

Party Ingredients

Private Caterers

Wine List
February
2014



Special Events

We are delighted to present our catering wine and drinks list which details a broad selection of exciting wines from all over the world. Many of the wines we import ourselves from smaller specialist producers, and we can therefore offer very competitive prices. The range of English wines are from our own award-winning vineyard, Nutbourne in West Sussex. All the wines are selected for their individuality, quality and suitability to compliment good food and special occasions. All prices are subject to VAT.

35
Years & Still
Innovating

Party Ingredients

Private Caterers

House Selection

We offer 11 different wines in our House Selection; each with a different style but all represent good value and reliability.



Whites

Don Javiera, Chardonnay 2012 £14.50
Full flavour Chilean Chardonnay

Running Duck Chenin Blanc 2012 £14.50
Organic and Fair-Trade – light, dry, honeyed from South Africa

Château Le Vigneau, Bergerac Sec 2012 £14.50
Light, easy drinking Sauvignon

Nutbourne Sussex Reserve 2013 £15.00
Award winning English wine from West Sussex – wonderful, crisp and dry with lasting fruit and elderflower

Reds

The Landings Shiraz Cabernet 2012 £14.50
Robust, Australian wine

Bodegas, Aguila Real Tempranillo 2012 £14.50
A well-rounded wine showing ripe plums and a leathery finish

Côtes Du Rhône, Domaine De Sarrelon 2011 £14.50
Mildly oaked, lighter style Organic wine

Château La Baronne, Corbières 2010 £15.50
Exceptional value, smooth with good body and length

Nutbourne Pinot Noir 2013 £15.00
Easy drinking, light with full fruit and hint of spice

Rosé

Côtes Du Rhône Andeol Salvert 2012 £14.50
Dry and refreshing with summer fruit tones

Nutbourne Blush 2013 £15.00
Pinot Noir and Schönburger – a superb example of the new era in English wine

Party Ingredients

Private Caterers

Sparkling Wines and Champagnes

The first sip of a delicious chilled, effervescent glass of English Sparkling Wine really sets the tone for a great evening.



Sparkling Wines and Champagnes

Chevalier Blanc De Blancs Brut NV £16.50

Very clean, dry sparkling wine

Prosecco "Pisani" £19.50

Zingy, very light, fashionable sparkler

Nutty Brut 2010 £24.00

Winner of UK Wine of the Year and Gold Medal. English sparkling wine at its finest. Dry, fruity and well balanced

Lagache Brut NV £26.50

Our House Champagne, balanced with good fruit and freshness – highly recommended

Lagache Brut Rosé NV £27.50

Stylish, dry Rosé with a hint of raspberry

Nutty Blush Pinot Noir 2010 £60.00 per magnum

In Magnums

Outstanding 100% Pinot Noir. English sparkling wine with real impact

Lagache Blanc de Blancs NV £64.00 per magnum

In Magnums

A superb celebratory champagne with great style

Lagache Vintage 2007 £34.00

Delicious vintage wine which compares very favourably with many more famous champagnes

Grand Marque Champagnes

Pol Roger, White Foil NV £45.00

Bollinger Brut Special Cuvée NV £48.00

Bollinger Rosé NV £55.00

Louis Roederer Brut NV £55.00

Party Ingredients

Private Caterers

Generic White Wine

The huge spectrum of grape varieties and styles of wine from around the world is captured in this section. Many of these wines are ideal aperitifs or make really interesting accompaniments to specific dishes.



Generic White Wines

Muscadet Sur Lie, Clos de la Senaigerie 2012 £15.50

Dry, flinty – the perfect seafood companion

Pinot Grigio, Brume Di Monte 2012 £15.50

Delicate, quaffing wine with soft, lychee flavours

Les Vignes De Bila-Haute, Côtes Du Roussillon 2011 £16.00

Bio-dynamic and Organic – good minerality and complexity

The strong flavour makes this an excellent wine for fish dishes

Picpoul De Pinet, Felines Jourdan 2011/2012 £16.00

Flinty, spring blossoms, fashionable wine

Finca La Florencia Torrontes 2011/2012 £16.00

Lovely, perfumed, melony dry wine from Argentina

Hartenburg Estate, Riesling 2010 £17.50

Rich, mellow Riesling from this delightful South African Vineyard

Gavi Di Gavi, Bric Sassi Della Maddalena 2011 £17.50

Distinctive, fashionable herby Italian wine

Albarino – Bodegas Santos 2011 £18.00

Full flavoured, rounded aromatic wine of great distinction

Palliser Estate, Riesling, Martinborough 2011 £18.00

Off dry, distinctive Riesling with good length

Party Ingredients

Private Caterers

Chardonnay Wines

White Wines of low acidity, often with soft vanillary character and richness classically suited for all types of fish or lighter main dishes.



