

Spring and Summer Canapes

Tiny Caesar Salad in Parmesan Filo Baskets and finished with Deep Fried Anchovy, Quail Eggs and Caper Flowers

Smoked Chicken infused in Lemon, Garlic and Basil wrapped in Parma Ham and finished with Sun-blushed Tomato and Caper Buds

Bark Sticks of Mozzarella and Baby Tomatoes with Basil Pesto

Bruschetta of Char-grilled Provençal Vegetables with a Garlic Scented Soft Cheese and Basil

Hot Chili Scented Crab and Gruyere Tartlets with Lemon Zest, Spring Onion and Chive

Fresh Figs and Mascarpone Wrapped in Prosciutto served on a Honey Comb

Crispy Peking Duck in Sesame Filo Cases finished with Our Own Plum Sauce and Very Fine Spring Onion

Steamed Asparagus Spears in Bamboo Baskets with Lemon Hollandaise

Tempura of Chinese Mushrooms, Aubergine and Courgette (Flowers in Season) with Sesame, Coriander and Mild Chilli Batter and Sour Dipping Sauce

Basket of Quail Eggs, Baby English Vegetables, Toasted Nuts and Vegetable Chips with Creamy Dips

Lemon Grass, Coconut and Lime Steamed Scallops and Prawns served in Little Glasses

Seared Tuna Crusted with Chilli and Coriander served with Home-preserved Pink Ginger and Japanese Wasabi Horseradish

Vietnamese Pork Spring Rolls Served with Nuoc Cham Dipping Sauce

(Continues)

The _____
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Thai Fishcakes with Sesame Seeds and a Thai Dipping Sauce served on Banana Leaves

Sushi of Tuna and Salmon with Sweet Pancake Rolled with Sticky Rice

Spicy Minced Chicken on Lemon Grass Sticks with a Sweet Mango Salsa

Crispy Sesame Prawn Toast with Sour Fish Sauce Dip

Cajun Chicken on Bark Sticks with a Coconut and Peanut Sauce served on Palm Leaves

Salmon Hollandaise with Watercress En Croute

Spicy Minced Chicken on Lemon Grass Sticks with a Sweet Mango Salsa

Crispy Sesame Prawn Toast with Sour Fish Sauce Dip

Spring and Summer Menus

Starters

Carpaccio of Fresh Salmon Dusted with Parsley, Lemon and Tarragon served with Muslin-wrapped Lemons and a Caper Salsa Verde on Asparagus and Rocket Salad

A Stack of Lemon King Prawns served with Shooters of Vodka-spiked Gazpacho topped with Long Crostini and Quenelles of Avocado Cream

Wensleydale and Goat's Cheese Souffle served on a Summer Leaf Salad with Fresh Raspberry Vinaigrette

Bundles of fresh Asparagus wrapped in Parma Ham served on a Colourful Sweet Red Pepper and Sun-blushed Tomato Basil Salad finished with Rocket and Baby Boccino Mozzarella and a Balsamic-drizzled Salad

Skewers of Lemon Tarragon and Garlic-scented Prawns on a Bed of Ripe Avocado and Summer Herb Salad Drizzled with warm Hollandaise and Parmesan Shavings

Trio of Salmon Served on a Crisp Bruschetta with Rocket and Wasabi Mayonnaise Stacked with fresh Asparagus, Courgette and Rocket Leaves Finished with Golden Angel Hair of Leek

Risotto of Scallop and King Prawn Finished with Citrus Butter and Fresh Herbs

Pressed Fresh Salmon and Herb Terrine served with a Watercress and Cucumber Sauce and Crisp Bruschetta

Main Course

Loin of Lamb Tournedos on a Basil Scented Polenta Croute with diced Provençal Vegetables, Baby Tomatoes and Sugar Snaps finished with a Pink Peppercorn Bearnaise and Rosemary Jus

Breast of Guinea Fowl Stuffed with Fresh Herbs, wrapped in Prosciutto and Served on a Basil and Parmesan Risotto Finished with Asparagus Spears and Salsa Verde

Fillet of Beef served Rare in Medallions with Mustard Bearnaise and a Dark Beef Jus. Baby Salt Roast Potatoes. Sugar-snap Peas and Cherry Tomatoes Tossed in Basil Butter

Fillets of Sea Bass Stuffed with Fresh Garden Herbs and Lemon Zest, served with an Olive and Caper Dressing and a warm Salad of Tomatoes, Green Beans, Olives and New Potatoes

Breast of Chicken Home-smoked over Jasmine Tea, served on a stack of Summer Provençal Vegetables and Crispy Thyme Balsamic Potatoes with a Basil Pesto Dressing

Tournedos of Fillet of Beef with a Chilli and Thyme Butter on Horseradish and Spring Onion Mash with Sugar Snap Peas and Cherry Tomatoes

Confit of Duck Served on a Spring Onion Drop Scone with Wilted Bok Choy and Summer Vegetable Julienne, Glazed with Honey and Five Spice and Served with Rich Aromatic Jus.

