Company Name:

Date of Function:

White Wines	Price (£)	Food Match	Quantity in Bottles
Un oaked Dry White, Richelieu, Vin de Pays, France A crisp zesty dry white with a touch of elderflower.	17.00	Light White Meats/ Fish/Aperitif Style	
Un oaked Medium White, Richelieu, Vin de Pays Gascogne, France Soft, easy drinking and slightly honeyed with a nice fruity edge.	17.00	Light White Meats	
Sauvignon Blanc, El Picador, Chile Lime zest, gooseberry and a flinty finish.	18.00	Salads/Fish/Shellfish	
Chardonnay, 'Les Argeliers' Xavier Roger, France Oaky, creamy, buttery style - tastes like a great white Burgundy.	23.50	Rich Fish Dishes/ Pork/Chicken	
Viognier, Las Manitos, Argentina Soft, off dry and rounded – full of spiced apricot fruit.	18.75	Salads/Spicy Chicken	
Pinot Grigio, Pure Range, Veneto, Italy Soft, dry and balanced with a nice edge of almond butter.	19.00	Apéritif Style/Mussels/ Light Creamy Cheese	
Chenin Blanc, Avondale, South Africa South Africa's most planted grape — showing nice grapefruit and honey characters.	24.50	Rich Chicken/Pork Smoked Fish	
Semillon/Chardonnay, Eagles Point, Australia Dry, soft and loaded with tropical fruit and a touch of oak	19.75	Vegetarian Dishes/ Thai Spicing	
Sauvignon Blanc, Kuraka Estate, Marlborough, New Zealand Wow – a great intense mouthful of crushed elderflower and passion fruit.	25.50 I	Fish with Cream Sauces/ Baked Salmon	

Rosé Wi	nes	Price	Food Match	Quantity in Bottles
Reduction 1997	Richelieu Blush, Vin de Pays, France Pale, delicate and just off dry, yet showing a lovely strawberry and cream character.	18.00	Rich Meat/Venison	
Education of the second	Pinot Grigio Rosé, Pure, Veneto, Italy Pale salmon pink with a delicate cherry and green leaf flavour – crisp and refreshing.	19.75	Lamb	
Red Win	es			
as Alaxino	Malbec / Shiraz, Las Manitos, Argentina Rich, fruity red, - packed with creamy red fruits, coffee and spice.	18.00	Spicy Meat/ Sweet & Sour Sauces	
1	Merlot, El Picador, Chile A modern Merlot, layered with warm mocha, plum and cherry fruit.	18.00	Offal/Veal/Lamb Shanks	
Standar (Cabernet Sauvignon, Monastier, Southern France Award winning full bodied, richly structured intense Cabernet.	22.50	Beef Fillet/Steak Blue Cheese	
CHECKET MATERIAL CONTRACTOR CONTR	Pinotage, Drakensberg, South Africa A clone of Pinot Noir and peppery Cinsault, this is soft, spicy and rich With hints of damson.	21.00	Lamb/Pork Fillet/	
	With miles of definition.		Roasted Meat/Cheddar	
PICE PICE	Shiraz, Pitch Fork, Australia Big, powerful and jammy – sunshine in a glass!	24.50	Stews/Veal/Tapas Style	
	Rioja Crianza Vega, Spain Soft, seamless and smooth with a lovely rich vanilla character.	25.00	Hearty Meat Dishes/ Vegetarian Dishes	

			Price (£)	Food Match	Quantity in Bottles
TURI	Carmenere, Turi Estate, Chile Delicious dark mocha fruit.s	ß	21.00	Tapas Style	
	Richelieu Red, France Made in a Côtes du Rhône style with ripe plum, cassis and mulling spices.	9.4	17.00		
LAS MANIOS WIND OF ARGENTINA PINOT NOIR	Pinot Noir, Las Manitos, Mendoza, Argentina Soft, fruity Pinot, showing the generous red fruits, warmth and delicate spice.		21.00		
Fizz	Il Fresco Rosé Frizzenta, Villa Sandi Wonderfully vibrant, fresh, dry sparkling rose, made in the heart of the Prosecco region.		24.00		
	Prosecco Vetriano, Veneto, Italy Softly, dry, grapey and fresh – excellent party fizz!		23.00		
	Baron de Beaupre NV Brut, France Our House Champagne, aged longer to give richer, broader concentration of flavours.	Manual Alleren	39.95		
	Rémy Massin Rosé Brut NV, France Soft, crisp and light with a nice touch of alpine strawberry and steely acidity.		44.00		
	Laurent-Perrier NV Brut, France Light, floral and classy — this top family owned Champagne House Relies on the noble Chardonnay for much if it's base wine, giving ripe biscuit and brioche characters and a crisp steely finish.	The state of the s	55.00		