The Heath House

---------- Deliciously Different ----------

Wedding Menu

Our Policy regarding Food Allergies and Intolerances: before ordering your required food products supplied by Ridgway Caterers, please speak to our staff about your requirements. (We publish this statement to comply with the Food Standards Agency compliance to Allergen information for loose foods December 2014)

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BUILD YOUR OWN BESPOKE WEDDING BREAKFAST MENU

Offering a Choice of Two or Three Course Menus, accompanied by
Freshly Brewed Filter Coffee/Tea/Decaf and Chocolate Mints.

CHOICE OF STARTERS

Homemade Soup of your choice

Mushroom with Cracked Black Pepper and Crème Fraîche

Farmhouse Creamy Vegetable

Roasted Tomato with Granny Smith Apple

Watercress and Spring Onion

Spiced Parsnip

Minted Pea and Smoked Bacon

Curried Prawn Bisque

(V) Grilled Watermelon & Goats Cheese with a Balsamic Reduction (Supplement Charge)

∞

(V) Trio of Seasonal Melon topped with Warm Honey, Lemon Sorbet with Wild Berry Compote

∞

(V) Raspberry and Mango Sorbet Melon Parfait (Supplement Charge)

∞

(V) Mango Sorbet with Pistachio Tuiles

∞

Medley of Melon served with Parma Ham & King Prawns (Supplement Charge)

∞

(V) Sautéed Wild Mushroom in a Chive and Garlic Sauce served on a Toasted Ciabatta

∞

(V) Goats Cheese & Fig Parcels on a bed of leaves with Warm Fresh Cranberries (Supplement Charge)

∞

(V) Risotto of Roasted Red Pepper with Pesto and White Wine topped with a Free Range Poached Egg

∞

Chicken and Smoked Bacon Terrine served with Wild Rocket, Balsamic Syrup and Crisp Melba Toast

∞

Honey Roasted Duck with Five Spice served on a bed of Noodles (Supplement Charge)

∞

Chicken and Bacon Caesar Salad

∞

Pancetta with Black Pudding and Avocado Salad (Supplement Charge)

∞

Chicken Cous Cous infused with Fresh Mint and Roasted Vegetables on a bed of Mixed Salad Leaves

∞

Coarse pate with Cranberry Pickle with Sultana Toasted Loaf Bread

∞

Crispy Fried Wedges of Brie, with a Blackcurrant and Beetroot Glaze

∞

Poached Ham Hock with Green Pea Veloute (Supplement Charge)

∞

Tempura King Prawns in a Light Batter with served with Sweet Chilli Dip (Supplement Charge)

∞

Pan Fried Scallops with Black Pudding on a Pea Puree (Supplement Charge)

∞

King Prawn and Red Apple Tian served with Brandy Marie Sauce (Supplement Charge)

∞

Salmon en Croute served with a Watercress Jus

ALL STARTERS ARE ACCOMPANIED BY A SELECTION OF WARM PETIT PAN BREAD ROLLS

MAIN COURSE

Roast of your Choice with Full Accompaniments
(Silverside of Beef or Leg of English Lamb or Herb Chicken or Escalope of Turkey or Loin of Pork)

∞

Slow roasted Topside of Beef Bordelaise (Mushrooms, Onions, Marrow, and Merlot) served on a bed of Root Vegetables

∞

Blade of Beef served on a bed of baby Leeks with Horseradish Potatoes with a Shallot and Merlot Jus (Supplement Charge)

∞

Slow Braised Steak in a Light Red Wine Jus, served with tender glazed Roasted Vegetables (Supplement Charge)

∞

Corn-fed Fillet of Chicken wrapped in Pancetta, served with Wild Mushroom Jus

∞

Panache of Free Range Chicken Stuffed with Spinach, wrapped in Parma Ham – Dressed with a Chardonnay Sauce

∞

Tenderloin of Pork served with a Crispy Mustard & Honey Topping

∞

Locally-Reared Fillet of Pork stuffed with Cous Cous & Cider Apple, served with a Sage & Cinnamon Jus
(Supplement Charge)

