



cocktails and mocktails

COCKTAILS

£10.00

Elderflower collins

suffolk distillery gin | elderflower liqueur | lemon juice | sugar syrup | fresh cucumber (infused)

Chambord bramble

suffolk distillery gin | chambord | lemon juice | sugar syrup

Espresso martini

sapling vodka | fair café liqueur | cold brew espresso | vanilla syrup | sugar syrup

Negroni

suffolk distillery gin | martini rosso | campari | fresh oranges (infused)

Mojito

suffolk distillery | white rum | lime juice | sugar syrup | fresh mint (infused)

Old fashioned

Whisky by The English | whisky Distillery | angostura Bitters | fresh oranges (infused)

Lychee martini

Sapling vodka | lychee liqueur | lychee puree | sugar syrup

Cosmopolitan

Absolut Citron | Cointreau | Lime juice | Cranberry juice

Amaretto sour

Luxardo Amaretto | lemon juice | sugar syrup

PITCHER COCKTAILS

£33.00 Price per jug (approx. 4 x

glasses)

Gin Fizz

Gin | ginger & elderflower | lime juice

Dark & Stormy

Rum | lime juice | ginger beer

Apple Spritz Vodka

cloudy apple juice | lemon juice | tonic water | apple garnish

MOCKTAILS

Price per glass

£7.50

Paloma

Soda water | lime juice | pink grapefruit juice | natural fruit extracts

Bellini

Soda water | White grape juice | Peach juice | Natural fruit extract

English garden £25.00

Cucumber | basil | elderflower | cloudy apple juice The basil and cucumber add a crispness to this mocktail

Berry Burlesque £25.00

Lime juice | honey syrup | blackberry puree | mint leaves | ginger beer Strained over fresh ice, topped with ginger beer, garnished with fresh mint





SPARKLING

Veuve de Valmante, Compagnie des Grands Vins N.V. France (Charmat Method) vgn

£34.00

An easy drinking soft and well rounded sparkler with hints of light summer fruits on the palate and crisp acidity. It has a pale golden colour with a light persistent mousse and off dry finish. Vibrant and fun, it makes for a great party wine.

Prosecco Spumante`Borgo del Col Alto` Extra Dry NV Italy, Veneto vgn

£36.00

Prosecco is the fashionable dry sparkling wine produced from Glera (formally known as prosecco) grapes grown in the hills of Treviso, Veneto region. It is a pale and delicate wine with a fine mousse and persistent fine bubbles. The clean fruity aromatic bouquet contains hints of flowers, honey and apple leading to a well balanced, light and fresh palate.

Hindleap Classic Cuvee Brut, Bluebell Vineyards 2015 England, East Sussex vgn

£61.00

The Hindleap vineyard was planted in 2005 on chalk and sandstone soils adjacent to the Bluebell Railway and on the fringes of the Ashdown Forest. Fragrant and floral on the nose, the palate has notes of orange zest, citrus, white blossom and fresh green apple. The creamy mousse is well balanced by a crisp and fresh acidity.

Champagne De Malherbe Brut N.V.

£55.00

France, Epernay sp, vgn

A soft and well rounded Champagne that exhibits typical attractive brioche aromas with hints of red fruits and citrus. The extended maturation on the lees gives a supple balance, with a hint of minerality that makes this wine a classic example of regional terroir. Well structured with a persistent mousse, it is round and full in the mouth, with hints of vanilla and biscuits on the finish.

V - Vegetarian, VE - Vegan

For those with special dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask the Event Coordinator

All prices are per person and exclude VAT

Champagne, Brut, La Cuvée, Laurent-Perrier, NV France

£70.00

La cuvée comes from the purest grape juice and it alone is hand-crafted by Laurent-Perrier to create wines of extreme delicacy and palate-pleasing freshness through lengthy cellarageing.

Champagne, Brut, Laurent Perrier Rose France

£95.00

Cuvée Rosé was created in 1968 from the boldness and unique savoir-faire of Laurent-Perrier. Perfected at each stage of its making, Cuvée Rosé is acknowledged for its consistency and its high quality.

It is characterized by its ripe red fruit aromas, a high intensity and great freshness.

