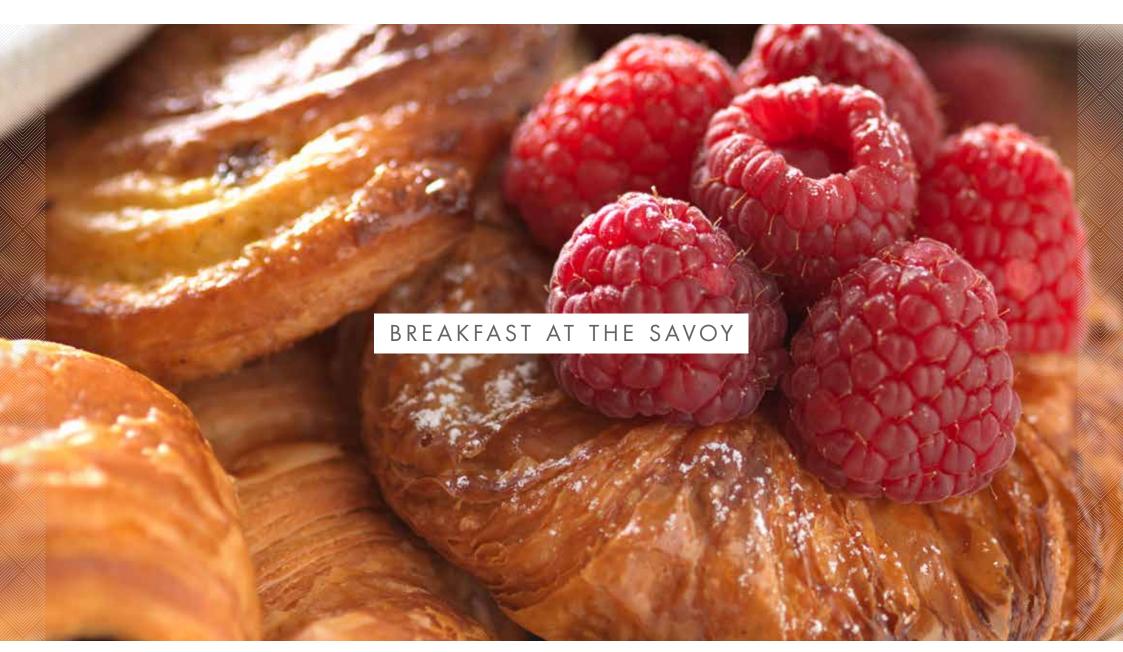


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# BREAKFAST AT THE SAVOY

# SIMPLY SAVOY £35.00 PER GUEST

# BEVERAGES

Juice

Orange | Grapefruit | Apple

Selection of JING Tea & Filter Coffee

# HOT

Scrambled Organic Eggs Baked Beans Cumberland Sausage Smoked Streaky Bacon Portobello Mushrooms Plum Tomatoes

# COLD

# Yoghurt (v)

Natural Greek Yoghurt Low Fat Natural Greek Yoghurt Organic Fruit Yoghurt La Ferme des Peupliers

# Selection of Bakery Items

Croissants | Danish Pastries | Muffins



# BREAKFAST AT THE SAVOY

# SAVOY WELLBEING £39.00 PER GUEST

# BEVERAGES

# Juice

Carrot & Ginger | Kale | Cucumber | Apple | Pear

Selection of JING Tea & Filter Coffee

# HOT

Plain Egg White Omelette Whole Roasted Vine Tomato Asparagus, Broad Beans & Rocket Salad Sliced Avocado

# COLD

# Yoghurt (v)

Natural Greek Yoghurt Low Fat Natural Greek Yoghurt Organic Fruit Yoghurt La Ferme des Peupliers

# Quinoa (v)

Organic Quinoa Salad with Low Fat Cheese, Spring Onions and Tomato

# Fruit Salad

Assorted Seasonal Fruits

### **Berries**

Raspberry | Strawberry | Blueberry | Blackberry



# BREAKFAST AT THE SAVOY

# SUPPLEMENTS

# COLD ADDITIONS

British Cheese Selection (v)

Shrophire Blue | Tunworth | Winterdale Lincolnshire Poacher Selection of Homemade Breads & Accompaniments £12.00

# Selection of Cold Cuts

Gammon Ham | Bresaola | Roasted Sirloin Gherkins | Pickled Onions | Wholegrain Mustard Selection of Homemade Breads £12.00

## London Smoked Salmon

Cream Cheese | Chives | Toasted Bagel £7.00

# HOT ADDITIONS

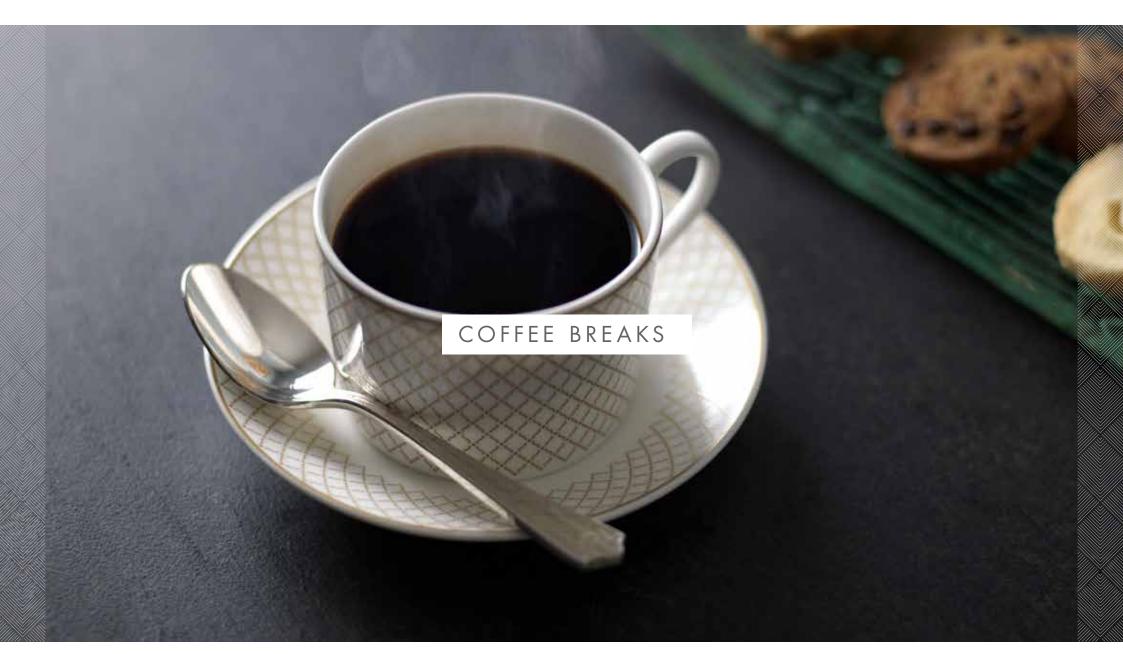
Eggs Benedict | Eggs Royal | Eggs Florentine

Ham or Salmon or Spinach | Muffins | Poached Eggs Hollandaise

£9.00

Should you have any questions about allergens or dietary requirements, please ask your Event Planner,







# COFFEE BREAKS

SELECTION OF TWO FOOD AND TWO DRINK ITEMS FOR EACH DDR BREAK

### ARRIVAL

Orange or Apple Juice

£3.00

Freshly Brewed Coffee Decaffeinated Coffee | Assorted Teas

£6.00

FROM THE BAKERY

Assorted Mini Muffins (v)

£7.00

Croissants | Pains au Chocolat | Danish Pastries (v)

Freshly Baked Selection

00.83

HEALTHY

Homemade Granola Bars (v)

£6.00

Probiotic Yoghurt (v)

£6.00

Organic Fruit Yoghurt La Ferme des Peupliers (v)

£7.00

Toasted Nuts | Sun-dried Fruits (v)

£7.00

# MID-MORNING

Oxygenated Water

Cucumber | Lemon

£4.00

Freshly Brewed Coffee

Decaffeinated Coffee | Assorted Teas

£6.00

Tenderstem Broccoli and Asparagus Quiche (v)

00.83

Seasonal Mushroom Tartlet (v)

Caramelised Goat's Cheese | Thyme Flowers

00.83

Scottish Smoked Salmon Crumpet

Lemon Crème Fraîche | Dill

£9.00

Double Baked Stilton and Green Apple Soufflé (v)