Escalope of Rose Veal Served on a Bed of Wilted Summer Vegetables with a Tarragon and White Wine Cream and Crushed, Minted New Potatoes

Pudding

Lemon and Lime Posset Cream on Fresh Crushed Raspberries topped with Greek Yogurt and Lemon Star Shortbreads

Little Berry Terrine in Rosé Jelly with Vanilla Pod Panna Cotta and Hearts of Shortbread

Dessert Wine Poached Peaches served with Home-made Pistachio Ice-cream and Honey Champagne Cream

Passion Fruit (or Summer Berry) Brulee with Fresh Mango and Lime Salad and Crisp Dipping Biscuits

Little Squares of Belgian Chocolate Brownie served on a Pistachio Creme Anglaise Crowned with a Ball of Vanilla Bean Ice Cream and Hot Chocolate Sauce. Finished with Strawberries

Caramelised Lemon and Lime Brulee Tart with Berries and Creme Fraiche

Poached Peaches Served with a Pink Rhubarb and Raspberry Compote and Ginger Ice Cream

Baby Summer Puddings Served with a Mascarpone and Vanilla Pod Cream

Autumn and Winter Canapes

Tarragon and Chive Frittata with Smoked Salmon, topped with Kiln Roast Salmon and Horseradish Cream Cheese

Tartar of Salmon with Capers, Lemon Zest, Sour Cream and Chive served in Tiny Spoons

Tartar of Venison with toasted Hazelnut, Bitter Chocolate , Fresh Parsley and Finely Chopped Cornichon

Scallops infused with Garlic and Thyme wrapped in Pancetta and presented on Knotted Grass Skewers

Caramelised Red Onion and Goat's Cheese Tarts with Fresh Thyme

Tiny Tartlet of Black Pudding and Foie Gras with Golden Apple Chutney Brulee Topping

Rare Fillet of Beef Served in a little Yorkshire Pudding with Horseradish Cream

Sizzling Toad in the Hole made with our Custom Made Designer Sausages

Wild Mushrooms served on a Crisp French Croute Scented with Thyme finished with Gruyere

Very Special Custom-made Country Herb Sausages Baked with Grainy Mustard and Honey served in Wooden Dishes with Creamy Herb Mash Dip

Mini Fish 'N' Chips including Goujons of Haddock, Calamari, King Prawn and Monk Fish served with our own Delicious Tartare, Sea Salt and Lemon Wedges

Smoked Haddock and Cheddar Souffle in Crisp Short Crust Pastry Case with Creamy Cheese Fondue Base

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The _____
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Hot Bruschetta of Black Pudding with Minted Pea Puree and Apple Chutney

Quails Eggs and Streaky Bacon on English Muffins with Oven Roast Tomato

Sweet Red Onion, Wensleydale and Thyme Filo Tarts

Shooters of Pea and Spinach Soup with Long Crostini Dippers and Crispy Ham Croutes

Scottish Smoked Salmon with Fresh Dill, Black Pepper and Lemon Butter on Whole-meal Brown Bread

Tempura of Sea Food, including Calamari, King Prawn and Scallop or Tempura of Vegetables with A Soy Ginger and Coriander Dip

Pork Fillet Tandoori with Riata Cucumber and Mint Dip

Chinese Crab and Water Chestnut Wantons with an Apricot, Ginger and Rice Vinegar Sauce



Autumn and Winter Menus

Starters

Beetroot and Celeriac Salad with a Coriander and Lime Dressing topped with Smoked Trout and Kiln Smoked Salmon served with Sour Cream and Chive, Salmon Caviar and Fingers of Crisp Butter Soldiers

Seared Scallop, Salmon and Monk Fish with Julienne of Leek served on a Crisp Wafer-thin Butter Puff Pastry Base and Finished with a Herb Beurre Blanc

Terrine of Duck and Pheasant with Pistachio Served with an Autumn Salad and Shooter of Sloe Gin

Provencal Roast Vegetable Bruschetta with Char-grilled Artichoke, Zucchini and Aubergine stacked with Goats Cheese, Quail Eggs, Olives and Rocket Mayonnaise finished with Long Crisp Pancetta Strips and Golden Angel Hair of Leek.