ROSE

Nero d'Avola Rosato 'Il Paradosso' 2020 Southern Italy, Sicily vgn

£27.50

'Il Paradosso' Rosato is an alluring Sicilian rosé made from the island's bold and flavourful local hero, Nero d'Avola, with the addition of a little Frappato, a local white variety that contributes to the wine's elegance. It is an attractive light strawberry pink rosé with a fruit scented bouquet and notes of summer fruits. This easy drinking dry rosé is soft, crisp, well-balanced on the palate; rounded by a fresh acidity and a hint of mineral.



WHITE

El Zafiro Blanco 2020

£25.00

Spain, Extremadura vgn

A fresh and lively white from the far west of Spain that combines the local Pardina grape variety with the renowned and supple Chardonnay. Modern winemaking preserves crisp green herb and floral aromas with white fruits such as apple and peach on the palate balanced by a zesty, citrus acidity and a crisp finish.

Hamilton Heights Unoaked Chardonnay 2021 South East Australia,

£26.00

An elegant Aussie Chardonnay, bright lemon in colour with a fresh nose full of ripe peach and citrus. The palate has a nice weight with flavours of ripe mango, pineapple and peach with a crisp acidity and green apple notes. The tropical notes linger on the palate finishing long and refined.

Le Pionnier Blanc, Colombard / Ugni Blanc 2021

£27.50

France, Gascony vgn

A crisp floral white wine from the south west of France has an aroma of citrus fruits, particularly grapefruit, with hints of ripe pear and tomato leaf. These flavours linger on the palate with hints of exotic fruits, a fresh lime acidity and vivacious finish

Boatman's Drift Chenin Blanc, Villiersdorp 2021 South Africa, Overberg vgn

£28.50

Boatmans Drift takes its name from the 18th century legend of a ship which was lost off the Cape of Good Hope in a storm. This wine is a pale lemon in colour with a bouquet of apple and white flowers. The palate is crisp with notes of white peach, mango and guava and a fresh and zesty acidity.

Barrel Jumper Viognier, Villiersdorp 2020 South Africa, Overberg vgn

£32.00

This South African Viognier is packed full of character. Apricot, orange blossom and subtle tropical notes of dried pineapple combine with a fresh grapefruit acidity leaving a long and refreshing impression on the palate.

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Pecorino 'Tor Del Colle' 2021

£34.00

Italy, Abruzzo vgn

A crisp and fresh Pecorino from Abruzzo; lemon-green in colour with blossom and grapefruit aromas on the nose. The palate is dry with a zesty citrus acidity and notes of white peach, pear and green apples.

Sauvignon Blanc 'Turning Heads' Rose Family Vineyards 2021

£34.00

New Zealand, Marlborough sp

A typically vibrant aroma of ripe gooseberries, herb and nettle aromas to accentuate the Marlborough calling card. The selection of parcel of fruit are blended to create an expressive dry white that exhibits tropical flavours of pineapple and lime yet retains a crisp citrus acidity to balance a richly textured palate.

Picpoul de Pinet 'Trois Mats' 2020

£37.00

France, Languedoc

A bright, fresh Languedoc white from the coastal flatlands of Sete which abounds with fragrant aromas of white flowers, quince and anis followed by ginger and citrus notes. It is lively on the palate with notes of lemon, melon and honey finishing crisp and dry with matured crystallised citrus fruits.

Vinho Verde - Loureiro, AB Valley Wines 2020

£38.00

Portugal, Minho vgn

A fragrant and expressive wine; Loureiro means 'laurel' due to the similar aroma of the berries to the laurel tree. This fresh and zesty wine has notes of honeysuckle, orange blossom, acacia, apple and white peach.

Albarino 'Condes de Albarei' Rias Baixas 2020

£42.50

Spain, Galicia vgn

Very fashionable dry white wine that has secured an international demand (having 'been seen' in Madrid's Tapas Bars.) Characterised by a lively freshness and dry minerality with a creamy finish. The Albariño grape variety thrives on its cool coastal location in the Galicia region of Northern Spain and produces fresh elegant wines with a captivating floral bouquet and apple, pear and peach flavours.

