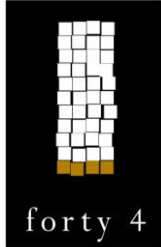


Brasserie



PARTY MENU @ £27.50

We do not require a pre-order for food

Soup of the Day

Peppered Fillet of Mackerel

~ potato salad and grain mustard

Oxtail Risotto

~ parmesan cheese and white truffle oil

Red Pepper Hummus

~ crudités, olives and sun-blushed tomatoes

Chicken Liver Parfait

~ pear chutney ~ granary croutons

Salmon

~ spinach ~ shallot and white wine sauce

Roast Chicken Breast

~ wild mushrooms, leeks and a red wine sauce

Today's Vegetarian Dish

8oz Yorkshire Sirloin Steak

~ peppercorn sauce

Confit Leg of Duck

~ Morteau sausage, savoy cabbage, roast pepper and haricot beans

Raspberry and Almond Tart

~ vanilla ice-cream

Baked White Chocolate Cheesecake

~ berry compote

Vanilla Crème Brûlée

~ shortbread biscuit

Warm Chocolate Brownie

~ caramel honeycomb ice-cream

Cheeses

~ Harrogate Blue, Wensleydale and Brie with
assorted biscuits

Kindly note a 10% service charge will be added to the total bill
and distributed in full amongst the staff.

BRASSERIE FORTY 4

Party Wine List 2012

THE BUBBLY

001	Valdobbiadene Prosecco Extra Dry - De Bertiol, Veneto, Italy	28.50
003	House Champagne - Duval~Leroy - Vertus	39.75
004	Louis Dornier Rosé - Vertus	49.00

THE WHITES

021	Chardonnay 'Mountain Range' 2012 - Concha y Toro, Valle Central, Chile	16.95
022	Chenin Blanc Viognier 2011 - Percheron, Western Cape, South Africa	16.95
023	Chenin Blanc 2011 - False Bay, Western Cape, South Africa	17.25
025	Tempranillo Rosé 2011 - Luis Alegre, Rioja, Spain	17.50
026	Sauvignon Blanc 2012 - Indaba, Stellenbosch, S. A.	18.90
027	Gewurztraminer 'Los Gansos' 2012 - Cono Sur, Central Valley, Chile	18.90
029	Pinot Grigio 2011 - Alpha Zeta, Veneto, Italy	20.75
032	'Y' Series Viognier 2012 - Yalumba, Eden Valley, Australia	24.75
034	Macon Charnay 2011 - Cuvee a l'Ancienne, Burgundy	25.25
037	Sauvignon Blanc 2012 - Babich, Marlborough, New Zealand	26.50
040	Chardonnay 2009 - Camino Cellars, Monterey County, California	28.25
043	Chablis 2011 - La Colombe, Chablis, France	29.75
160	Macon-Uchizy 2010 - Domaine Talmard, Burgundy, France	(MAGNUM) 58.00

THE REDS

072	Merlot 'Mountain Range' 2012 - Concha y Toro, Valle Central, Chile	16.95
073	Pinotage 2011 - False Bay, Western Cape, South Africa	17.95
076	Koden 2010 - Luis Alegre, Rioja, Spain	19.75
077	Pinot Noir 2011 - Ventisquero, Casablanca, Chile	21.00
078	Zinfandel 'The Big Top' 2011 - Boutinot, California	24.50
079	Valpolicella Classico 2011 - Le Salette, Italy	25.25
080	Cabernet Sauvignon 'La Flor' 2011 - Pulenta, Mendoza, Argentina	25.50
081	Shiraz 'Soldier's Block' 2011 - McLaren Vale, Australia	26.25
083	Navajas Crianza 2008 - Bodegas Navajas, Rioja, Spain	26.75
084	Fleurie 'Vieilles Vignes' 2010 - Potel-Aviron, Beaujolais	27.50
086	Antiguas Reservas Cabernet Sauvignon 2009 - Cousino-Macul, Chile	28.75
087	Cotes du Rhone 2009 - Guigal, Rhone	28.75
162	Cotes du Rhone 2006 - Guigal, Rhone	(MAGNUM) 55.00

BRASSERIE FORTY 4

Party Details

In order for us to ensure the smooth running of your event it would be helpful if you could complete this page in full.

1. The name your party is booked under ...
2. Date of party...
3. The name of the person the bill is to be presented to...
4. Final number of guests attending...
5. The time of arrival...
6. The time you wish to dine...
7. Would you like drinks to be offered on arrival? YES / NO
8. Are there any guests with special dietary requirements? ...
9. If you would like wine to be served these need to be pre-ordered, however, we will only charge for the quantity used...

WHITE: bin number.....

RED: bin number.....

11. Would you like coffee to be offered after the meal - £2.10 per person? YES / NO
12. Would you like home-made petits fours with coffee - £1.25 per person? YES / NO
13. Would you like liqueurs to be offered with the coffee? YES / NO
14. Would you like mineral water to be on the table? YES / NO