∞

Loin of Staffordshire Free Range Pork on a bed of Caramelised Apples served with a White wine and Onion Sauce
(Supplement Charge)

∞

Lamb Shank with roasted Garlic Shallots & a Merlot Jus

∞

Confit of Duck served with Fresh Blackcurrants and Red Cherry Jus (Supplement Charge)

∞

Roasted Belly of Pork with Crispy Crackling, served on a Bed of Mustard Mash with Apple & Cider Jus

∞

Locally Reared Fillet of Beef Wellington, prime Fillet Steak coated in Course Mushroom Pate, Baked in Puff Pastry with a Reduced Red Wine Sauce
(Supplement Charge)

∞

Fillet of Cod with Crusted Topping, served on a bed of Braised Cabbage & Leeks, served with a Chive Butter Sauce

∞

Fillet of Salmon with Brie & Pesto, wrapped in Filo pastry, served with Fresh Lemon & Lime Jus

∞

Fillet of Plaice wrapped around Fresh Asparagus Infused with Lemon and Prawns, Drizzled with homemade Hollandaise Sauce (Supplement Charge)

∞

All Main Courses are served with your choice of Baby Roast Potatoes, New Boiled Minted Potatoes, Dauphinoise Potatoes, Horseradish or Course Grain Mustard Mash, and a Medley of Seasonal Vegetables

VEGETARIAN MAIN COURSES

Roasted Vegetable Risotto of Sweet Peppers, Cherry Tomatoes, Shallots & Garlic with fresh Basil Pesto

∞

Sweet Red Pepper Roasted and Stuffed with Mushrooms in a Garlic Cream

∞

Wild Mushroom au Poivre with a Timbale of Saffron Rice

∞

Root Vegetable Lasagne of Butternut Squash, Pumpkin and Sweet Potato

∞

Oriental Stir Fry Noodles with a Sweet Plum Glaze, served with a tower of wild rice

∞

Caramelised Onion Tart with a duo of Grilled Farmhouse Cheese, Rocket & Parmesan Salad

∞

Baked Mediterranean Vegetables glazed with Parmesan

DESSERT

Individual Cheese Platter: Hartington Stilton, Mature Cheddar, Wensleydale with Cranberry, a Smoked cheese served with chilled Grapes and Beetroot Chutney (Supplement Charge)

∞

Mini Trio of Chocolate desserts – Belgium Torte, Choux pastry & Brownie, served with Summer Fruits, warm Chocolate sauce & Chocolate Chip Ice Cream (Supplement Charge)

∞

Lemon Citrus Tart with Fresh Strawberries & Chantilly Cream

∞

Raspberry & Blackcurrant Crumble with Cinnamon Custard

∞

Sticky Toffee Pudding with Caramel sauce & Crème Anglaise

∞

Chocolate Bread & Butter Pudding drizzled with Warm Chocolate Sauce

∞

Black Forest Profiteroles with fresh Cream & Marinated Cherries

∞

Summer Fruit Cheesecake with Fresh Cream & Summer fruit Compote

∞

Baked Sticky Toffee Cheesecake with vanilla pod & fresh cream

∞

Individual Pavlova with Fresh Raspberries & Syllabub Cream

∞

Strawberry topped Shortbread, Raspberry Coulis served with Mint Choc Chip Ice cream

∞

Dark Chocolate Torte and Vanilla Pod Chantilly Cream

∞

Apple and Cinnamon Crepes with Brandy Cream

∞

Vanilla Crème Brulee with Rhubarb & Apple Compote

∞

White Chocolate Panna-Cotta with a Dark Chocolate and Raspberry Sauce

∞

Brandy Snap Basket filled with Chunky Fruits and topped with Clotted Cream

GLUTEN FREE

Chocolate Fudge Cake, Carrot Cake, Chocolate Brownie, Bramley Apple pie, Gooseberry & Elderflower crumble with hot sauce

NB: SPECIAL DIETARY REQUIREMENTS ALWAYS CATERED FOR I.E. VEGETARIAN, VEGAN, GLUTEN-FREE, LACTOSE INTOLERANT, NUT ALLERGIES, HALAL