£9.00



# COFFEE BREAKS

# AFTERNOON COFFEE BREAK

Freshly Brewed Coffee
Decaffeinated Coffee | Assorted Teas
£6.00

DRINKS
Peach Melba Ice Tea
£5.00

Elderflower Fizz

£5.00

Juice Shooters

Carrot & Ginger | Lime & Mint
Orange, Mango & Passionfruit
Cucumber | Coconut | Citrus
£6.00 FOR 2 FLAVOURS

SNACKS

Jars & Bowls of Sweet and Savoury Popcorn

£5.00

Jars & Bowls of Caramelised Nuts (v)

£7.00

Selection of Afternoon Tea Sandwiches

£8.00

Selection of Afternoon Tea Pastries

£8.00







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### TRADITIONAL AFTERNOON TEA

£65.00 PER GUEST

#### FINGER SANDWICHES

Himalayan Salt Cured Cucumber | Sundried Tomato Hummus Tomato Bread

English Mustard Egg Mayonnaise | Dill and Lemon Zest White Bread

Traditional Coronation Chicken | Multigrain Bread

Yellow Fin Tuna | Ponzu & Roasted Sesame Oil | Nori Mayo White Bread

### OPEN SANDWICHES

Seasonal Fig Chutney | Goat's Cheese | Caramelised Fresh Fig Savoury Tartlet

Scottish Smoked Salmon | Avocado Spread | Pickled Daikon Lemon Brioche Bread

# SEASONAL HANDMADE AFTERNOON TEA PASTRIES & SAVOY SIGNATURE CAKES

# Apricot & Jasmine Verrine

Caramelised Apricot Compote | Jing Jasmin Tea Almond Streusel

#### Chocolate Texture

70% Bitter Chocolate Cremeux  $\mid$  Milk Chocolate Crumble White Chocolate Chantilly

### Tea Cake

Earl Grey Infusion | Lemon Bergamot Cremeux Toasted Poppy Seeds

#### Seasonal Fruit Tartlet

Fresh Cherries | Tahitian Vanilla Crème | Almond Sponge

## Plain & Raisin Scones

Cornish Clotted Cream | Lemon Curd | Strawberry Jam

WITH TWO GLASSES OF JING JASMINE PEARLS NON-ALCOHOLIC SPARKLING TEA £75.00

#### CHAMPAGNE AFTERNOON TEA

WITH A GLASS OF LAURENT-PERRIER LA CUVÉE £80.00 WITH A GLASS OF LAURENT-PERRIER CUVÉE ROSÉ £90.00

# ENGLISH SPARKLING AFTERNOON TEA WITH A GLASS OF NYETIMBER, CLASSIC CUVÉE MV £75.00 WITH A GLASS OF NYETIMBER ROSÉ MV £85.00



TRADITIONAL HIGH TEA

£75.00 PER GUEST

#### FINGER SANDWICHES

Himalayan Salt Cured Cucumber | Sundried Tomato Hummus Tomato Bread

English Mustard Egg Mayonnaise | Dill and Lemon Zest White Bread

Traditional Coronation Chicken | Multigrain Bread

Yellow Fin Tuna | Ponzu & Roasted Sesame Oil | Nori Mayo White Bread

### OPEN SANDWICHES

Seasonal Fig Chutney | Goat's Cheese | Caramelised Fresh Fig Savoury Tartlet

Scottish Smoked Salmon | Avocado Spread | Pickled Daikon Lemon Brioche Bread

#### MAIN

Smoked Halibut | Morecambe Bay Shrimps | Herb Butter | Sauce Vierge

0.

Gazpacho | Smoked Tomato | Diced Vegetable | Basil Cress

# SEASONAL HANDMADE AFTERNOON TEA PASTRIES & SAVOY SIGNATURE CAKES

# Apricot & Jasmine Verrine

Caramelised Apricot Compote | Jing Jasmin Tea Almond Streusel

#### Chocolate Texture

70% Bitter Chocolate Cremeux | Milk Chocolate Crumble White Chocolate Chantilly

#### Tea Cake

Earl Grey Infusion | Lemon Bergamot Cremeux Toasted Poppy Seeds

#### Seasonal Fruit Tartlet

Fresh Cherries | Tahitian Vanilla Crème | Almond Sponge

#### Plain & Raisin Scones

Cornish Clotted Cream | Lemon Curd | Strawberry Jam

WITH TWO GLASSES OF JING JASMINE PEARLS NON-ALCOHOLIC SPARKLING TEA £85.00

#### CHAMPAGNE AFTERNOON TEA

WITH A GLASS OF LAURENT-PERRIER LA CUVÉE £80.00 WITH A GLASS OF LAURENT-PERRIER CUVÉE ROSÉ £90.00

# ENGLISH SPARKLING AFTERNOON TEA

WITH A GLASS OF NYETIMBER, CLASSIC CUVÉE MV £75.00 WITH A GLASS OF NYETIMBER ROSÉ MV £85.00



### TRADITIONAL VEGETARIAN AFTERNOON TEA

£65.00 PER GUEST

#### FINGER SANDWICHES

Himalayan Salt Cured Cucumber | Sundried Tomato Hummus Tomato Bread

English Mustard Egg Mayonnaise | Dill and Lemon Zest White Bread

Roasted Red Pepper | Avocado Mayo | Rocket | Spinach Bread

Feta | Olive Tapenade | White Bread

### OPEN SANDWICHES

Seasonal Fig Chutney | Goat's Cheese | Caramelised Fresh Fig Savoury Tartlet

Smoked Baby Beetroot | Beetroot Mayo | Lemonata Gel White Mini-Tin Breadd

# SEASONAL HANDMADE AFTERNOON TEA PASTRIES & SAVOY SIGNATURE CAKES

# Apricot & Jasmine Verrine

Caramelised Apricot Compote | Jing Jasmin Tea Almond Streusel

### Chocolate Texture

70% Bitter Chocolate Cremeux | Milk Chocolate Crumble White Chocolate Chantilly

#### Tea Cake

Earl Grey Infusion | Lemon Bergamot Cremeux Toasted Poppy Seeds

#### Seasonal Fruit Tartlet

Fresh Cherries | Tahitian Vanilla Crème | Almond Sponge

## Plain & Raisin Scones

Cornish Clotted Cream | Lemon Curd | Strawberry Jam

WITH TWO GLASSES OF JING JASMINE PEARLS NON-ALCOHOLIC SPARKLING TEA £75.00

#### CHAMPAGNE AFTERNOON TEA

WITH A GLASS OF LAURENT-PERRIER LA CUVÉE £80.00 WITH A GLASS OF LAURENT-PERRIER CUVÉE ROSÉ £90.00

# ENGLISH SPARKLING AFTERNOON TEA WITH A GLASS OF NYETIMBER, CLASSIC CUVÉE MV £75.00 WITH A GLASS OF NYETIMBER ROSÉ MV £85.00



### TRADITIONAL VEGAN AFTERNOON TEA

£65.00 PER GUEST

#### FINGER SANDWICHES

Himalayan Salt Cured Cucumber | Sundried Tomato Hummus Tomato Bread

Organic Tofu | Kale and Chilli Pesto | Rocket | White Bread Roasted Red Pepper | Avocado Mayo | Rocket | Spinach Bread

Aubergine Caviar | Olive Tapenade | White Bread

#### OPEN SANDWICHES

Seasonal Fig Chutney | Vegan Cheese | Caramelised Fresh Fig Savoury Tartlet

Smoked Baby Beetroot | Vegan Beetroot Mayo | Lemonata Gel White Mini-Tin Breadd

# SEASONAL HANDMADE AFTERNOON TEA PASTRIES & SAVOY SIGNATURE CAKES

Raspberry & Olive Oil Chocolate Delice Bitter Chocolate Sponge | Raspberry Jelly | Olive Oil Ganache