Chardonnay

Durbanville, Unwooded Chardonnay 2011	£15.50
Delicate, peaches and apricots from South Africa	
Devlin's Mount, Chardonnay 2011	£16.00
Thomson Family, South Australia Almond style Chardonnay with vanilla finish	
Petit Chablis, Domaine Du Colombier 2012	£16.80
Buttery richness and lasting fruit	
Pencarrow Chardonnay, Martinborough 2012	£17.50
Supple New Zealand Chardonnay with good fruit	
St Veran Les Chailloux 2010	£17.50
Delicate with good balance and finish	
Pitchfork, Chardonnay 2012	£19.00
Cool structure with citrus notes – unoaked	
Rully, Domaine Chanson 2011	£23.50
Smokey style, complex and lasting	
St Aubin, Sylvain Loichet 2009	£30.00
Superb well-structured white Burgundy with long finish	
Puligny Montrachet 1er Cru, Les Charmes 2004	£43.00
Fragrant, lasting well aged white Burgundy	
Meursault, Les Grand Charron 2009	£44.00
Nutty nose, rich in the mouth	

Party Ingredients

Private Caterers

Sauvignon Blanc & Rosé Wines

Crisp, pale, fresh wines with herbal, flowery nose and tangy fruit flavours. Individually suited to many types of food including seafood and smoked dishes.



Sauvignon Blanc

Klein Constantia, Sauvignon Blanc 2011 £15.50

Good value, well-made South African Sauvignon from a great producer

Julio Bouchon, Sauvignon Blanc Reserva 2012 £16.00

Melony, grapefruity tones with some acidity – an excellent seafood wine from Chile

Il Palu, Sauvignon Blanc 2012 £16.80

Vibrant and zesty with an aromatic nose – Veneto, Italy

Crossroads, Hawkes Bay, Sauvignon Blanc 2011 £17.00

Herbaceous and crisp with good fruit from New Zealand

Sancerre Langlois Chateau 2012 £18.50

Lovely gooseberry style Sancerre from the House of Bollinger

Pouilly Fumé, L'Arret Buffate 2011 £18.80

Aromatic, full fruit with subtle oak

Isabel Estate, Marlborough, Sauvignon Blanc 2011 £19.50

Delicious New Zealand Sauvignon at its best

Rosé Wines

Saumur Langlois Chateau 2012 £18.00

Delicate, zesty rosé

Chianti Classico, Rosato, Castello di Ama 2010 £19.50

One of the great houses of Chianti produce this lovely floral rosé with fine fruit overtones

Party Ingredients

Private Caterers

“Claret Style”

Blends of Merlot, Cabernet Sauvignon, Cabernet Franc and other varieties produce classic wines honed over centuries as the perfect complement to fine dining.



“Claret Style”

Moon Harvest, Cabernet Sauvignon 2009	£15.50
Robust South Australian cab sauv to accompany red meat and game	
Chateau Lucas, Lussac St-Emilion 2008	£16.00
Easy drinking lighter style Bordeaux	
Klein Constantia Cabernet Merlot 2010	£16.00
Well-made South African “Claret” wine with good depth	
Château Des Gravieres, Grave 2007	£18.50
Flinty Grave with some attractive tannins	
Mountadam, Cabernet Merlot 2008	£19.00
Nutty style with balanced fruit from the Barossa Valley, Australia	
Chateau La Grande Maye, Côtes De Castillon 2009	£19.80
Well known Cru Bourgeois of some complexity	
Pitchfork Cabernet Merlot 2010, Margaret River, Australia	£19.80
Rounded wine ideal for red meats and cheeses	
Château Cissac, Cru Bourgeois Haut-Medoc 2001	£28.00
Lasting wine with good length and ample fruit	
Reserve De Leoville Barton, St Julien 1999	£42.00
Superb Claret – the 2nd wine of this famous chateau	
Chateau Montrose, Medoc 1997	£48.00
Cru Classé Claret of great reputation	
Château Pichon Longueville Pauillac 1997	£60.00
An outstanding 2 nd growth wine at a very good value price	

Party Ingredients

Private Caterers

Generic Red Wines and Pinot Noir

Wines vary enormously according to the "terroir" as well as the grape variety and can range from light and delicate to wholesome, refined and lasting.



Generic Red Wines

Nobile di Montepulciano 2011 £15.50

Bold, fruity wine with hints of cloves and hazelnuts

Finca Las Paredes, Malbec 2010 £16.50

Well rounded, robust red meat wine

Rioja Crianza, Edulis 2011 £17.00

Lighter Rioja style but still good depth and finish

Chinon, Les Barnabes 2010 £17.00

Delicate cherries and damson, good with fish

Moulin a Vent, Chanson 2010 £18.50

Lovely Gamay style. The most distinguished village of Beaujolais

Chianti Classico 2010 £19.50

Classic, rich Tuscan wine with wild berries and leather spice

Pinot Noir

Le Fumé Noir 2010 £15.50

Easy drinking, full fruit Pinot Noir

The Crossings, Marlborough Pinot Noir 2011 £17.00

Velvety, delicate Pinot Noir of some depth

Elephant Hill, Pinot Noir, Central Otago 2010 £24.50

Glorious rich New Zealand Pinot Noir at its best

Mercurey, Louis Carillon 2006 £31.00

Refined lighter style, well-made wine

Domaine Drouhin, Pinot Noir 2009 £36.00

Fantastic Oregon wine of great complexity

Baune 1er cru, Domaine Devevey 2010 £42.00

World Class Red Burgundy

Party Ingredients

Private Caterers

"Rhône"

These rich, robust Rhone style wines really are the perfect accompaniment to game and red meats.