Beetroot-cured Gravavlax and Oak Roast Salmon served on a Lemon and Dill Blini with Horseradish and Lemon Cream

Herb-crusteD Oven-baked Goats Cheese served on a Pear, Walnut and Bitter Leaf Salad with Balsamic Dressing

Caramelised Red Onion and Cherry Tomato Tart Tatin served with Buffalo Mozzarella and Watercress Salad

Carpaccio of Fillet of Beef crusteD with Black Pepper and Herbs served with an Olive and Caper Dressing and Parmesan Wafers

Trio of Poached Quail Eggs Served Warm on Bruschetta Topped with an Anchovy Scented Mustard Bearnaise and Crisp Pancetta served Hot on an Autumn Salad

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Main course

Breast of Orange and Thyme scented Duck served Pink on a Bed of Caramelised Root Vegetables and Puy Lentils served with Creamy Parmesan Fennel and Green Beans

Medallions of Deep Juniper-smoked Venison on a Celeriac and Beetroot Rosti, Savoy and Caraway Chiffonnade and Fine Green Beans. (Venison Can Be Replaced by Partridge)

Baked Fillet of Halibut served with a Herb Beurre Blanc with Wilted Water Cress, Spinach and Saute Potatoes

Tornados of Fillet of Beef with a Rich Mushroom and Chicken Liver Parfait Crowned with a Fine Butter Puff Pastry Top on a Bed of Caramelised Balsamic Thyme- Roast Root Vegetables. Red Wine Jus and French Beans

Crispy Leg of Duck with a Chinese Five Spice Sauce served on Julienne of Fine Cabbage , Carrot and Leek with a Jasmine and Coriander Scented Basmati

Medallions of Monk Fish, Salmon and King Prawns Cooked in a very mild Chili, Thyme and White Wine Cream, served with Saute Potatoes Wilted Spinach, Courgette and Minted Peas

Seared Lemon, Honey and Rosemary Carved Rack of Lamb with a Red Wine and Red Currant Jus served with Olive Oil French-roast Potatoes, Green Beans and Parmesan Crusted Parsnips

Mediterranean Chicken stuffed with Egg Plant, Fetta Cheese, Red Pepper, Kalamata Olives and fresh Herbs served with Crisp Pancetta, Artichoke Mash and White Wine-braised Fennel

Boneless Guinea Fowl Stuffed with Fresh Herbs and Wrapped in Prosciutto with a Dark Burgundy Sauce, Shitakee Mushrooms and Shallots. Caramelized Root Vegetables and Artichoke Mash

Pudding

Little Upside-down Spiced Apple and Blackberry Crumbles served with a Greek Yogurt Ice Cream

Rich Chocolate Terrine served with a Honey and Ginger Glace and Crunchy Ameretto Dust.

Baked Plum Brulee with Hazelnut Shortbreads

Red Wine and Cinnamon Poached Pears with a Hot Butterscotch Sauce on a Shortbread Base with Cinnamon Cream

Glasses of Caramelised Oranges, Biscotti and Marscapone Cream topped with Grated Dark Chocolate

Terrine of Dark Chocolate served with a White Chocolate and Grand Marnier Sauce

Spiced Blueberry and Ricotta Tart served warm with Blueberries, dusted with Cinnamon and finished with Clotted Cream or Ice Cream

Apple or Pear Tart Tatin served with extra Hot Caramel Sauce and Vanilla Pod Ice Cream

Apple Sorbet and Dried Apple Discs Stacked with Greek Yogurt Ice-cream and a Dark Berry Coulis

Canape and three course from £60.00 per person ex vat

Buffet menus

Spring and Summer menu suggestions

Charred Breast of Home-smoked Jasmine Tea Chicken served with a Basil Pesto Sauce on a Bed of Grilled Mediterranean Vegetables.

Herb Crusted and Pine Nut studded Roast Provençal Vegetable Tart served on a Bed of Sweet Roast Peppers tossed with Basil, Black Olives and Balsamic Dressing

Salad of Fine Sliced Smoked Chicken Breast with Crisp Pancetta, Toasted Pine Nuts, Rocket and Shaved Fennel Salad with a Fresh Thyme, Lemon and Olive Dressing

Roulade of Yorkshire Lamb Loin Rolled with Fresh Spinach and Herbs and Roasted until Pink served on Home-confit of Tomatoes and Coriander Chutney

Whole Sea Trout Surrounded by King Prawns and served with fresh Tarragon Hollandaise and Ribbons of Cucumber and Watercress Salad

Crispy Chinese Duck and Noodle Salad with Sweet Plum Dressing and Crunchy Julienne of Vegetables, Spring Onion and Coriander

Escalope of Chicken Stuffed with fresh Spinach, Herbs and Pine Nuts, wrapped in Parma Ham and served on Crispy Oven Roast Rosemary Potatoes with a Lemon and Tarragon Hollandaise

Sesame-crusting Chicken Strudel filled with Spinach and Boursin served on a Bed of Minted Butter Courgette, Baby Peas and Wilted Greens