Coconut & Apricot Madeleine
Coconut Ganache | Apricot Jam | Toasted Coconut

## Savoy Seasonal Fruit Tartlet

Seasonal Fruit | Tahitian Vanilla Diplomat Cream

### Strawberries & Cream

British Strawberries | Tahitian Vanilla | Strawberry Jelly

#### Plain & Raisin Scones

Vegan Cream | Apricot Preserve | Strawberry Jam

WITH TWO GLASSES OF JING JASMINE PEARLS NON-ALCOHOLIC SPARKLING TEA £75.00

#### CHAMPAGNE AFTERNOON TEA

WITH A GLASS OF LAURENT-PERRIER LA CUVÉE £80.00 WITH A GLASS OF LAURENT-PERRIER CUVÉE ROSÉ £90.00

# ENGLISH SPARKLING AFTERNOON TEA WITH A GLASS OF NYETIMBER, CLASSIC CUVÉE MV £75.00 WITH A GLASS OF NYETIMBER ROSÉ MV £85.00

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# CANAPÉS

A CHOICE OF 4 CANAPÉS £20.00 PER PERSON A CHOICE OF 8 CANAPÉS £40.00 PER PERSON

COLD MEAT & FISH

Hereford Grass Fed Fillet of Beef Tartare Soft Boiled Quail's Eggs | Grana Padano

Britany Chicken Liver Parfait Truffle Butter | Brioche Crouton

**Basil Macaroon** Puglia Burrata | Prosciutto Crudo

Devon Crab & Chilli Stuffed Doughnut Brown Crab Mayonnaise | Chives

Balic Smoked Salmon Baerii Caviar | Gold Leaf

Isle of Harris Lobster Crisp Pea Blini | Cucumber Flower COLD VEGETARIAN & VEGAN

Parmasan & Olive Shortbread Sundried Tomato | Goat's Cheese

Beetroot Caviar Blinis Sour Cream | Dill

**Compressed Watermelon** Graceburn Feta | Olive Oil Pearls

Avocado & Sundried Tomato Charcoal Crostini (ve) Avocado Mousse | Sundried Tomato | Micro Basil

Mini Organic Kent Vegetable Garden (ve) Mushroom Purée | Carrot | Cucumber | Kohlrabi | Radish

Roasted Artichoke Tartlets (ve)
Red Vein Sorrel





CANAPÉS

A CHOICE OF 4 CANAPÉS £20.00 PER PERSON A CHOICE OF 8 CANAPÉS £40.00 PER PERSON

HOT MEAT & FISH

Whisky Scented Haggis Bon Bon Pickled Neeps | Smoked Cheddar Mash

Corn Fed Chicken Wing Spring Onions | Sriracha Mayo

Welsh Lamb Loin Coriander Rosti | Salsa Verde

Earl Stonham Farm Wagyu Short Rib | Mini Yorkshire Pudding | Organic Horseradish

Tandoori Spiced Orkney Scallops
Carrot Coconut | Lemongrass Reduction

**Steamed Scottish Lobster Bun**Brown Butter | Green Papaya

Mini Arnold Bennet Tartlet
Egg | Smoked Haddock | Bechamel | Hollandaise

Mediterranean Prawns Caponata | Pine Nuts | Baby Basil HOT VEGETARIAN & VEGAN

Acquerello Saffron Arrancini Parmesan Crisp

**Gruyere Cheese Gougeres**Savoury Choux Pastry | Swiss Gruyere

Pulled Jackfruit Chipotle Mayo | Steamed Bun

Spinach & Feta Falafel Tzatziki Dressing

Teryaki & Organic Sesame Tempeh (ve) Marinated Tempeh | Seasame | Spring Onion

Steamed & Seared Vegetable Gyoza (ve)
Pickled Ginger

Grilled Zucchini & Aubergine (ve) Red Pepper Hummus | Tartlet





# CANAPÉS

A CHOICE OF 4 CANAPÉS £20.00 PER PERSON A CHOICE OF 8 CANAPÉS £40.00 PER PERSON

### **DESSERTS**

### Sea Salt Caramel Ice Cream Cones

Maldon Sea salt Caramel | Milk chocolate Ganache Caramelised Popcorn

# Selection of Macaroons

Chef's Choice of Seasonally Inspired Flavours

# Compressed Watermelon (ve)

Basil, Strawberry and Lime Infusion

# Tropical Fruit Choux a la Crème

Coconut and Malibu Chantilly | Mango Gel

### Strawberries & Cream

Macerated English Strawberries | Tahitian Vanilla Chantilly Crunchy Meringue

## **Brownie Bites**

Rich Chocolate Brownie | Bitter Chocolate Ganache Popping Candy

# Passion Fruit Caramel Cups

Caramelised White Chocolate | Passion Fruit Gel Crunchy Biscuit Topping

# Lemon Meringue Tartlet

Almond and Sesame Sponge | Citrus Curd Charred Meringue

# After Eight (ve)

Mint Chocolate Ganache | Bitter Chocolate Craquant

#### Taco

London Honey Brandy Snap | Roasted pineapple White Chocolate | Finger Lime





BOWL FOOD

A CHOICE OF 4 BOWLS £34.00 PER PERSON

A CHOICE OF 8 BOWLS £68.00 PER PERSON

A CHOICE OF 12 BOWLS £102.00 PER PERSON

### COLD

# Charcoal Grilled Octopus

Green Papaya | Passionfruit Dressing | Coriander Cress

# Scottish Smoked Salmon

Dill Infused Cucumber | Horseradish Chantilly Keta Caviar | Sea Herbs

### Tuna Tataki

Pak Choi | Sesame | Puffed Rice | Wasabi Dressing

# Native Oysters on Ice

+£3.50

Lemon Gel | Tabasco

# Gressingham Duck Breast Pastrami Salad

Pickled Butternut Squash | Pomegranate Seeds Puy Lentil Dressing

# Carpaccio of Beef Bresaola

Smoked Lincolnshire Poacher | Truffle Croutons Roscoff Onions | Quail's Egg

# Basil Marinated Bocconcini (v)

Tomato | Fresh Basil

# Maki & California Roll (v)

Cucumber | Avocado





BOWL FOOD

A CHOICE OF 4 BOWLS £34.00 PER PERSON

A CHOICE OF 8 BOWLS £68.00 PER PERSON

A CHOICE OF 12 BOWLS £102.00 PER PERSON

HOT

Roasted Fillet of Atlantic Cod Crushed Peas | Broad Beans | Champagne Velouté

Pan-Seared Scottish Salmon Fillet
Steamed Asparagus | Heritage Carrots | White Miso Sauce

Native Lobster Thermidor + £ 8 . 0 0 Tarragon | Sea Herbs

Smoked Lamb Chop Korean Chilli Sauce

28 Day Aged Sirloin Steak + £ 5 . 0 0 Chips | Béarnaise Sauce Oven-Roasted Corn-Fed Chicken Supreme

Truffle Mash | Seasonal Mushroom Ragout Piquillo Pepper Coulis

Roast Barbary Duck Breast

Textures of Heritage Beetroot | Endive & Orange Tarte Tatin

American Cheese Burger Monterey Jack | Tomato Relish | Brioche Bun

Spinach & Ricotta Tortellini (v) Pumpkin Sauce

Risotto Milanese (v) Saffron | 21 Month Aged Parmesan





BOWL FOOD

A CHOICE OF 4 BOWLS £34.00 PER PERSON

A CHOICE OF 8 BOWLS £68.00 PER PERSON

A CHOICE OF 12 BOWLS £102.00 PER PERSON

### **DESSERTS**

# Aperol Baba

Blood Orange Jelly | Citrus Chantilly | Fresh Orange Segments

# Chocolate & Raspberry Délice (v)

Chocolate Sponge | Raspberry Jelly | Chocolate Crémeux

# Alunga Milk Chocolate Choux à la Crème

Roasted Hazelnut Praline | Yuzu Gel

# Passionfruit & Mango Pavlova (v)

Caramelised White Chocolate  $\mid$  Crystalised Ginger

# Cookies & Cream (v)

Salted Caramel Centre | Tahitian Vanilla | Bitter Chocolate

# Selection of Macaroons (v)

Chef's Choice of Seasonally Inspired Flavours

# Apple Millefeuille (v)

Caramelised Bramley Apple | Puff Pastry | Vanilla Mascarpone

#### Black Forest Gâteau

Chocolate | Sour Cherry | Kirsch | Vanilla

# Lemon & Toasted Sesame Meringue Tartlet

Soft & Crispy Meringue | Tahini | Lemon Confit

# After Eight (v)

Intense Bitter Chocolate | Crunchy Pearls Aerated Mint Chocolate





OYSTERS & CAVIAR

STATION INCLUDES 3 OYSTERS PER PERSON AND 10G CAVIAR PER PERSON (MINIMUM OF 20 GUESTS)

