

Wine List 2010

House Wine

1. Chevalier – Dry White £13.50
Light Fruit and refreshingly dry
French table wine
Perfect with Silver Service Menus 1,2,5&6
2. Chevalier – Smooth Red £13.50
Soft smooth and easy drinking red
French table wine
Perfect with Silver Service Menus 1,2,3,4&6

White Wines

3. Sauvignon Blanc – Las Camarcas £14.00
Chilean with delicious Sauvignon character, good citrus fruit aromas.
Clean and fresh with a gooseberry and herbal flavour. Well balance
Perfect with Silver Service Menus 1,2&6
4. Semillon Chardonnay – Pebble Ridge £14.00
Young fresh medium bodied Australian with a zingy bouquet.
Soft verital flavours of peaches and melon with a nice crisp finish.
Perfect with Silver Service Menus 1,2,5&6
5. Pinot Grigio Bocelli £14.50
A fine example of this very trendy, crisp and dry white wine from Italy,
easy drinking with a fruity, slightly
Perfect with Silver Service Menus 1,2,5&6
6. Piesporter Michelsberg £14.50
A medium light and fruit German wine with a distinctive flowery bouquet.
Lemon flavours and a balanced acidity.
Perfect with Silver Service Menus 1,2,3,4&6
7. Muscadet de Sevre et Maine £15.00
This French Loire has fruity aromas of apples and pears with a fresh lemon
fruit flavour.
Perfect with Silver Service Menus 1,2,5&6
8. Macon Villages Blanc £18.00
French Burgundy, fresh, dry & elegant with a lovely lemon, mint &
honeysuckle aromas. Very well balanced with a dominant floral taste
Perfect with Silver Service Menus 1,2,5&6

Rose Wines

9. Zinfandel Rose – Reanne Valley £14.00
A light off dry wine from California bursting with aromas of strawberries
and redcurrants, with crisp refreshing summer fruits on the palate
Perfect with Silver Service Menus 1,2,3,4,5&6

Red Wines

10. Cabernet Sauvignon – Las Camarcas £14.00
Smooth, Rich Chilean wine with good depth of Cabernet fruit character, a velvety texture and cassis aromas and flavours
Perfect with Silver Service Menus 1,2,3,4&6
11. Shiraz – Pebble Ridge £14.00
Full bodied Australian with fresh blackcurrant flavours and hints of peppery spice, on a smooth vanilla oak finish
Perfect with Silver Service Menus 1,2,3,4&6
12. St.Emilion £20.00
A rich and elegant, yet soft style of French Bordeaux with a mellow aftertaste
Perfect with Silver Service Menus 3&4
13. Cotes de Rhone £16.00
French wine with a soft fruity flavour, a hint of spice and a clean fruity finish
Perfect with Silver Service Menus 1,2,3,4&6
14. Bourgogne Pinot Noir £17.00
French Burgundy with ripe fruit bouquet of strawberries and raspberries. Soft tannins with light refreshing fruit.
Perfect with Silver Service Menus 1,2,3,4&6
15. Reanne Valley Zinfandel Red £14.00
Californian with a good deep colour, soft black fruit character and a warm finish
Perfect with Silver Service Menus 3&4

Champagnes & Sparkling Wines

16. Cava Brut – Gran Palas £17.00
Pale lemon coloured Spanish sparkler made by the traditional method. Light fragrant aromas of honey and nectarine with a clean and balanced citrus palate.
17. Kraemar Brut £15.00
From France we bring you this clean, light and fruity Blanc de Blanc.
18. Baron Albert Brut N.V £30.00
This Champagne has a light, fresh honeysuckle nose with a fresh, crisp peachy palate and full, fir, rich fruit with good acidity.
19. Moet & Chandon N.V £45.00
This premier cuvee Champagne has a dry distinctive Apeal that is fine and elegant
20. Lanson Black Label £45.00
Produced from a subtle blend of the finest grapes & carefully reserved wines.

WINES FROM THIS MENU MUST BE ORDERED AT LEAST 1 WEEK PRIOR TO YOUR EVENT