CHILDREN'S MENU

CHOICE OF STARTERS

Tomato Soup with Bread Dippers

∞

Fresh Chilled Melon

∞

Potato Skins filled with Bacon & Cheddar Cheese

MAIN COURSES

Mini Beef Burgers (V option available)

∞

Chicken Strips (V option available)

∞

Fish Fillets

∞

Pizza Wedges (V option available)

∞

Sausages (V option available)

∞

Sliced Breast of Chicken (Quorn Strips available)

∞

Platter of Sandwiches served on White or Wholemeal Bread shaped in fingers with fillings of (Ham, Peanut Butter, Jam, Cheese, Tuna)

MAIN COURSE DISHES SERVED WITH A CHOICE OF TWO ITEMS CHIPS, POTATOES WEDGES, POTATOES WAFFLES, MASHED POTATO, BAKED BEANS, GARDEN PEAS, MIXED VEGETABLES

DESSERT

One Scoop of Ice Cream with a Sauce and Chocolate Flake

** ALTERNATIVE HALF PORTIONS OF ADULT MENU AVAILABLE 50% OF ADULT PRICE **

CANAPES

COLD SELECTION

Toasted rye bread with smoked salmon & dill cream cheese
Mini caramelised leek & cheese tartlets
Garlic crostini with salad mushroom pate & Crème fraîche
Blinis with smoked mackerel & horseradish cream
Mini vol-au-vents bents filled with creamy coronation chicken and fresh herbs
Pastry boat filled with duck, spring onion, and plum sauce
Prawn cocktail crustade with avocado and Marie Rose sauce
Mini toad in the hole with onion relish
Mini quiches
Goats cheese, asparagus and caramelised red onion tartlets
Poached quails eggs on toasted brioche with Dijon mayonnaise
Herb brochette of smoked trout pate with lemon & dill
Crisp filo cups with a Thai Beef Salad
Chicken liver parfait on Toasted brioche with onion jam
Tomato Soup Shooter with a Vodka Twist
Toasted Caesar Salad Cups
Grilled Watermelon & Goats Cheese

WARM SELECTION

Oriental vegetable spring rolls with plum and tamarind dip
Mini shepherds pies with creamy leek mash
Lamb korma on mini poppadoms
Mini crab cakes with rocket salad and green pesto dressing
Thai marinated chicken satay with peanut sauce
Baby Jacket potato with sour cream & chives
Mini Naan bread with Tandori chicken pieces and cucumber raita
Jerk spice chicken skewer, cashew nut and chilli dressing
Mini Yorkshire puddings filled with roast beef and horseradish
Tempura king prawns with chilli and dark soy dip
Mini sausage & mash topped with red onion marmalade
Spinach & Wild Mushroom Tartlet
Camembert with Smoked Pancetta Parcels
Brie & Toasted Apple Tartlet
Mini Beef Burgers
Mini Fish & Chips
Toasted Ciabatta with Minted Mushy Peas

VINTAGE AFTERNOON TEA

Selection of Sandwiches on Granary, White, Rye or Onion bread

FILLINGS OF:

Cream Cheese with Cucumber or Smoked salmon

∞

Roasted Ham with coarse grain Mustard and Pesto

∞

Rare Beef with Homemade Horseradish Sauce

∞

Coarse Pate with Cranberry Pickle

∞

Creamed Egg with Avocado

∞

Prawn with Marie Rose Sauce

∞

Mini Homemade Scones (Blueberry, Strawberry or Cheese)
With Fresh or Clotted Cream

∞

Mini Creamed Victoria Sponges (Plain, Chocolate or Ginger)

∞

Selection of Fine Teas

HIGH TEA

Homemade Fruit Scone served with a Pot of Butter, Jam and Double Cream

∞

A Pot of Fruit filling for Scone

∞

Shot Glass of Fruit Panna Cotta

∞

2 x Fresh Cream and Fruit Filled Cakes

∞

2 x Mini Cocktail Cakes

∞

6 x Fingers of Sandwiches on White and Granary Bread

FILLINGS OF:

Smoked Salmon, Ham and Cranberry, Rare Beef and Horseradish, Cream Cheese and Cucumber, Egg with Grain Mustard and Watercress, Tuna and Mayonnaise

∞

4 x Different Flavoured Teas and plenty of Boiling Water

Add a glass of Prosecco (Supplement Charge)

EVENING OPTIONS

(Prices applicable for evening snacks when taken alongside a daytime wedding menu)

SPECIALITY CHEESEBOARD

A selection of local and continental cheeses
Served with cheese biscuits, artisan breads and seasonal English and tropical fruits
Add a selection of homemade pate (Supplement Charge)

HOG ROAST

Traditional Roast Staffordshire pig with crispy crackling, applesauce and stuffing on soft baps
With a crunchy mixed salad
Add oven baked potato wedges or roasted rosemary scented potatoes (Supplement Charge)

TRIO OF ROASTS

Roast leg of pork with applesauce and stuffing
Roast topside of beef with horseradish sauce
Roast turkey crown with cranberry sauce
Served with soft baps and crusty bread and includes a choice of 3 salads
Add oven baked potato wedges or roasted rosemary scented potatoes (Supplement Charge)

SELECTION OF SAUSAGE AND BACON BAPS

Selection of sausage baps and bacon baps (egg baps available for vegetarian guests)
Served with Heinz tomato sauce, HP brown sauce and mustard
Add oven baked potato wedges (Supplement Charge)

ROAST PORK BAPS

Roast leg of pork in cider and sage gravy
Served on soft floured buns with apple sauce and sage and onion stuffing
Add oven baked potato wedges (Supplement Charge)

HOT DOG BUFFET

Selection of local free-range sausages, beef, tomato, pork, leek and vegetarian
Add Bratwurst sausages (Supplement Charge)
Served with a selection of crusty cobs, soft buns and rolls
Caramelised onions
Roasted cherry tomatoes
Pan-fried mushrooms
Add oven baked potato wedges (Supplement Charge)

JACKET POTATO BUFFET

Oven baked crisp on the outside and fluffy on the inside jacket potatoes
With a selection of fillings:
Baked beans, mature cheddar, coleslaw, chilli, prawns in Marie Rose sauce
Mixed leaf salad
Vegetable salad
Selection of pickles and sauces

EVENING OPTIONS CONTINUED

PLOUGHMAN'S BUFFET

Selection of crusty cobs, soft buns, and rolls
Carved cold meats:
Turkey breast, topside of roast beef, honey roast ham
Mature cheddar, red Leicester
Selection of pickles and relishes
Homemade coleslaw and tropical coleslaw
Mixed leaf salad
Rocket, cherry tomato, and Parmesan salad
Add oven baked potato wedges or roasted rosemary scented potatoes (Supplement Charge)

CONES OF MINI FISH AND CHIPS

Served with salt and vinegar and pots of mushy peas, Heinz tomato sauce and tartar sauce

BARBECUE

Homemade beef burgers, thick pork sausages, rosemary chicken drumsticks
Vegetarian option (on request)
Served with soft baps and rolls
Relishes and mustards
Sun blush tomato and basil pasta salad
Homemade coleslaw
Mixed leaf salad with French dressing
Cous cous with roasted mixed peppers
Add oven baked potato wedges or roasted rosemary scented potatoes (Supplement Charge)

MINI HOT SNACKS FINGER BUFFET

Mini homemade beef burgers with cheese and relishes
Baby jacket potatoes with sour cream and chives
Selection of Indian savouries with mint yoghurt
Mini vegetable spring rolls with sweet chilli sauce
Mixed green salad with cherry tomatoes

STAFFORDSHIRE OATCAKES

2 x Oatcakes per person with a selection of fillings:
Cheese, Bacon, Egg, Sausage, Tomatoes, Mushrooms, Chilli,
Chicken Tikka
Cream cheese & chorizo sausage
Scrambled egg & roasted red peppers

NACHO BAR

Nachos: Original, Chilli, Tangy Cheese, Lightly Salted, Hint of Lime and BBQ
(Choose 3 flavours of your choice)
Sides of: Salsa, Cheese sauce, Jalapenos, Guacamole, Fried onions, Sliced spring onions, Sour cream, Sliced tomatoes, Black olives, Seasoned minced meat, Grated Monterey jack cheese, Sliced mixed peppers,
Add Chilli con carne (Supplement Charge)
(Choose 4 toppings of your choice)

EVENING OPTIONS CONTINUED

PAELLA BAR

(Served from large paella woks)
Seafood Paella, Meat Paella (Beef, Pork), Vegetarian Paella with seasonal vegetables
Chicken and Chorizo Cazuella, with Saffron rice.