Escalopine of Salmon Pressed with a Lemon and Dill Crust, served on a Bed of Caper and Sour Cream Potatoes with Fresh Dill and a Grainy Mustard Dressing

Autumn and Winter suggestions:

Rare Sirloin of Yorkshire Beef served with Watercress, Wild Mushroom Salad and a Creamy Horseradish and Thyme Dressing

Whole Hambleton Gammon Glazed with Heather Honey and Grainy Mustard Presented on a Bed of Sweet Caramelised Apples and Red Onions

Butter Chicken with Indian Spice Sweet Red Chilli and Coconut Cream finished with Fresh Cucumber Riata served with Baskets of Warm Naan Bread and Stacks of Crispy Poppadums

Tender Strips of Paprika Scented Beef Stroganoff finished with a Sour Cream and Chives on a Bed of Mild Red Chilli and Thyme Buttered Noodles

Skewers of Monk Fish, Salmon and King Prawn wrapped in Zucchini Ribbons Basted with a Lemon and Chervil Butter and served on a Bed of Sweet Baked Fennel

Breast of Guinea Fowl or Pheasant Stuffed with a Herb Moulis, wrapped in Parma Ham served with a Rich wild Mushroom and thyme Jus and Creamy Dauphinois Potatoes, Fine Green Beans tossed with Pine nuts, Smoky Bacon and Crispy Parmesan Roasted Parsnips.

Rich Venison Casserole with Apricots and Chestnuts in Juniper and Port Sauce with Gratin of Celeriac, Rosemary French Roast Potatoes and Autumn Salad of Watercress, Endive, Orange and Fennel with Walnut Dressing.

Boeuf Bourguignon with Wild Mushrooms, Baby Shallots, Lardons, Deep Red Wine Sauce, Creamy Root Vegetable Mash and Autumn Greens

Medallions of Monk Fish and Salmon in a Light Tomato Cream, White Wine, Thyme and Mild Chilli Sauce on a Bed of Crispy Saute Potatoes Dusted with Fresh Parsley

Leg of Rosemary and Lemon Crusted Yorkshire Lamb served with a Parmesan, Celeriac and Fennel Gratin



Salads and Accompaniments

Baby Leaf and Soft Herb Salad with Croutons, Pine Nuts, Quail Eggs and Parmesan

Baby New Potatoes with a Caper, Parsley Chive and Black Pepper dressing

Wilted Warm Salad of Mange Tout, Petit Pois Calabrese and Fresh Spinach

Slow Cherry Tomatoes Tossed in Basil Butter

Red Camargue Rice with Lemon, Lime and Coriander Chilli dressing

Baby Beetroot and Shaved Fennel with Balsamic Roast Red Onions and Caraway Dressing

Steamed Basmati Rice with Lemon Grass and Coriander

Sweet Vine Ripened Tomatoes with Buffalo Mozzarella and a Balsamic Dressing

Rustic Salad of Leaves, Tomatoes, Cucumber, Celery and Toasted Nuts tossed in Balsamic Dressing finished with Chunky Croutons and Parmesan

Roast Provençal Vegetables with Black Olives, Basil and Sweet Red Pepper Dressing

Plated Asparagus Hollandaise with shaved Parmesan and Balsamic Rocket dressing

* A selection of vegetables and salads will be tailored to suit your main course requirements.



Plated Puddings

Terrine of Dark Chocolate served with a White Chocolate and Grand Marnier Sauce

Spiced Blueberry and Ricotta Tart served with Blueberries and Dusted with Cinnamon

Mille Feuile of Shortbread Layered with fresh Blueberries and Brambles and Served with a Fresh Berry Coulis

Lime and Pistachio Kulfi Ice Cream with Pistachio Wafers

Apple Tart Tatin with Home-made Vanilla Pod Ice-cream

Creamy Vanilla Bean Pannacotta with Blueberries in a Balsamic Syrup

Individual Creme Brulee with Crisp Dipping Biscuits

Blazed Stone Fruits served with Honey and Ginger Glace and Amoretti Biscuits

Passion Fruit Brulee with Fresh Mango Salad and Crisp Dipping Biscuits

Poached Pears with Butterscotch Sauce, Meringue and a Blackberry and Star-anise Compote

Caramelised Citrus Tart with Dark Berry Sorbet and Candied Limes

Glasses of Caramelised Oranges, Biscotti and Marscapone Cream Topped with Grated Dark Chocolate

Little Squares of Belgian Chocolate Brownie served on a Pistachio Creme Anglaise crowned with a Ball of Vanilla Bean Ice Cream and Hot Chocolate Sauce. Finished with Strawberries

