bright and lifted flavours make this perfect with white fish, seafood or lighter foods, such as pasta with a creamy sauce	
<b><u>Roc d'Opal Blanc 2010, Vin de Pays de Mediteranée, France</u></b>	<b>£11.60</b>
A fresh fruit salad of a wine from the South of France; blended from Sauvignon Blanc, Chardonnay and Grenache.	
<b><u>Pinot Grigio Prima Alta 2010, Veneto, Italy</u></b>	<b>£13.95</b>
Light in body, pale straw in colour with an acacia blossom, floral nose and fresh palate	
<b><u>Sauvignon Blanc Convento Viejo 2010, Maule Valley, Chile</u></b>	<b>£14.50</b>
A zingy, fresh Sauvignon Blanc with grapefruit & lemon fruity character	

## Red Wines

<b><u>Pasos de la Capula Tempranillo 2010, Castilla, Spain</u></b>	<b>£11.50</b>
Bright red fruits backed with firm tannins make this a great partner to all but the strongest food flavours; perfect with cured meats, pork and slow cooked meats	
<b><u>Roc d'Opal Rouge 2010, Vin de Pays de Mediteranée, France</u></b>	<b>£11.60</b>
oft, delicate red fruit nose, made from Merlot and Grenache rounded and easy to drink	
<b><u>Merlot Convento Viejo 2010, Maule Valley, Chile</u></b>	<b>£14.50</b>
Soft and rounded with juicy red berry fruit and gentle tannins	
<b><u>Finca La Linda Malbec 2010, Mendoza, Argentina</u></b>	<b>£15.45</b>
Dark plum fruit with soft tannins, full bodied with spicy & smoky notes	

## Rosé Wine

<b><u>Roc d'Opal Rose 2010, Vin de Pays de Mediteranée, France</u></b>	<b>£13.00</b>
Fuschia pink and full of ripe Summer fruits, yet still dry and refreshing – great to drink all year round	

## Sparkling & Champagne

<b><u>Prosecco Villa Armelina, Veneto, Italy</u></b>	<b>£13.99</b>
Lively, frothy and rounded with delicious peach & apricot mousse	
<b><u>Louis de Custine Brut Champagne, Epernay, France</u></b>	<b>£25.95</b>
A classic Champagne cuvee for all occasions, well loved and delicious	
<b><u>Taittinger Brut R�serve, Riems, France</u></b>	<b>£35.00</b>
Award winning, chardonnay based champagne, dry and very elegant	

All prices exclude VAT

If you require a specific aperitif, wine, champagne or ports please let us know and we will do our best to source it for you.

## Drinks Packages

1 glass of bucks fizz or orange juice  
1 glass of house wine  
1 glass of sparkling wine to toast

**£9.00 per person**

1 glass of sparkling wine or orange juice \*  
1 glass of house wine  
1 glass of champagne to toast

**£13.50 per person**

1 glass of bucks fizz or orange juice \*\*  
2 glasses of house wine  
1 glass of sparkling wine to toast

**£15.00 per person**

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### Other choices of reception drinks

\* Kir (white wine with crème de cassis)

\* Mulled wine

\* Non alcoholic fruit punch

\*\* Kir Royale (sparkling wine with crème de cassis)

\*\* Pimms and Lemonade