CHIP AND DIP BAR

(Served in Newspaper cones)
Home made Chunky hand cut, sweet potato fries, wedges, curly fries, and French fries.
(Choose 3 kinds of chips then add 3 toppings of your choice)
Mayonnaise, mint sauce, tomato sauce, brown sauce, BBQ sauce, tarter sauce, sweet corn relish,
Tomato relish or seafood sauce.
Always available, sea salt & vinegar

BUILD YOU OWN BURGER BAR

(All homemade) Choose your burger: Beef burger, Lamb burger, Vegetarian burger, Lamb & mint burger, Battered chicken.
(Choose 2 burgers of your choice)
Choose your buns: soft white, Sesame seed, Brioche, Wholemeal, Gluten free
Choose your toppings: Mature cheddar cheese, Monterey Jack cheese, Mexican cheese, Lettuce, Tomatoes, Cucumber, Girkin, Bacon, Eggs,
Fried onions, Hash browns, Jalapeno.
(Choose 4 toppings of your choice)
Add your sauces: Mayonnaise, Garlic mayonnaise, Tomato relish, Sweet corn relish, BBQ, Mint,
Burger sauce.

STONE BASE PIZZA BAR

(Allowing half 12 inch pizza per guest)
Vegetarian- Fresh spinach, sweet corn, mixed peppers, red onions, and mushrooms
Hawaiian- Sliced ham and pineapple
(V) Margherita-Classic mozzarella and tomato.
Supreme- Chicken, black olives, beef, peperoni, red onions and mixed peppers
Texas meat meltdown- Spicy sausage, chicken, chorizo and pepperoni on a bbq sauce.
Tuna nicoise- Tuna, black olives, cherry tomatoes topped with rocket, red onion,
and drizzle of Caesar dressing.
BBQ Americano- Smoky bbq sauce, chicken breast, bacon, & sweet corn with bbq drizzle.
(Choose 4 pizzas of your choice)

SELECTION OF EVENING FINGER BUFFET

MENU 1

A selection of wraps, fingers of sandwiches on granary and white bread with 8 fillings of your choice
Smoked Salmon (Supplement Charge)
Spiced and plain chicken drumsticks
Melton Mowbray pork pies with sweet pickle dip
Pork & Leek sausage rolls and pizza wedges
Indian selection of pakora, samosas, onion bhajis with raita dip
Kettle crisps & breaded mushrooms stuffed with pate

MENU 2

Mini baked baguettes granary & white with fillings of:
Bacon, lettuce & tomatoes
Egg mayo with cracked black pepper
Chicken tikka
Also included
Chicken satay with sweet chilli dip
Vegetable spring rolls and samosas served with yoghurt & mint dip
BBQ minted chicken pieces
Leek & Herb sausage wrapped in smoked bacon
Bowls of crisp mixed salad

MENU 3

Thick sliced Granary and white bloomers with fillings of:
Bacon, lettuce & tomato
Chicken tikka
Tuna, cucumber and mayo
Meatballs in tomato sauce and Greek salad
Roast ham with mature cheddar cheese & pickle
Also included
Spiced chicken wings
Meat & potato pie bites
Onion Bhaji's & mint dip
Cajun fried potato wedges

BARBEQUE MENU

Sticky Pork Ribs
6oz Homemade Beef Burger
Pork and leek Thick Sausages
Salmon and Red Pepper Kebabs in Lime and Lemon Jus
Fillet Steak with Mushroom and Cherry Tomato Kebabs (Supplement Charge)
Halloumi
Lamb Kofta Kebabs
Minted Chicken and Red Onion Kebab
(Choose 3 Items from the above)