WITH BAERII £50.00 PER PERSON
WITH OSCIETRE £70.00 PER PERSON
WITH BELUGA £110.00 PER PERSON

OYSTERS

Maldon & Irish Carlingford Oysters Cucumber Jelly | Yuzu Dressing | Crispy Bacon

Caviar

Baeri, Oscietre or Beluga Blini | Sour Cream | Lemon



# **EVENTS**





# MENU SELECTOR

# STARTERS

# FISH STARTERS

### Isle of Harris Lobster

Grilled Prawn Cocktail | Avocado Hass | Cucumber Pickle Marie Rose | Sea Fennel £42.00

# Gin Cured Loch Duart Salmon

Baby Leek | Fennel Horseradish | Cream Juniper Dust Citrus Vinaigrette £29.00

# Scottish Smoked Salmon

Blinis | Caviar | Cucumber | Quails Egg £ 28.00

# Orkney Scallop Ceviche

Spiced Carrot Purée | Chilli and Herb Oil | Apple Blossom £39.00

## Devon Crab Salad

Kent Asparagus | Heritage Tomatoes | Marie Rose Dressing  $\pounds\,3\,5\,.\,0\,0$ 



MENU SELECTOR

STARTERS

MEAT STARTERS

Crispy Honey & Soy Duck
Pak Choi, Bean Sprouts | Coriander | Grapefruit
Cashew Nuts
£29.00

Britany Chicken Liver Parfait Grape Chutney | Truffle Brioche £27.00 Hereford Veal Carpaccio
Celery and Asparagus Salad | Pumpkin Seeds
£32.00

Should you have any questions about allergens or dietary requirements, please ask your Event Planner,



### MENU SELECTOR

# STARTERS

# VEGETARIAN AND VEGAN STARTERS

# Heirloom Tomato Tart Tatin

Burratta | Aged Balsamic | Micro Basil £28.00

# Textures of Heritage Beetroot

Whipped Goats Cheese | Toasted Nuts Honeycomb £27.00

# Quinoa

Baked Beetroot | Devon Akudjura | Chutney £25.00

# Asparagus & Leek Terrine

Soft Quail's Egg | Tarragon Mustard Vinaigrette £28.00

# Textures of Kent Asparagus

Purple Endive | Pea | Rocket | Summer Truffle (ve) £29.00

# Salmorejo

Fried Padron Peppers | Toasted Almonds (ve) £25.00

# Smoked Aubergine

Tomato Concasse | Puffed Wild Rice | Sesame (ve) £25.00

Should you have any questions about allergens or dietary requirements, please ask your Event Planner,



MENU SELECTOR

# **INTERMEDIATES**

English Pea Risotto (ve)
Courgette | Shaved Fennel
£21.00

Orzo Risotto Wild Mushroom | Granda Padano | Crispy Shallots £22.00

Garden Pea & Marjoram Soup
Pea and Mint Tortellini
£18.00

Aubergine Soufflé
Endive | Baby Leeks | Pine Nuts
£20.00

Seared Orkney Scallop Fennel Pureé | Cumin Roasted Carrots £29.00

Roast Peterhead Cod Pickled Fennel | Tartare Hollandaise £26.00

Isle of Harris Lobster Thermidor Chervil | Chives | Parmesan Crisps £42.00

Should you have any questions about allergens or dietary requirements, please ask your Event Planner,



# MENU SELECTOR

# MAINS

# FISH DISHES

# Pan-Seared Scottish Halibut

Wild Garlic | Spinach Pureé | Morrels | Asparagus Buttered Jersey Royal Potatoes | Jus £48.00

# Poached Dover Sole

Grilled Prawns | Shrimp Butter | French Beans £41.00

# Wild Cornish Sea Bass

Spring Vegetable Tagliatelle | Sauce Vierge | Samphire £41.00

# Pan-Seared Loch Duart Salmon Fillet

Steamed Kent Asparagus | Lemon Herb Butter £39.00

# Brixham Turbot Steak

Champagne Sauce | Cauliflower Florets £62.00

Should you have any questions about allergens or dietary requirements, please ask your Event Planner,



### MENU SELECTOR

# MAINS

### MEAT DISHES

### Welsh Lamb Cannon

Potato Rosti | Courgette and Basil Pureé | Tomato Jam Lamb Jus £44.00

Slow Cooked Rump Of Lamb

Fricassee of Peppers | Peas & Broad Beans | Crumbled Feta Parisienne Potato | Black Garlic Jus  $\pounds 45.00$ 

# Corn-fed Britnay Chicken Supreme

Fricassee of leek and Morels  $\mid$  Chicken and Truffle Jus £39.00

# Gressingham Duck Breast

Duck Leg Confit Potato | Braised Endive | Iberico Ham Juniper Sauce

£46.00

# Slow Roasted Angus Beef Fillet

Wilted Spinach, Heritage Carrot, Crispy Potato, Bordelaise £51.00

# Angus Beef Fillet

Roasted Purple Sprouting Broccoli | Vine Roasted Tomatoes Chimichurri

£51.00

### Pressa Iberica

Beluga and Piquillo Lentils | Balsamic Roasted Onions Lime and Soy Sauce

£42.00

#### Guinea Fowl

Rainbow Chard | Heritage Carrot | Fondant Potatoes Sauce Forestiere £39.00

### Guinea Fowl Breast

Confit Leg and Wild Garlic Croquette King Oyster Mushroom | Pickled Roscoff | Braised Leek, Madeira Jus £40.00

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### MENU SELECTOR

# MAINS

### VEGETARIAN AND VEGAN DISHES

# Aubergine Parmigiana

Scarmoza | Sprouting Tenderstem Broccoli | Cured Tomato £34.00

# Asparagus Tortellini

Lemon Butter | Asparagus Spears | Parsley Crisp £35.00

### Grilled Artichoke

Ratatouille | Parmesan Crisp £36.00

### Gnocchi Sorrentina

Potato Gnocchi | Isle of Wight Tomatoes | British Mozzarella £35.00

# Fried Teriyaki Tofu (ve)

Pak Choi | Spring Onions | Chilli | Crispy Rice Noodles £32.00

### Grilled Maitake Mushroom (ve)

Squash Pureé | Pickled Radish | Watercress | Sunflower Seeds £ 3 8 . 0 0

# Seared Sundried Tomato Polenta Roulade (ve)

Chickpea and Tomato Ragout | Micro Basil Balsamic Glaze £32.00

# Coconut Curried Celeriac Gratin (ve)

Pea and Mint Hummus | Cumin | Chantenay Carrots £ 3 4 . 0 0

Should you have any questions about allergens or dietary requirements, please ask your Event Planner,



MENU SELECTOR

WELLINGTONS

Grass-fed Aberdeen Angus Beef Wellington

Fine Beans | Heritage Chantenay Carrot | Potato Fondant £54.00

Loch Duart Salmon & Pesto Wellington

Creamed Spinach | Kent Asparagus | Buttered Jersey Royals Dill Hollandaise

£44.00

Roasted Artichoke & Graceburn Feta Wellington (v) Artichoke Textures | Arugula | Honey Mustard Glaze

£38.00

Squash & Spinach Wellington (ve)

Textures of Squash | Toasted Pine Nuts Roasted Pumpkin Seeds | Herb Emulsion

£36.00

Should you have any questions about allergens or dietary requirements, please ask your Event Planner,



# MENU SELECTOR

# SPRING & SUMMER DESSERTS

# Toasted Lemon Meringue Tartlet

Citrus Curd | Roasted Sesame Seeds Meringue Lemon Yoghurt Ice cream  $\pounds 20.00$ 

#### Cocoa Forastero

40% Alunga Milk Chocolate | Bitter Chocolate Brownie Passion Fruit Cremeux | Papoausie Chocolate Ice Cream £23.00

### From Me to Choux

Lychee and Rose Bavarois, | Red Berry Compote Raspberry Ripple Ice cream £22.00

# Pistachio Nougat Glace

Iced Pistachio and Honey Parfait | Roasted Apricot Compote Sicilian Pistachio Streusel £22.00