Canape, buffet main course and pudding from £55.00 per person ex vat



Full Gala Buffet

Fresh Crab with a Lemon and Parsley Dust topped with Lemon Mayonnaise served in Little Crab Shells (with Wooden Fork)

Cracked Crab Claws served with Saffron Ioli

Skewers of King Prawn and Calamari tossed with Red Chilli, Lime and Coriander

Extravagant Trays of Oysters on a Bed of Lemons and Rock Salt with Champagne Vinegar Reduction, very fine diced Shallot, bottles of Tabasco and large Bowls of Ocietra Caviar with Bone Spoons, Chopped Egg, Etc

Little Glasses of Lobster and Cray Fish Cocktail with Little Silver Spoon

Green Lip Tasmanian Mussels served on the Half Shell with a Red Onion and Tomato Salsa

Scallop Shells Filled with a selection of Three Way Salmon (Smoked, Poached and Gravavlax) Garnished with Lemons, Limes, Black Pepper and topped with Sour Cream and Chive

Sushi of Fresh Tuna and Salmon, with Sticky Rice and Wasabi

Shooters of Vodka Spiked Gazpacho Garnished with King Prawn

All the above will be served on a extravagant ice bar which will include hand carved ice bowls



Pudding

A Gelatto Bar Serving a selection Ice Cream and Sorbets

A impressive display of Local and Continental Cheeses served with Grapes, Figs, Celery, Nuts and interesting Wafer Biscuits

Glass Tower of Mini Puddings examples include Lemon Tarts, Chocolate Pots, Summer Puddings, Glasses of English Trifle, Miniature Chocolate Eclairs filled with Rich Chocolate Ganache and Little Meringues with Summer Berries and Thick Jersey Cream

Extravagant Crepe Bar Serving Suzzete to Order

Canape, Gala buffet main course and pudding from £65.00 per person

Vegetarian Options

Provencale Vegetable Strudel made with Filo Pastry

Field Mushrooms stuffed with Provencale Vegetables and Crusted with Pinenuts and Herbs served with Rocket Pesto.

Goats Cheese and Char-grilled Vegetable Tart studded with Pinenuts

Cherry Tomato and Red Onion Tart Tatin with Melting Fresh Buffalo Mozzarella

Bruschetta Stacked with Sun -Dried Tomatoes, Artichoke Hearts, Roast Red Peppers, Olives, Asparagus Spears and Quail Eggs; Drizzled with an Anchovy-scented Rocket-pesto style Mayonnaise and Finished with "Angel Hair" (Deep Fried Salted Leeks)

Goats Cheese and Char-grilled Vegetable Tart studded with Pinenuts

Caesar Salad with Deep Fried Capers & Anchovies, tossed with little Gem Lettuce, Quail Eggs, Shards of Parmesan and Garlic scented Croutons

Egyptian Sambusek Pasties filled with Spinach, Cream Cheese, Pinenuts and Garlic sprinkled with Poppy & Sesame Seeds

Linguini Salad with exotic Wild Mushrooms, Artichoke Hearts and Tarragon with a Truffle Oil Dressing

Cous Cous Parcels filled with Red Peppers, Cheese, Tomato, Courgette and Chilli



Supper suggestions

A Selection of Local and Continental Cheeses served with Fresh Fruits and interesting biscuits

Pate's Charcuterie Ciabattas and French Breads, Olives, Tapenades Etc (Large extravagant display for guests to help themselves)

Selection of warm Baby Pies , Quiches and Frittatas served on Mirrored Trays with Baskets of Mixed Skewered Club Sandwiches, Croque Monsieur and Fun Baby Custom Made Pork Sausages in Tiny Finger Rolls with Home Made Tomato Relish (served by waitresses in a roaming fashion or left on a side table for guests to help themselves)

Little Supper Pots of Creamy Tarragon and Lemon Scented Fish Pie with King Prawn Salmon and Monk Fish with Golden Gruyere Potato / Baby Cottage Pie with Parsley Leek and Cheddar Topping , and Creamy Spinach Ricotta and Pine Nut Gratin with Shitake Mushrooms. (Served from trays or from a service point with small fork only)

Little Bowls of Delicious Thai Chicken Curry, Creamy Tomato and Lime Sweet Potato and Spinach Curry with Cucumber Riata with Jasmine Scented Rice, dipping Naan Fingers and Crispy Poppadom Flags

Supper from £5.95 per person ex vat

The _____
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Drink / Cocktail suggestion:



Mojito-A delicious refreshing combination of mint, white rum and lime juice.



Cosmopolitan-Perfect mix of vodka and cranberry juice for a night to remember



Summer fruit sour -Tangy blend of fruit flavours balances out beautifully with the dryness of the gin.

Non alcoholic option

Peach Bellini fresh Peach Puree, topped with Sparkling Ice Cold Water and sugar syrup to Sweeten.