POTATO DISHES
Backed Jacket, Wedges, Sauté, New Minted Boiled, Rosemary Roasted Potatoes, Potato Skins
(Choose 1 Item from the above)

SALADS
Greek salad, Leaf & Rocket Salad with Balsamic Syrup. Caesar Salad, Beef and Cherry Tomatoes with Vinaigrette, Bright Bean Salad, Homemade Coleslaw, Tropical Coleslaw, Mediterranean Pasta Salad, Petit Pois & Avocado Salad, Cous Cous
(Choose 4 Items from the above)

**ALL BARBEQUES ARE SERVED WITH A SELECTION OF RUSTIC BREAD **

DESSERTS

Individual Cheese Platter: Hartington Stilton, Mature Cheddar, Wensleydale with Cranberry, a Smoked cheese served with chilled Grapes and Beetroot Chutney
∞
Mini Trio of Chocolate desserts – Torte, Choux pastry & Brownie, served with Summer Fruits, warm chocolate sauce & Chocolate Chip ice cream
∞
Lemon Citrus Tart with Fresh Strawberries & Chantilly Cream
∞
Raspberry & Blackcurrant Crumble with Cinnamon Custard
∞
Sticky Toffee Pudding with Caramel sauce & Crème Anglaise
∞
Chocolate Bread & Butter Pudding drizzled with Warm Chocolate Sauce
∞
Black Forest Profiteroles with fresh Cream & Marinated Cherries
∞
Summer Fruit Cheesecake with Fresh Cream & Summer fruit Compote
∞
Baked Sticky Toffee Cheesecake with Vanilla Pod & Fresh Cream
∞
White chocolate & Apricot Roulade with Chopped Poached Apricots
∞
Individual Pavlova with Fresh Raspberries & Syllabub Cream
(Please feel free to choose 2 desserts form the above menu)

SPECIALIST BARBEQUE DESSERT
Chunky Fresh Fruit, wrapped in foil laced with Crème De Menthe, baked on the barbeque and topped with Vanilla Ice Cream

ADDITIONAL EXTRAS

Plain or spiced chicken drumsticks
Deep filled quiche (Various Fillings)
Staffordshire Oatcakes
French or curly fries
Dishes of coleslaw, pasta salad, Mediterranean salad
Toasted Ciabatta with florets of coarse pate
Goujons of deep fried plaice or chicken
Slices of gala pie
Chicken tikka or coronation chicken
Olives, gherkins, onions mixed with feta cheese
Sausage rolls or mature cheddar cheese rolls

SWEET SELECTION

Cup cakes
Chunky fresh fruit platter
Mini Danish pastries
Assorted fresh cream gateau

BUILD YOUR OWN BESPOKE DRINKS OPTIONS

ARRIVAL / RECEPTION

1 Glass of Shloer
1 Glass of House Wine (Chardonnay, Sauvignon, Merlot or Zinfandel)
1 Glass of Cava (Sparkling wine)
1 Bottle of Beer (Corona, Budweiser, Peroni, Becks, Desperados, Mythos)
1 Glass of Pimms (Pimms, Lemonade, Fruit and Cucumber Garnish)
1 Glass of Prosecco
Pimp your Prosecco (Per Glass, Blackcurrant, Orange, Elderflower, Fresh Strawberries, raspberries and Blackberries)
1 Glass of Bellini Cocktail (Fresh Raspberries, Caster sugar and Prosecco)
1 Glass of Elderflower fizz Cocktail (Hendricks Gin, Elderflower, lemon and Cucumber Garnish)
1 Glass of Cherry Bakewell Fizz Cocktail (Fresh Cherries, Disaronno and Prosecco)
1 Glass of House Champagne (Charles de Villenfin Brut NV)
1 Glass of Laurent – Perrier Brut Champagne

