

Company Name:

Date of Function:



White Wines

Bin

Order Qty

1 Sauvignon Blanc, El Picador, Chile - Lovely upfront gooseberry fruity balanced by a dash of lime
Salads / Fish / Shellfish

19.95

4 Chardonnay, Blue Ridge, Blue Ridge – Soft, smooth and nicely tropical, made by a travelling kiwi winemaker
Spicy fish dishes, crab and light white meats

18.95



5 Pure Pinot Grigio - Pear and apple combined with citrus on a dry, refreshing palate.
Spicy fish dishes, chicken and goats cheese

19.95

7 Chardonnay, 'Les Argeliers' Xavier Roger, France - Oaky, creamy, buttery style - tastes like a great white Burgundy.
Rich Fish Dishes / Pork / Chicken

24.50

13 Sauvignon Blanc, Kuraka Estate, Marlborough, New Zealand - Wow – a great intense mouthful of crushed elderflower and passion fruit.
Fish with Cream Sauces / Baked Salmon

27.00



15 Chablis AC, Domaine Philip Testut, France - 100% unoaked crisp, steely Chardonnay. Green-edged, floral and buttery.
Salads / Fish / Shellfish

35.00

17 Rioja Blanco, Bodegas Muerza, Spain - Crisp, steely and dry with a vibrant edge of green apple and citrus unoaked and fresh.
Light White Meats / Shellfish

22.95

81 Un oaked Dry White, Richelieu, Vin de Pays, France - A crisp zesty dry white with a touch of elderflower.
Light White Meats / Aperitif Style.

18.95



82 Un oaked Medium White, Richelieu, Vin de Pays Gascogne, France - Soft, easy drinking and slightly honeyed with a nice fruity edge.
Light White Meats

18.95



Rose Wines

Bin

Order Qty

61 Pinot Grigio Rosé, Pure, Veneto, Italy - Pale salmon pink with a delicate cherry and green leaf flavour – crisp and refreshing.
Lamb

21.00



62 Boulevard Blush, Route 66, California, USA - Medium sweet, soft and brightly pink!
Salads, spicy thai, fruity desserts

21.00

Red Wine



21 Merlot, Blue Ridge, Bulgaria - A new wine for this year - made by a New Zealand winemaker showing lovely red berry fruits and subtle tannins
Roast meats, especially pork, light cheese and hearty pasta dishes

18.95

24 Malbec / Shiraz, Las Manitos, Argentina - Rich, fruity red, - packed with creamy red fruits, coffee and spice.
Spicy Meat / Sweet & Sour sauces

19.75

25 Pinotage, Drakensberg, South Africa - A clone of Pinot Noir and peppery Cinsault, this is soft, spicy and rich With hints of damson.
Lamb / Pork Fillet

23.00



26 Cabernet Sauvignon, Monastier, Southern France - Award winning full bodied, richly structured intense Cabernet, presented in a stylish heavy bottle.
Beef Fillet / Steak / Blue Cheese

25.50

27 Pure Nero d'Avola, Italy - The local Nero d'Avola grape grows well in the warmth of Puglia and makes a jammy, soft and easy drinking red.
Beef Fillet / Steak / Lamb

20.50

33 Rioja Crianza, Bodegas Vega, Spain - Soft, seamless and smooth with a lovely rich vanilla character.
Hearty Meat Dishes / Vegetarian

26.75



Red Wine

30 Carmener, Turi Estate, Chile - The dark Camenere grape was once the most planted grape in Bordeaux, but now resides mainly in the warm Chilean valleys where it is appreciated for its dark mocha fruit.
Tapas style

22.00

37 Chateau Corbin, Montagne de St Emilion, France - 90% Merlot, aged in oak for 14 months and showing a brooding richness and elegance.
Light Game

42.00



42 Pinot Noir 'Kura', Martinborough, New Zealand - Soft red with a developed red fruits character and seamless structure.
Salmon / Roast Chicken / Pasta Dishes

38.00

83 Richelieu Bush Vine, France - Old Bush vines give richness and spice characters to the generous red fruit palate.
Roasted red meats, hard cheese, meatballs

18.95

Champagne & Sparkling

43 Prosecco Vetriano - Dry, crisp and zesty with a hint of fresh grape - excellent party fizz!
Cake, desserts, aperitif

24.50



45 Gardet Brut Tradition Champagne – Aged longer to give richer, broader concentration of flavours. The house champagne at The House of Commons, along all 2 Michelin starred restaurants in the Alain Ducasse Empire.
Aperitif, anything celebratory, smoked salmon

48.00

48 Laurent-Perrier Rose NV, France - One of the most famous and sought after names in Champagne, prized for its delicate red fruits and elegant, well balanced finish. The bottle shape is based upon a 17th century bottle found in their cellars

99.00

94 Sandford S Brut Sparkling, Australia - An easy drinking sparkling wine from one of Australia's best wineries!
Hearty Italian bread and good olive oil.

27.00



44 Il Fresco Rosé Brut, Villa Sandi, Italy - Fun, fruity and moreish fizz, brimming with red berry flavours.
Perfectly matched with butternut squash ravioli with brown butter sage.

25.00

47 Laurent Perrier NV, France - The family house of Laurent Perrier has a unique style - light, fresh and floral with nuances of white fruits, brioche and zesty acidity.

63.00

Order Qty