Strawberry Royal with Creme de Cassis and Strawberry puree mixed with Soda and Ice

Cool as a Cucumber- A lime mint and Earl Grey infusion with a good dash of Lime and a little sugar syrup, ribbons of wafer thin curled cucumber.

Yorkshire Party Summer Berry Punch - Summer berries crushed with fresh lemons and ice topped with cranberry juice and garnished with skewers of fruits.

Ginger Mule Without the Kick - Cloudy ginger beer, fresh lime juice crushed with mint leaves and Angostura Bitters for a long refreshing drink

Elder flower Zing-fresh lemons and limes squeezed, sweetened with Eldeflower Cordial and topped with sparkling water over slices of citrus fruit, fresh mint leaves and lots of ice

WHITE WINE

Esperanza Sauvignon Blanc	Mendoza Valley	Argentina	£8.50
	A zesty, clean and aromatic Argentinian Sauvignon Blanc that is fruity yet clean, crisp and refreshing.		
Coldridge Estate Semillon Chardonnay	South Eastern	Australia	£8.75
	Pale gold in colour and rich and silky in texture. This Classic Aussie blend displays light citrus flavours combined with peaches and tropical fruits.		
Neblina Chardonnay	Central Valley	Chile	£9.25
	A new addition to our Neblina collection, this Chardonnay from Chile's Central Valley is packed with tropical fruit flavours and a soft mouthfeel.		
L'Enigme de Foncalieu Sauvignon	Vin de Pays d'Oc	France	£10.50
	From the vineyards of the old village of Puichéric, 20km east of Carcassone, this is a dry, fresh and fruity Sauvignon which offers a powerful nose of gooseberry, citrus and freshly cut grass with hints of more exotic fruits.		
Grand Héron	Vin de Pays des Côtes de France Gascogne		£10.00
	This Colombard based white is packed with refreshing grassy and fruity aromatics. An invigorating wine brimming with grapefruit characteristics.		
La Grille Cool-Fermented Chenin Blanc, Gwenaël Guihard	Loire Valley	France	£10.25
	A freshly fruity and slightly off-dry white bottled with a natural spritz to maintain freshness. Plenty of white flower and peach characters from the fully ripe Chenin Blanc grapes make this a delicious, summery white.		
Bellevue Hill Verdelho	South Eastern	Australia	£11.25
	An intense and flavoursome wine that is full bodied and rich with ripe tropical fruit.		
Marques de Caceres Rioja Blanco		Spain	£11.25
	A superb white Rioja in the modern style with a complex and distinctive full flavour, dry and slightly nutty. Floral hints on the nose belie the touch of honey on the palate.		
Muscadet Sur Lie, Château la Touche	Loire Valley	France	£11.25
	A tangy, refreshing Muscadet which has acquired a spritzy, yeasty and fuller taste through a period of maturation on its lees.		
Marlborough Hills Sauvignon Blanc, Winegrowers of Ara		New Zealand	£11.50
	Tropical citrus fruit aromas lead to a palate which bursts with lemongrass and limes		
Verdicchio dei Castelli di Jesi, Coste del Molino		Italy	£12.50
	One of Italy's most famous white wines made from the Verdicchio grape variety. It shows crisp, crunchy fruit flavours of ripe lime and apples with subtle mineral notes and a mouth-watering finish.		
Riesling, Philippe Zinck	Alsace	France	£13.50
	Pale lemon in colour with soft green hues and an open floral nose. Full bodied lemony		

citrus characters, fresh and enticing with good length.

Mâcon-Villages Blanc, Cave Prissé Burgundy France £14.00

A delightfully easy drinking white Burgundy, full of delicious creamy fruit flavours.

Gavi La Lancellotta Italy £14.25

Steely minerality, delicious crispy citrus notes and refreshing acidity with discernible apricot and peach flavours that have a beautiful tangy finish.

WHITE WINE CONTINUED

Mâcon-Lugny, Louis Latour Burgundy France £15.50

Louis Latour is one of the top names in Burgundy and this sophisticated wine has a well defined buttery lemon bouquet and crisp fruit flavours.

Knapstein Hand Picked Riesling Clare Valley Australia £16.00

Intense petrol and floral aromas, delicious notes of honey and a crisp, dry finish. The perfect aperitif.

Fairleigh Estate Sauvignon Blanc Marlborough New Zealand £15.50

Ripe, lemony and zesty with an exquisite bouquet of elderflower and fresh gooseberries and a long mouth-watering finish.

Pouilly-Fumé Les Cascadelles, Caves de Pouilly-sur-Loire Loire Valley France £15.00

From a high-quality Co-op comes this delicious Pouilly-Fumé packed with classic Sauvignon Blanc flavours of gooseberries, lime and fresh grass backed by an elegant mineral character.