Chablis Domaine Alain Gautheron 2019

£48.00

France, Burgundy sp, vgn

The Gautheron estate has been family owned for five generations making very traditional Chablis from 25ha of vineyard. Their Chablis offers fresh, floral aromas, appley fruit and complex, rich mineral character derived from the subtle influence of the chalky vineyard soils. Fermentation and maturation is in vat to preserve the fresh steely flavours and lively balanced citrus finish.



RFD

El Zafiro Tinto 2020

£25.00

Spain, Extremadura vgn

From the high Sierras of southwestern Spain this inspired blend combines the cherry and strawberry fruit character of the local Tempranillo with the spice and structure of Shiraz. Fresh and focussed young fruit lends vigour to a mid weight palate that is supple and balanced.

Hamilton Heights Shiraz 2020 South East Australia.

£26.00

Bright ruby red in colour, this Aussie Shiraz is bursting full of inviting blackcurrant and blackberry aromas on the nose. The palate is smooth and soft with juicy black fruit flavours and a hint of spicy pepper. Soft tannnins give structure to the wine which has a long and polished finish.

Le Pionnier Rouge, Grenache / Carignan 2020 France, Herault

£27.50

Made in the Languedoc region between Narbonna and Béziers. This soft and fruity wine is generous and supple on the palate with an intricate structure. Layers of soft summer fruits and rich berry flavours reflect the warmth of the Mediterranean, with a subtle spicy finish.

Merlot 'Le Tuffeau', Les Vignobles Foncalieu 2020

£28.50

France, Languedoc

A juicy Merlot, bursting full of ripe black plum, damson and elderberry. Well balanced with soft tannins and a medium acidity which complements the ripe fruit flavours.

Punto Alto Malbec. Proemio 2020

£29.50

Argentina, Mendoza sp, org, vgn

This organic Malbec is grown in the vineyards of Mendoza. A dark purple in colour with bramble fruits and black cherries on the nose. The palate has great concentration with velvety texture, dark fruits and chocolate on the finish.

Whale Point Pinot Noir 2020 Greece, Macedonia

£32.00

This Pinot Noir from Macedonia is a pale ruby red in colour with a soft nose of redcurrants and red cherries. The palate is very smooth with a core of red fruit flavours and sweet spices supported by supple tannins giving structure to wine. The finish is long and smooth with the red cherry and raspberry notes lingering on the palate.

Montepulciano d'Abruzzo Riserva 'Tor Del Colle' 2017 Central Italy, Abruzzo

£34.00

Intense purple in colour with intense aromas of blackberries and cherries. The palate is round and rich with notes of ripe berry fruit, sweet black cherries a touch of liquorice and a distinctive spicy character from 12 months ageing in wooden casks. Chewy tannins support the palate which finishes long and fruity.

Bardolino Rosso, Agricola Gorgo 2020

£37.00

Northern Italy, Veneto sp, org, vgn

A fresh and fruity Bardolino made from Corvina, Rondinella and Molinara. The wine is medium bodied with notes of sour cherries, blackcurrants and a hint of black pepper. Soft and supple in the mouth, this wine has a long and fruity finish.

Rioja Crianza 'Organic' Bodegas Azabache 2016

£40.00

Spain, Rioja sp., org, vgn

An organic wine which has a deep red robe with ruby borders. Good aromatic intensity with predominant red berries, nuances of maturity, toasty, spicy and balsamic from the wood. This Rioja is tasty and complex in the mouth with a good structure and well-integrated fruit flavours of redcurrants, cherries and plums.

Château le Gardera, Bordeaux Superieur 2018 France, Bordeaux, sp

£41.50

This fantastic property is among the best of the appellation, producing firm, rich wine from 60% Merlot and 40% Cabernet Sauvignon. Busting full of ripe berry fruits with generous tannins, balanced acidty and a subtle toast and sweet spice character from 12 months ageing in French barrels.

Fleurie 'Cote de Poncié' Domaine Patrick Tranchand 2019 £48.00 France, Beaujolais sp, vgn

Located at an elevation of 320 metres in the climat of Poncie, the vines are an average of 65 years old and sit on soils composed of sand and granite. The wine is aged for 8 months in a combination of concrete and stainless steel tanks. Bright ruby red with fresh raspberries on the nose. The palate is soft with a silky mouthfeel and subtle tannins, notes of red cherries and violets on the finish.