### Peanut Caramel Bar

Bitter Chocolate Ganache | Salted Caramel | Roasted Peanut Praline | Milk Chocolate Ice Cream £20.00

# Cherry Delice

Kirsch and Tahitian Vanilla Whipping Ganache 70% Bitter Chocolate | Sour Cherry Jelly £20.00

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### MENU SELECTOR

# SPRING & SUMMER DESSERTS

# Tropical Fruit Verrine

Coconut and Lime Set Cream | Spiced Mango and Passion Fruit Compote | Crunchy Meringue £20.00

### Strawberries & Cream

Strawberry and Vanilla Mousse | Summer Berry Compote Strawberry and Elderflower Sorbet £22.00

#### Salted Caramel Mille Feuille

All Butter Puff Pastry | Banana Jelly | Maldon Sea Salted Caramel Delice £23.00

# Ispahan (ve)

Lychee and Rosewater Pannacotta | Raspberry Compote Shortbread Crumble | Red Fruit Sorbet £20.00

# Mint Chocolate Delice (ve)

Chocolate sponge | Mint Chocolate Ganache Mint Chocolate Whipping | Vanilla Ice Cream  $\pounds 22.00$ 

# Seasonal Fruit Salad (ve)

Green Apple | Yuzu Sorbet Ginger and Lemongrass Infusion £18.00

# Apple Tarte Tatin (ve)

Caramelised Apple | Tahitian Vanilla Ice Cream Cider Apple Sauce £22.00

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# MENU SELECTOR

# CHEESE

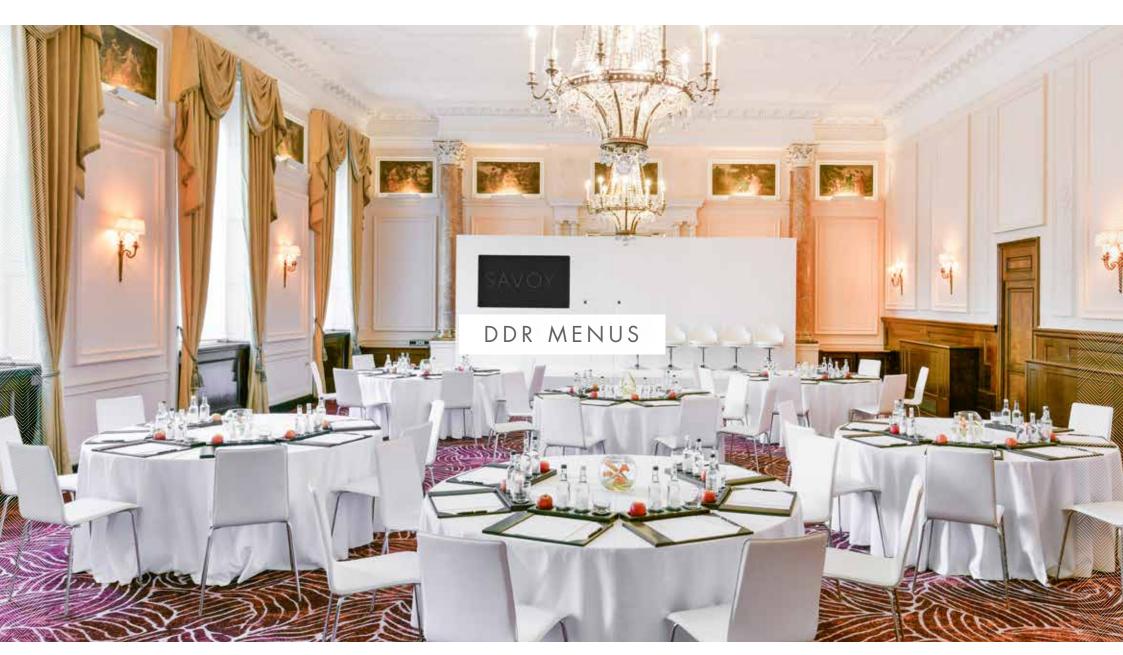
£25.00 PER PLATE, FOR AN INDIVIDUAL CHEESE PLATTER
£80.00 PER PLATTER FOR UP TO 8 GUESTS

# A Selection of British Artisan Cheeses

Served with
Grapes, | Quince Jelly | Chutney | Slection of Cheese Biscuits
Crackers | Oatcakes

Should you have any questions about allergens or dietary requirements, please ask your Event Planner, who will be happy to assist. Please note we are not able to guarantee traces. Images are for illustration purposes only.







DDR COFFEE BREAKS

SELECTION OF TWO FOOD AND TWO DRINK ITEMS FOR EACH DDR BREAK

STARTING FROM £125.00 PER GUEST

## ARRIVAL

Freshly Brewed Coffee
Decaffeinated Coffee | Assorted Teas
£6.00

Selection of Carrot Juice or Freshly Squeezed Lemonade

FROM THE BAKERY Assorted Mini Muffins (v)

£7.00

Croissants | Pains au Chocolat | Danish Pastries (v)

Freshly Baked Selection

£8.00

HEALTHY

Homemade Granola Bars (v)

£6.00

Probiotic Yoghurt (v)

£6.00

Greek Yoghurt | Berry Compote | Granola Shots (v)

£7.00

Toasted Nuts | Sun-Dried Fruits (v)

£7.00

Fresh Fruit Skewers (v)

00.83

### MID-MORNING

Selection of Carrot Juice or Freshly Squeezed Lemonade

Double Baked Blue Cheese & Apple Soufflé

Freshly Baked Selection

00.83

Green Asparagus Quiche

Freshly Baked Selection

00.83

Seasonal Mushroom Tartlet (v)

Caramelised Goat's Cheese | Thyme Flowers

00.8£

Scottish Smoked Salmon Crumpet

Lemon Crème Fraîche | Dill

£9.00

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## DDR COFFEE BREAKS

SELECTION OF TWO FOOD AND TWO DRINK ITEMS FOR EACH DDR BREAK

STARTING FROM £125.00 PER GUEST

#### AFTERNOON

Freshly Brewed Coffee
Decaffeinated Coffee | Assorted Teas
£6.00

#### DRINKS

Oxygenated Water

Cucumber | Lemon

£4.00

Peach Melba Ice Tea

£5.00

Elderflower Fizz

£5.00

Juice Shooters

Carrot & Ginger | Lime & Mint Orange Mango & Passionfruit | Cucumber | Coconut | Citrus

£6.00 FOR 2 FLAVOURS

## SNACKS

Jars & Bowls of Sweet and Savoury Popcorn(v)

£6.00

Jars & Bowls of Caramelised Nuts (v)

£7.00

Selection of Afternoon Tea Sandwiches

£7.00

Selection of Afternoon Tea Pastries

£7.00

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DDR LUNCH

SERVED IN BENTO BOXES

£45.00 PER BENTO BOX

## OPTION 1

- Green Mango | Raw Vegetable Salad | Crushed Acajou Nuts & Sambal
- Steamed Jasmine Rice
- Organic Black Leg Chicken Curry | Coconut Milk | Bock Choy & Potatoes
- Yoghurt Raita | Chilli & Mint
- Coconut Pavlova | Passion Fruit & Mango Compote

#### OPTION 2

- Norfolk Beef Carpaccio | Rocket Salad | Parmesan | Pesto
  & Pine Seed
- Grilled Scottish Salmon Fillet | Wilted Spinach | Tartare Hollandaise
- Truffle Buttered Mash Potatoes
- Green Olive Kalamata Tapenade & Grissini
- Lemon Posset | Crushed Raspberries | All Butter Shortbread

#### VEGETARIAN

- Warm Forest Mushroom Mini Quiche
- Eggplant & Smoke English Cheese Soufflé | Smoked Tomato Sauce
- Polenta & Black Olive Paste Roulade
- Chickpeas & Tahini Spread | Olive Oil | Pita Bread
- Orange Blossom Perfume Citrus Salad & Fresh Mint

#### VEGAN

- Avocado Guacamole & Vegan Tortilla Chips
- Vegetables Cooked in Olive Oil Wellington Style
- Stir Fried Noodles | Carrots | Capsicum Peppers | Shiitake Mushrooms & Sesame Seeds
- Steamed Buns | Vegetable Curry | Tomato Marmalade
- Vegan Carrot Cake