Sancerre "La Pierre Blanche", Fouassier Loire Valley France £16.50

The Fouassier family have been viticulteurs for ten generations, with knowledge and experience being handed down from one generation to another. Fruity and zesty with superb minerality and floral notes this wine has clean citrus flavours coupled with hints of lemongrass.

Vasse Felix "Adam's Road" Chardonnay Margaret River Australia £18.00

Packed with ripe tropical fruits, combined with a well balanced acidity, this is a Chardonnay not to be missed!

Chablis, Domaine Vocoret Burgundy France £16.75

A steely dry Chablis from an acclaimed producer, a good depth of mineral complexity overlaid by a lovely racy texture of lemons and grapefruits.

Pouilly-Fuissé Terroirs de Fuissé Sélection, Christophe Cordier Burgundy France £22.00

Made from grapes sourced from the finest vineyard sites around the village of Fuissé, this wine undergoes a traditional vinification with half the wine fermented in large oak 'fûts', or barrels, giving the wine its classic, toasty finish. This richness is balanced by tropical pineapple flavours and crisp citrus acidity.

Meursault, Henri de Villamont Burgundy France £24.00

Offers rich buttery fruit, a fine unctuous palate and a soft nutty finish. This proves

why Meursault is hailed as one the better names in Burgundy vineyards.

Chablis Grand Cru, Vocoret	Burgundy	France	£31.25
	The Grand Cru Blanchots vineyard produces wines that are amongst the most delicate, perfumed and stylish of all the Chablis Grand Crus. This medium-bodied example offers zesty, clean lemon fruit on the palate with rich undertones yet crisp acidity.		

ROSE

Neblina Merlot Rosé	Central Valley	Chile	£8.75
	An exciting New World Rosé packed with intense colour and mouthwatering red fruit characters		

Pinot Grigio Rosé Breganze	Veneto	Italy	£10.00
	Soft floral flavours on the palate and a refreshing, pleasantly smooth finish.		

Château Guiot Rosé	Costières de Nîmes	France	£11.50
	An elegant wine with an intense aroma of fleshy, juicy fruit, and refreshingly persistent flavours. Grenache, Syrah and Cinsault are grown on the unique rolling pebbles, "Gress," of Château Guiot		

RED WINE

Esperanza Merlot	Mendoza Valley	Argentina	£8.50
	A smooth, soft merlot, with ripe aromas of raspberries, plums and cherries.		

Coldridge Estate Shiraz Cabernet	South Eastern	Australia	£8.75
	A soft fruity red with ripe berry fruit and gentle spicy flavours. Spicy Shiraz, lightened by leafy Cabernet Sauvignon, and enriched by a touch of oak.		

L'Enigme de Foncalieu Cabernet Sauvignon	Vin de Pays d'Oc	France	£10.50
	From the vineyards of the old village of Puichéric, 20km east of Carcassone, this is a full bodied red with aromas of fresh, ripe blackberries and blackcurrants and a long, lingering spicy palate. Fine tannins and a rich, concentrated finish.		

Adobe Carmenere	Colchagua Valley	Chile	£10.75
	Intense flavours, a selection of plums, blackcurrants, coffee and chocolate enrich the desirable palate.		

Pinot Noir La Grille	Loire Valley	France	£10.25
	A medium-bodied Pinot Noir with soft tannins and good crisp acidity.		

Château Guiot	Costières de Nîmes	France	£11.25
	A blend of Grenache and Syrah grapes this beautifully scented wine offers spicy rich berry flavours.		

Castillo Rioja, Bodegas Palacio		Spain	£12.00
	This full-bodied, spicy Rioja is aged in American/French oak for 6 months imparting hints of cinnamon and vanilla.		

Argento Malbec, Catena	Mendoza	Argentina	£12.00
	Over 100 years of wine making experience behind this Catena family wine. A ripe		

bramble nose, an intense, rich palate with a smooth balance between oak and crispness.

Beyerskloof Pinotage Stellenbosch South Africa £12.00

This Pinotage has all the ripeness of the Cape's best wines, and with a lovely long smokey finish.

Yali Reserve Cabernet Sauvignon Colchagua Valley Chile £12.75

A rich and full bodied Cabernet with open aromas of cherries and raspberries, tobacco and a hint of coffee.

Mount Langi Ghiran 'Billi Billi Creek' Shiraz Victoria Australia £14.50

An exceptional wine from an up-and-coming producer delivering rich black fruit flavours and distinctive black pepper characters.

Rioja Crianza, Marqués de Caceres Spain £13.50

An excellent wine from a great producer. Distinct flavours are combined with an abundance of fruit balanced with velvety smooth tannins.