MEAL

1 Bottle of Shloer
1 Glass of House wine (Chardonnay, Sauvignon, Merlot or Zinfandel)
½ a Bottle of House Wine (Chardonnay, Sauvignon, Merlot or Zinfandel)
1 Bottle of House Wine (Chardonnay, Sauvignon, Merlot or Zinfandel)
1 Bottle of Cava (Sparkling Wine)
1 Bottle of Prosecco
1 Bottle of House Champagne (Charles de Villenfin Brut NV)
1 Bottle of Laurent – Perrier Brut Champagne

TOAST

1 Glass of Shloer
1 Glass of House Wine (Chardonnay, Sauvignon, Merlot or Zinfandel)
1 Glass of Cava (Sparkling wine)
1 Glass of Prosecco
3 Shots of Sourz (Cherry, Raspberry, Apple)
3 Shots of your choice
1 Glass of House Champagne (Charles de Villenfin Brut NV)
1 Glass of Laurent – Perrier Brut Champagne

All WINE AND PROSECCO MEASURES ARE 125ML, 6 GLASSES OF WINE OR PROSECCO PER BOTTLE.
JUGS OF ICED WATER WILL BE PROVIDED ON EACH WEDDING BREAKFAST TABLE FREE OF CHARGE.

WINE LIST

WHITE

Laughing Giraffe –Chardonnay

SOUTH AFRICA – This Chardonnay is packed full of citrus and tropical flavours which give way to a beautifully balances, crisp finish.

Cielo Sauvignon Blanc

ITALY – A delicate, crisp white with touches of nettles and gooseberry. Bright, well balanced and refreshing.

Capriano Pinot Grigio

ITALY – So popular due to its amazingly easy drinks nature, typified by pear drop and delicate almond flavours.

Taringi Sauvignon Blanc

NEW ZEALAND – Notes of gooseberry and ripe guava. Beautifully fresh and crisp on the finish.

Thomas Bassot Chablis

FRANCE - Unoaked Chardonnay grapes produce peach & fig flavours and steely acidity with a lingering, light buttery finish.

RED

Willowood Merlot

USA – Plenty of sun-ripened fruit showing plum and damson flavours: soft, supple and well-rounded.

The Accomplice Shiraz

AUSTRALIA – Juicy redcurrants and blackberries. Medium bodied with soft oak tannins and a hit of peppery spice.

Adivino Rioja

SPAIN – A soft easy drinking Rioja, blackcurrant fruits with hints of spice and mellow oak.

Septima Malbec

ARGENTINA – Aromas of fresh berries balanced with the oak, plus vanilla and roasted scents with a velvety full-bodied palate.

Cotes du Rhone Guigal

FRANCE – From one of the Rhon valley's most prestigious producers, this red is medium- bodied with soft cherry and raspberry fruit, and a warming peppery finishes.

WINE LIST

ROSÉ

Wildwood Zinfandel Rosé

USA – Mouth –watering summer berry flavours create this refreshing rosé.

Capriano Pinot Grigio Rosé

ITALY – A traditional blush with a delicate and elegant bouquet, a full flavoured wine with lots of berry flavours and a refreshing dry crisp finish.

BUBBLES

Villa Sandi Prosecco

ITALY – A light dry, refreshing, and delightfully elegant Prosecco. Subtle aromas of blossom and flavours of rip apples

Bach Moscato Frizzante

ITALY - Intense floral and citrus aromas. The taste in the mouth is fresh, creamy and intense, with a pleasant floral background, a sweetness that is typical of the variety and finish that is long.

Siva Prosecco

ITALY – Fully sparkling, lightly nutty, and fruity. Clean and fresh on the palate.

Zonin Rosato Spumante

ITALY – Light salmon pink in colour, dry, light and fruity with wonderful summer fruits and hints of acacia flowers.

Charles de Villenfin Brut NV

FRANCE – Classically made and very elegant, this quality Champagne is rich and full-bodied with rich flavours, a lively mousse, and fresh balanced finish.

Laurent –Perrier Brut

FRANCE – Flavours of citrus and peach fruit mingle with noted of toast and cream with a fine effervescence.

Laurent –Perrier Cuvée Rosé

FRANCE – Delicately blue pink rosé, thanks to a brief encounter with the grape skins – flowery fragrant and dry. This rosé is rich and complex with a soft fruit flavour.