## MIDNIGHT SNACKS MENU

#### MINIMUM NUMBER OF GUESTS APPLIES & MAXIMUM 3 ITEMS

## SAVOURY

**Bacon Flavoured Potato Wedges** Honey & Wholegrain Mustard Cream £4.00

Puff Pastry Pizzetta (v)
Pesto
£4.00

£4.50

Mac'n'Cheese Crispy Balls (v) Guacamole | Lime Sour Cream Dip

Ham & Cheese Croque Monsieur £4.50

Bacon Rolls £5.00

Vegan Spring Rolls (vegan) £5.00

Crunchy Buttered Chicken Smoked Chilli Mayonnaise £5.00

Mini Savoy Beef Burger £6.00

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MIDNIGHT SNACKS MENU

MINIMUM NUMBER OF GUESTS APPLIES & MAXIMUM 2 ITEMS

SWEET

ALL £6.00 EACH

Mini Doughnuts (v)
Jam | Cream | Chocolate

Waffles (v) Dulce de Leche | Mascarpone

Fresh Fruit Skewers (v)
Fruit Coulis

Rich Chocolate Brownie (v)
Raspberry Sauce

Sweet & Salty Popcorn (v)

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## EVENTS CREW MENU

#### BREAKFAST

PLEASE CHOOSE ONE OPTION

#### Continental Buffet

Selection of Bread Rolls and Pastry Items Marmalade | Honey | Butter £25.00 PER GUEST

## Assorted Yoghurts

Natural | Fruit £18.00 PER GUEST

## Organic Scrambled Eggs

Grilled Vine Tomatoes | Smoked Bacon | Roast Potatoes Selection of Bread Rolls and Pastry Items

£25.00 PER GUEST

## Breakfast Roll

Bacon
Egg(v)
£16.00 PER GUEST

#### Tea/Coffee & Pastries

£10.00 PER GUEST

## TRADITIONAL CLUB SANDWICH

SERVED WITH FRENCH FRIES £25.00 PER GUEST

#### SANDWICHES

PLEASE CHOOSE 2-3 OPTIONS £9.00 PER SANDWICH

#### London Smoked Salmon

Cream Cheese | Dill Pickled | Fennel | Charcoal Bagel

## Free Range Chicken

Avocado | Basil

## Free Range Chicken

Avocado | Basil

## BBQ Pulled Pork

Toasted Sweet Corn Wrap

## Heritage Tomato

Buffalo Mozzerella | Basil

## Chips

£8.00 PER BOWL

#### SALADS

PLEASE CHOOSE ONE OPTION £19.00 PER BOWL

#### Caesar Salad

Greek Salad (v)
Marinated Feta Cheese

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## EVENTS CREW MENU

## MAIN COURSES

DISHES SERVED WITH MIXED SEASONAL
VEGETABLES AND A CHOICE OF STEAMED RICE
OR ROASTED BABY POTATOES
£30.00 PER GUEST

Please select one option:

## Lasagne

Bolognaise Sauce

Shepherd's Pie

Aubergine Parmigiana (v)

Mozerella

Pan Fried Salmon

Pepperonata | White Wine Velouté

Pan Fried Hake

Wilted Spinach | Whole Grain Mustard Sauce

Roasted Chicken Breast

Ratatouille | Tomato and Basil Nage

Burger

Cheese | Tomato | Red Onion Mayonnaise Served with chunky chips DESSERTS

£5.00 PER GUEST

Chocolate Brownie

Seasonal Fruit Salad

Selection of Tartlets

Lemon Meringue | Raspberry Bakewell | Chocolate

Chocolate Muffin







## WEDDINGS MENU

## STARTERS

## MEAT & FISH STARTERS

#### Cotswolds Smoked Salmon

Sashimi Cut Salmon | Smoked Cauliflower Panna Cotta Dill Bread £29.00

#### Lamb Tartare

Lamb & Bulgur Tartare | Tahini Mayonnaise | Hard Boiled Quail Eggs £31.00

#### Cured Hereford Beef Fillet

Finely Sliced Beef Fillet | Mesclun | Parsley Coulis Pine Seed Oil £31.00

#### Smoked Venison

Sliced Avocado | Curry Leaves £32.00

## Alaskan King Crab

Crab Meat | Kefir Lime | Passion Fruit Pearls £34.00

## Native Lobster

Poached Lobster | Russian Salad | Lemon Pearls £ 3 4 . 0 0

## Under Salamander Langoustine Tartare

Fresh Scottish Langoustine | Coriander Pesto | Himalayan Salt £36.00

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## WEDDINGS MENU

## STARTERS

## **VEGETARIAN STARTERS**

## Tomato Tartare (v)

Dried Heirloom Tomato | Shallots | Chives | Tarragon Mustard Egg Yolk £23.00

## Textures of Beetroot (v)

Beetroot from Raw to Cooked | Whipped Goat's Cheese Honeycomb \$£25.00

## **VEGAN STARTERS**

## Edamame (v)

Soybean Hummus | Pickled Vegetables | Virgin Olive Oil £22.00

## Broad Bean Falafel (v)

Sesame Seed | Couscous | Parsley | Sumak Dressing £24.00

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## WEDDINGS MENU

## **INTERMEDIATES**

## Garden Pea & Marjoram Soup

Ham Hock Tortellini £18.00

## Heritage Tomato Puff Pastry Tart

Heritage Tomato Fondue | Charred Scottish Salmon Lemon Cream £19.00

## Risotto Milanese (v)

Saffron | 21 Month Aged Parmesan £21.00

## Seasonal Truffle Risotto (v)

Porcini Mushrooms | Baby Watercress £23.00

## Native Lobster Blanquette

Confit of Lemon | Micro Tarragon £28.00

## Seared Black Sea Bream

Cucumber Ceviche | Poached Quail Eggs £ 2 4 . 0 0

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#### WEDDINGS MENU

#### MAINS

#### FISH MAINS

#### Roast Peterhead Cod

Crushed New Potato | Baby Fennel | Toasted Pine Nuts | Tartare Hollandaise £36.00

## Indian Spiced Scottish Halibut

Dahl | Butternut Squash | Coconut | Coriander Raita £36.00

#### Pan-Seared Scottish Salmon Fillet

Steamed Asparagus | Heritage Carrots | White Miso Sauce £37.00

#### Cornish Sea Bass

Seared Smoked Tomato Gnocchi | Mussel & Saffron Sauce £41.00

#### Chilean Sea Bass Steamed in Lotus Leaves

Shiitake Mushrooms | Chinese Cabbage | Lotus Root | Sticky Rice | Ginger | Lemongrass £51.00

#### MEAT MAINS

## Roast Black Leg Organic Chicken

Confit of Leg | Parsnips | Heirloom Carrots | Pickled Blackberries £36.00

## Slow Cooked Rump of Salt Marsh Lamb

Crispy Belly | Majoram Gnocchi | Spring Onions | Barolo Jus £38.00

## Rhug Estate Venison Loin

Boulangère Potatoes | Savory Granola | Earl Grey Jus £44.00

## Beef Wellington

Chantenay Carrots | Petit Pois puree | Madeira Jus £49.00

## Fillet Mignon of Milk Fed Veal

Boston Lobster Tail | Burnt Leeks | Lobster & Tarragon Butter  $\pounds 54.00$ 



WEDDINGS MENU

MAINS

VEGETARIAN MAINS

Sunchoke & Vacherin Cheese 'Wellington' (v)

Textures of Butternut Squash | Brazil Nuts | Herb Foam  ${\pounds 30.00}$ 

Gnocchi Sorrentina (v)

Potato Gnocchi | Tomato & Basil Sauce | Buffalo Mozzarella £30.00

VEGAN MAINS

Seasonal Vegetable Curry (v)

Vegetables | Coconut Milk | Jasmine Rice £26.00

Stuffed Mini Vegetable Rigatoni (v)

Plum Tomatoes | Basil Oil | Black Olives £32.00



#### WEDDINGS MENU

## DESSERT

#### Peach Melba

Honey Roasted Peach Mousse | Tahitian Vanilla Ice Cream Caramelised Almonds | Melba Sauce £20.00

#### Strawberries & Cream

Strawberry & Vanilla Bavaroise | All Butter Shortbread Fresh British Garden Strawberries £20.00