Château du Monthyl, Médoc Bordeaux France £14.00

A classic Médoc wine from the famed 2000 vintage. Rich in colour and bouquet, the harmonious palate shows perfect balance between ripe red fruit flavours and well integrated tannins.

Château de Flaugergues Coteaux du Languedoc France £14.50

A rich, robust offering from the Languedoc. A blend of two-thirds Syrah and one-third Grenache from old vines produces a warm fruit-laden wine. This wine was # 21 in the Wine Spectators top 100 wines tried in 2003 scoring an "Outstanding 92 points"

RED WINE CONTINUED

St-Emilion, Cave Co-op de St-Emilion Bordeaux France £14.75

A rich, round, mellow Merlot from St Emilion, Bordeaux's most historic wine region that is full of style and elegance.

Bourgogne Rouge Domaine Michel Sarrazin Burgundy France £14.75

From a family estate situated in the heart of Burgundy's Côte Chalonnaise this wine has a concentrated, well-structured palate of pure red-berry fruits.

Beaujolais Lantignié, Louis Jadot Beaujolais France £15.00

The village of Lantignié is just north west of Regnié in the heart of the Beaujolais-Villages region. This is a bright, vibrant Gamay with moderate acidity and soft tannins, cherry and raspberry flavours and a pleasant finish.

Barbera d'Alba Sucule, Villa Lanata Italy £15.75

A lush, Morello Cherry packed Italian classic full of smooth, creamy fruit and a wonderfully warming finish. A "log fire" wine.

Chianti Classico Sanleonino, Tenimenti Angelini Italy £16.50

Fantastic Chianti from densely planted vineyards on a perfect south-easterly slope near the village of San Leonino. Made from 95% Sangiovese, it has all the violet and red cherry characters you'd expect, with a sumptuous finish.

Fleurie Flower Label, Georges Duboeuf Beaujolais France £16.75

The epitome of a Beaujolais Cru. Fruity, scented with an attractive silky texture and fresh raspberry fruit from Mr Beaujolais himself.

Fairleigh Estate Pinot Noir Marlborough New Zealand £17.75

Hand harvested from vines on the southern side of the Wairau Valley, this is a classic Pinot from respected winemaker Brent Marris. Delicious berry fruit and subtle spicy aromas with well balanced tannins.

Marqués de Riscal Reserva Rioja Spain £21.25

A fantastic Rioja Reserva showing classic aromas of vanilla and toasted oak combined with summer fruits. Marques de Riscal is the master.

Châteauneuf-du-Pape, Domaine Lucien Barrot Rhône Valley France £23.75

This is a powerful, yet softly structured Châteauneuf. Juicy blackcurrant and blueberry flavours fill the mouth while aromas of leather, smoke and Asian spices fill the nose. Good heady stuff!

Barolo La Mora Italy £24.50

A deliciously mature Barolo offering raisin and plum fruit aromas. Well-structured with good acidity and length.

La Réserve de Léoville-Barton, St Julien Bordeaux France £28.25

The second wine of Château Leoville-Barton. The 2000 Grand Vin received 96 Parker Points, and the second wine represents sensational value for the vintage. Grapes are hand-picked and fermented in large oak vats before undergoing 15 months ageing in oak barrels. The subsequent wine is concentrated but elegant, with ripe fruits and delicate perfume – a claret of true class.

SPARKLING WINE

Codorniu Cuvée Raventos Spain £14.25

This prestigious Spanish Cava boasts rich, fat, creamy flavours in an elegant style.

Lindauer Brut New Zealand £14.25

Consistently one of the most sought-after sparkling wines in the world.

Prosecco di Conegliano Valdobbiadene Extra Dry Italy £16.00

This fine, fruity Prosecco reveals hints of apples and pineapples. Ideal as an apéritif or to accompany light food.

CHAMPAGNE

Oeil de Perdrix Rosé	Champagne	France	£25.50
	Delicate in style, but with a perfect weight of fruit.		
De Telmont Grande Réserve	Champagne	France	£27.25
	Medium bodied, with apple and lemon fruit flavours and a classically yeasty style.		
Jean Dumangin Premier Cru Brut Carte d'Or	Champagne		£27.50
	Winner of a gold medal award at the Concours Mondial de Bruxelles 2008. Rich, yeasty, complex. All you want in a good Champagne		
Veuve Clicquot	Champagne	France	£35.25
	Superb marriage of freshness and power; with rich fruit and mouthfilling mousse.		
Pol Roger Reserve NV "White Foil"	Champagne	France	£33.90
	A classically styled Champagne of considerable class. A firm yet creamy structure, with plenty of zesty fruit and true depth.		

All wines listed are subject to availability. Prices prior to confirmation may be subject to change without notice. Prices are per bottle and exclude vat.