DESSERT WINE

Muscat de Beaumes de Venise, Rhone, France (50cl), 2018	£32.00
Apricot, peach, orange peel and coconut aromas followed by unctuous,	
opulent layers of exotic fruit flavours on the palate.	

Chateau Les Minguets, Sauternes, Bordeaux, France (37.5cl), 2018/19

A rich and concentrated dessert wine from hand harvested Semillon grapes affected by noble rot and matured in oak barrique. It has a concentrated, luscious character, intense flavours of caramelized fruits, pear melon and almond, rounded and balanced by good acidity on the finish.

Portman's Fine Ruby Port

A lighter style of fortified wine, Portman's is full of blackberry flavours, but with less alcoholic notes than most ruby port (14.4% ABV).

£36.00

£37.50

BEER AND CIDER

Becks 275ml	£5.50
Peroni, 330ml	£5.50
Krombacher, Pils Lager 330ml	£5.50
Cornish Orchard Gold Cider 330ml	£5.50
Cornish Orchard Blush Cider 330ml	£5.50

GROWN UP SOFTS / ALCOHOL FREE COCKTAIL LOW SUGAR, GREAT TASTE!

Punchy Blood Orange, Bitters and Cardamom	250 ml	0%	£3.75
Punchy Blood Peach, Ginger and Chai	250 ml	0%	£3.75
Punchy Blood Yuzu, Cucumber and Rosemary	250 ml	0%	£3.75
Alcohol Free Spirits and Liqueurs			
Caleno Dark and Spicy	50 ml	0%	£5.00
Caleno Light and Zesty	50 ml	0%	£5.00

Low / No Wines and Sparkling

Noughty De-Alcoholised Organic Sparkling Wine by Thomson and Scott 750ml 0% £25.00

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ALLERGEN INFORMATION

Do you have a food allergy or intolerance? We provide allergen information on the 14 major allergens.

Please speak with your event manager or sales executive, and details of allergens in any of our dishes can be provided for your consideration.

At your event there will be an 'Allergen Folder' available at all buffet stations on your event catering floor / area should you or your guests have any questions on the day.

Please note, as with every catering establishment, there is always a potential for cross-contamination to occur. While we endeavour to prevent this as far as possible, the nature of an allergen means we cannot fully guarantee that cross-contamination may not have occurred. We encourage our customers with food allergies and intolerances to let our staff know, so we can better cater for them. We are happy to provide further detail on ingredients and how they were handled to allow you make an informed decision as to whether the food is suitable for you.







MUSTARD



MOLLUSCS



NUTS



PEANUTS



CRUSTACEANS



FISH



EGG



CELERY



SULPHUR DIOXIDE & SULPHITES



SOYBEAN



MILK



SESAME



GLUTEN

if you have any concerns

PLEASE SPEAK TO A MEMBER OF STAFF

WE'VE GOT London covered Cobble Lane **CURED** BRITISH MEATS Meat Suppliers to the Catering Trade H. FORMAN & SON Regent's Park ROYAL COLLEGE OF PHYSICIANS WOBURN GOLDSMITHS FOUNDERS' HALL IRONMONGERS' HALL GRAY'S THALL TO COOPERS' COOPERS' HALL COOPERS' HALL HALL E St. Paul's BILLINGSGATE HALL AND THE VAULTS THE ROYAL SOCIETY RSA Trafalgar HOUSE Square 58VE EXHIBITION DARTMOUTH PRINCE PHILIP HOUSE C Conture PURVEYORS OF LUXURY CAKES 10 JAMES KNIGHT OLD ROYAL NAVAL COLLEGE, GREENWICH THE GINGER PIG SET 6 SOHO SANDWICHES N18 BRINDISA 7 GC COUTURE W1S 2 PAXTON AND WHITEFIELD SWIY PAUL RHODES BAKERY 3 H FORMAN & SON E3 8 COBBLE LANE N1 - THE ART OF BAKING -4 PAUL RHODES BAKERY SE10 9 BRINDISA SW12 GREENWICH LONDON 5 BRITISH PREMIUM MEATS HA9 10 JAMES KNIGHT SETT

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MAKE IT AN

occasion