## Gianduja (v)

Milk Chocolate & Hazelnut Crumble | Gianduja Parfait Raspberry Compote £23.00

## Coconut & Pineapple Pavlova (v)

Lime Chantilly Cream | Roasted Spiced Rum Pineapple £20.00

## After Eight

72% Venezuelan Dark Chocolate Ganache Fresh Garden Mint | Mint Chocolate Ice Cream £23.00

## Toasted Lemon Meringue Tartlet (v)

Citrus Tart | Pink Peppercorn Meringue Bergamot Yoghurt Ice Cream £20.00

## Sour Cherry Delice

Sicilian Pistachio Jaconde | Morello Cherry Crémeux Crème Fraîche Mousse £23.00

## Poires Belle Helene (vegan)

Lightly Spiced Poached Pear | Bitter Chocolate Sauce Toasted Almonds | Vanilla Ice Cream £20.00

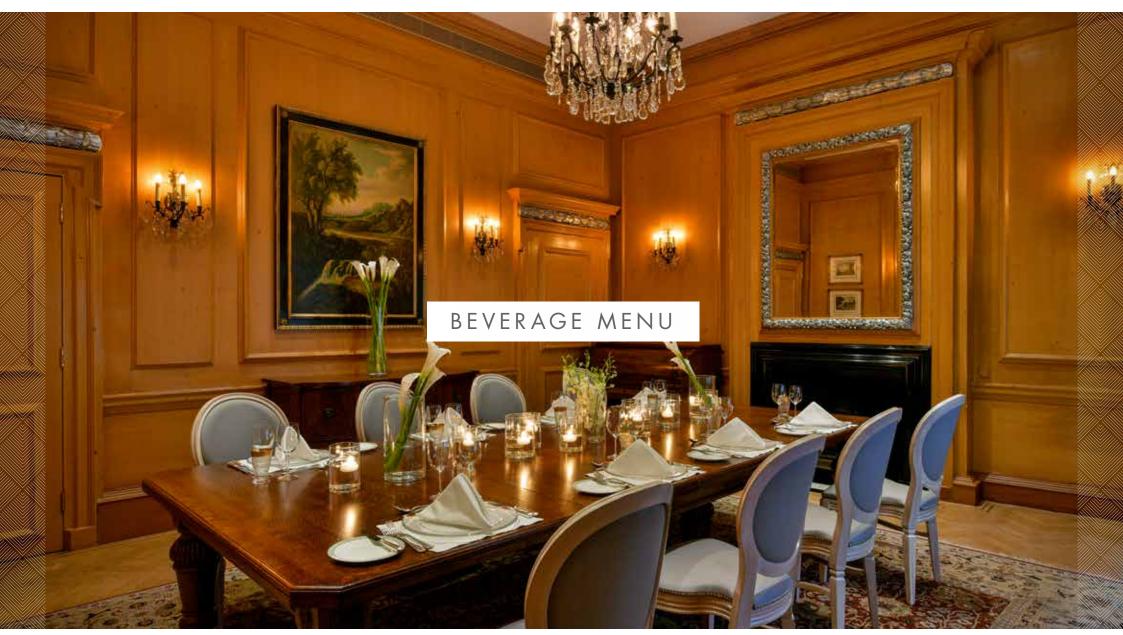
## Seasonal Fruit Salad (vegan)

Green Apple & Yuzu Sorbet £20.00

## Rich Chocolate Pot (vegan)

70% Bitter Chocolate Panna Cotta | Raspberry Jelly Chocolate Sorbet £20.00

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BEVERAGE MENU

## SOFT DRINKS

Coca Cola, Diet Coke, Ginger Ale, Lemonade, Slimline Tonic, Bitter Lemon, Tonic and Soda

£4.00 EACH

Decantae Still and Sparkling Water

£6.00/BOTTLE

Assorted Fruit Juices

£5.50/BOTTLE

£32.00/JUG

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#### BEVERAGE MENU

#### WHITE WINE

#### CHARDONNAY

#### France

## Les Vignes d'Oc, Languedoc

A light bodied, dry wine. Very aromatic with notes of quince, honey and spices combined with more fresh notes of citrus fruits.

£40.00

## Domaine Perraud Mâcon-Villages, Burgundy

A medium to full bodied dry wine, bright in colour with fruity aromas. Perfumed white flowers and stone fruit on the nose.

£65.00

## Chablis 'Carré de César', Burgundy

A medium bodied dry wine. Fresh and light. Its fruity aromas – citrus – develop easily into a variety of classical flavours. \$£66.00

## Domaine Costal Chablis, Burgundy

A medium to full bodied dry wine with remarkable freshness. Hints of ripe and exotic fruit and mineral flavours.

£85.00

## Domaine Roux St-Aubin, La Pucelle, Burgundy

A medium to full bodied dry wine, peachy with a lovely minerality. Elegant and restrained with a hint of cinnamon spice.

£85.00

#### SAUVIGNON BLANC

#### New Zealand

## Stoneburn, Marlborough

An organic, light to medium bodied dry wine with powerful and exotic fruity notes and a ripe, crisp, long finish.

£45.00

## Kim Crawford, Marlborough

A light to medium bodied dry wine with plenty of palate weight. Ripe tropical fruit flavours of passionfruit and melon. £62.00

#### France

#### Sancerre "André Dezat". Loire

A medium bodied dry wine, expressive with citrus, white flowers and exotic fruit aromas. Beautiful on entry to the palate.

£66.00

#### CHENIN BLANC

#### South Africa

Backsberg, Paarl, Western Cape Region

A light bodied dry wine with a wide array of aromatic characters. Finely balanced ripe fruit produce a refreshing palate.

£42.00



## BEVERAGE MENU

## WHITE WINE

#### PINOT BLANC

#### France

Domaine Schlumberger "Les Princes Abbés", Alsace An organic medium body dry wine. Intense and sophisticated with a slight floral hint and minerality. £62.00

## PINOT GRIGIO

### Italy

**Portenova,** Azienda Fratello Fabiano, Piemonte A medium bodied dry wine with an elegant perfume of flowers and fruits. Well balanced, elegant and crispy. \$£45.00

#### CORTESE

#### Italy

**Gavi di Gavi 'Lugarara',** La Giustiniana, Piemonte A medium bodied dry wine with fruity aromas followed by a subtle well balanced palate and structure.

£62.00

#### TORRONTES

#### Argentina

## Pasarisa, Salta Region

A full bodied dry wine, delicate, elegant and distinguished with floral notes, combined with citrus aromas.

£60.00

#### RIESLING

#### France

**Biecher & Schaal,** Riesling Grand Cru, Alsace A medium bodied dry wine, intense in freshness intertwined with tropical fruit notes in a rich and creamy texture.

£62.00

## SEMILLON

#### South Australia

**Tim Adams,** Fairfield Block, Claire Valley A full bodied dry wine with great balance and generous flavours accompanied by more herbal grassy notes.

£60.00



## ROSE WINE

## GAMAY / PINNEAU D'AUNIS

#### France

## Joël Delaunay 'Les Cabotines' Touraine, Loire

A medium bodied dry wine with attractive scents of berries and floral notes. Lively, intense palate with a silky texture.

£40.00

## PINOT GRIGIO

## Italy

## Pinot Grigio Rose, Casata Monfort

A medium bodied dry wine with fruity aromas followed by a subtle well balanced palate and structure.

£60.00

## GRENACHE/ ROLLE

#### France

## Whispering Angel, Chateau d'Esclans

A medium to full bodied dry wine with elegant raspberry, white peach, fresh pineapple and hints of vanilla.

£86.00

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#### BEVERAGE MENU

## RED WINE

#### MALBEC

"Caballero de la Cepa", Mendoza

A medium bodied dry wine, with a perfumed and complex aroma, possessing sweet, ripe tannins.

£50.00

#### PINOT NOIR

#### France

Faiveley Mercurey Rouge, Mercurey

A light to medium bodied dry wine with notes of fresh red fruits and spices well balanced with lasting aromas. £79.00

#### **BORDEAUX BLEND**

#### France

"Château Boutisse", St Emilion Grand Cru 2015,

Bordeaux

A medium bodied dry wine full of red fruit aromas and flavours, savoury tannins and a pleasant finish.

£75.00

"Château Moulin Riche", Saint Julien, Bordeaux A medium bodied dry wine, fruity with brisk acidity and structured tannins on the palate.

£85.00

#### South Africa

Meerlust "Rubicon", Stellenbosch

A medium bodied dry wine structured by beautiful sleek, ripe tannins. Opulent texture with creamy fruity sensations.

£95.00

#### GAMAY

#### France

"Dom Lucien Lardy", Fleurie, Les Roches, Beaujolais A medium bodied dry wine, elegant and smooth with a satisfying depth and ripeness of red fruits.

£70.00

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## BEVERAGE MENU

## RED WINE

## PRIMITIVO

Italy

## "I Muri" Vigneti del Salento, Puglia

A full bodied dry wine, with firm tannins, well balanced with lots of ripe fruit flavours.

£55.00

#### NEBBIOLO

Italy

## Riva Leone, Barbaresco

A full bodied dry wine with delicious floral aromas and flavours of cherries and bitter almonds on the palate.

£65.00

## SANGIOVESE

Italy

## "Fontodi", Chianti Classico, Tuscany

A medium bodied dry wine with fruity perfumes, great depth of flavour and structure and silky smooth texture.

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## CÔTES DU RHÔNE

France

## "Côte du Ventoux" J. Vidal Fleury, Rhône

A medium to full bodied dry wine with aromas of red fruits, fresh and structured with a rich, soft finish.

£45.00

## TINTA RORIZ / TOURIGA

Portugal

## Casa Ferreirinha, Esteva Douro tinto, Douro

A full bodied dry wine perfumed and intense, smooth on the palate with an elegant and balanced finish.

£130.00

## TEMPRANILLO

Spain

## "El Coto", Coto de Imaz, Rioja

A light bodied dry wine with red fruit notes and smoky nuances. Velvety and round with a long and balanced finish.

£60.00

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## RED WINE

## ZINFANDEL USA

"De Loach", Heritage Collection, Sonoma, California A full bodied dry wine with notes of fresh red fruits. Soft tannins and ripe flavours on the finish.

## CABERNET SAUVIGNON / SHIRAZ Australia

Willunga 100, McLaren Valley

A full bodied dry wine with smooth palate. Hints of Eucalyptus with rich cherry and spice and a smooth lingering finish.

£45.00

#### MERLOT

#### France

Les Vignes d'Oc, Montpellier

A medium bodied dry wine with spicy notes of eucalyptus and red fruits aromas. Mellow tannins on the palate.

£40.00



## DESSERT WINE

#### Muscat Beaumes de Venise Vidal-Fleury (375ml)

This wine has all the characteristics of a great Muscat. Grapey, fresh melon and zesty citrus notes. Well balanced and delicate. £29.00

## Quady Elysium Black Muscat

Virtually black in colour and packed with stewed, velvety fruit flavours with an underlying freshness brought by hints of rose petals.

£37.00

## Château de St. Hélène (375ml)

A golden coloured wine with an aromatic and rich bouquet of citrus fruit and apple, accentuated by a hint of honey. £39.00

## Laurent-Perrier La Cuvée, France (375ml)

Laurent-Perrier's style and personality are defined by its very high proportion of Chardonnay. Purity, freshness and elegance – essential characteristics, expressed in this champagne which embodies the spirit of the House. £47.00

## Nyetimber Classic Cuvée MV, England (375ml)

The signature wine of Nyetimber is a classic blend of Chardonnay, Pinot Noir, and Pinot Meunier. A perfect balance of elegance and intensity with notes of honey, almond, pastry and baked apple.

£40.00

### Château de Malle Grand Cru, Sauternes

Dark copper in colour with a powerful botrytis nose. Excellent vegetal notes with hints of white fruit. A great sweetness balanced by a delicate underlying acidity. £150.00

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## BEVERAGE MENU

## PORT

## Ramos Pinto, Collector Ruby Reserve NV

A rich, subtle port with a fine, generous structure and remarkable persistence.

£52.00

## Ramos Pinto, Quinta da Ervamoira, 10 Year Old Tawny

Orange-red in colour with aromas of orange, apricot and plum. Smooth and full-bodied with smooth fruit and hints of vanilla from ageing.

£54.00

## Ramos Pinto, Vintage

An exceptional dark colour. Extremely full-bodied and full of fruit with good concentration and firm tannins.

£150.00

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## CHAMPAGNE LAURENT-PERRIER

## Laurent-Perrier La Cuvée, France

A champagne of great elegance and beautiful freshness obtained after a long aging process.

£95.00

## Laurent-Perrier Vintage 2008, France

A rare and outstanding champagne that expresses the character of this exceptional year in the Laurent-Perrier style. £150.00

## Laurent-Perrier Blanc de Blancs Brut Nature, France

A unique Blanc de Blancs champagne without any dosage. 100% Chardonnay from the best Crus of the Côte des Blancs and the Montagne de Reims.

£155.00



## BEVERAGE MENU

## NON VINTAGE CHAMPAGNE

## Moët & Chandon Brut Imperial NV

The largest of the Champagne producing estates, this wine is classic, supple and refined, with apple fruit and biscuit flavours. \$£85.00

## Bollinger Special Cuvée NV

Pinot noir dominates this classic Champagne that is rich and intense on the nose and palate, and has a long, satisfying finish. \$95.00

#### Ruinart Blanc de Blancs NV

Suave, delicate and balanced this wine envelops the palate with warm, yeast flavours with a touch of fruit. £105.00

## Krug Grande Cuvée NV

20-25 growths over 6-10 years combine to give this Grande Cuvée its stunning complexity and elegance.

£270.00

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## BEVERAGE MENU

## VINTAGE CHAMPAGNE

## Moët & Chandon Grand Vintage, 2012

Deep and structured, the Grand Vintage 2003 is ample and smooth. Notes of vanilla, almond and hazelnut give way to summer fruits and biscuits.

£105.00

## Dom Pérignon, 2008

An initial light freshness immediately develops into an earthiness of warmth and spice followed by rounded exotic fruit with hints of aniseed and spice. Fantastically layered and structured.

£290.00



#### BEVERAGE MENU

#### CHAMPAGNE

## ROSÉ CHAMPAGNE

#### Ruinart Rosé Brut NV

A fine elegant Rosé with the trademark Ruinart taste from the high levels of Chardonnay. Smooth, balanced and fruity with plenty of body.

£130.00

#### Laurent-Perrier Cuvée Rosé, France

Cuvée Rosé was created from the boldness and unique savoir-faire of Laurent-Perrier. It is characterized by its ripe red fruit aromas, a high intensity and great freshness.

£135.00

#### MAGNUMS

#### Laurent-Perrier La Cuvée, France 150cl

A champagne of great elegance and beautiful freshness obtained after a long aging process

£190.00

#### Ruinart Rosé Brut NV

A fine elegant Rosé with the trademark Ruinart taste from the high levels of Chardonnay. Smooth, balanced and fruity with plenty of body.

£175.00

#### Ruinart Blanc de Blancs Brut NV

Suave, delicate and balanced this wine envelops the palate with warm, yeast flavours with a touch of fruit.

£215.00

## Grand Siècle N°22 by Laurent-Perrier, France 150cl

Grand Siècle is not a vintage wine but a blend of three exceptional vintage years. Using only the finest Grand Crus and aging for a minimum of 10 years this is Laurent-Perrier's prestige champagne.

£500.00

## Nyetimber Classic Cuvée MV, England 150cl

The signature wine of Nyetimber, a perfect balance of elegance and intensity. Our blend includes varieties from all our vineyards and several vintages.

£150.00



#### BEVERAGE MENU

## ENGLISH SPARKLING WINE

## Nyetimber Classic Cuvée MV, England

The signature wine of Nyetimber, a perfect balance of elegance and intensity. Our blend includes varieties from all our vineyards and several vintages

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## Nyetimber Rosé MV, England

A textured and generous rosé with a core of bright red fruit, evoking the English summer.

£120.00

## Nyetimber Blanc de Blancs 2014, England

A wine of complexity and delicacy, aged for a longer time on the lees to develop classic brioche and vanilla aromas.

£140.00

## Nyetimber 1086 Prestige Cuvée 2010, England

1086 represents the very finest of Nyetimber's wines, with alluring aromas and sublime texture.

£240.00

## Nyetimber 1086 Prestige Cuvée Rosé 2010, England

The pinnacle of rosé winemaking at Nyetimber, 1086 Rosé is silky and elegant with a pure crystalline backbone.

£280.00

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