"Rhône"

Domaine de Mus, Grenache 2012	£15.50
Expressive nose with white pepper and violets	
Turkey Flat Butchers Block 2009	£16.50
A traditional Barossa Valley blend with ample dark plums and pepper	
Hartenberg Estate Shiraz 2010, Stellenbosch	£17.50
Supple, well-made peppery wine with lasting flavour	
Vacqueyras, Pavane 2008	£19.00
Robust, well-made wine of good character	
Crozes Hermitage Les Chenets 2010	£21.00
Warm, bold and earthy with a gentle finish	
Qupe Syrah 2009	£21.00
Mature wine with good depth from this Biodynamic Californian producer	
Chateauneuf Du Pape, Ogier 2005	£24.50
Top quality Rhone wine of great distinction	

Party Ingredients

Private Caterers

Dessert Wines & Port

Dessert wines provide a satisfying completeness to a fine meal – a small glass makes all the difference.



Dessert Wines

Coteaux Du Layon, Chaume 2010	£19.50
Delicate, well balanced dessert wine of some distinction	75cl bt.
Bergerac, Vendange D'Autrefois 2007	£14.80
A lovely soft, elegant dessert wine at a very reasonable price	50cl bt.
Luigi Bosca, Gewurztraminer Reserva 2010	£17.50
Interesting, spicy style with rich lasting fruit	50cl bt.
Brown Brothers – Late Harvest Orange Flora and Muscat 2008	£14.00
Powerful with ample orange blossom and rich fruit flavours	37.5cl bt.
Château Petit Vedrines, Sauternes 2008	£15.20
Classic Sauternes from this well reputed producer	37.5cl bt.
Elysium, Black Muscat, California 2005	£15.80
Wonderful red dessert wine with rich aroma and beautiful fruit blossom	37.5cl bt.
Champagne Lagache Rosé NV	£27.50
The perfect accompaniment to a fresh fruity dessert at the end of a meal	

Port

Fonseca Bin 27	£18.00
Croft Lbv 2008	£21.00
Taylors Quinta De Vargellas 2001	£42.00
Gould Campbell 1977	£55.00
Warre's 1975	£60.00

Party Ingredients

Private Caterers

Sherries, Spirits, Beers and Softs

We can usually supply any additional drinks you require.



Sherries

Innocente Fino Valdespino	£22.00
La Gitana Manzanilla	£18.00
Manzanilla Pasada Pastrana Hidalgo	£25.50
Tio Diego Amontillado Valdespino (Dry)	£27.20
Contrabandista Amontillado (Med Dry)	£29.00
Hidalgo Pedro Ximinez Triana	£24.00
Pedro Ximinez el Candado Valdespino	£31.00

Spirits, Cognac & Liqueurs

Bells 8yr Blended Scotch Whisky	£29.50
Tanqueray Dry London Gin	£29.50
Stolichnaya Vodka	£29.50
Bulleit Bourbon	£31.00
Havana Club 3yr Rum	£31.00
El Jimador Resposado Tequila	£33.00
Baron de Sigonac VSOP Armagnac	£39.00
Courvossier Cognac	£39.00
Macallan Gold Single Malt Whisky	£46.00
Aperol, Campari, Pimms and other aperitifs	£28.50
Crème de Peche, Crème de Cassis and others	£19.50

Beers

Kronenbourg 1664 275ml	£3.50
Peroni Nastro Azzurro 330ml	£3.80
Freedom Organic Lager 330ml	£3.80
Meantime London Pale Ale 330ml	£4.00
London Pride 500ml	£4.80
Spitfire 500ml	£4.80

We can also source bespoke cask and craft beers from our local boutique breweries.

Soft Drinks

We are pleased to offer the following range of soft drinks for your event

Homemade Elderflower Cordial	£8.50 lt
Freshly Squeezed Orange Juice	£7.50 lt
Carton Orange Juice	£4.00 lt
Cranberry Juice	£4.00 lt
Tomato Juice	£4.00 lt
Hildon Mineral Water (Still/Sparkling)	£2.50 75cl

Party Ingredients

Private Caterers

Special Soft Cocktail Range

A delicious, themed corporate cocktail will have your clients talking long after the bar closes.



Cocktail Bars

We are also able to offer speciality cocktail bar operations. There is a separate charge for a cocktail barman and the ingredients are charged on consumption. Please ask for details.

Special Soft Options

Thyme and Lemon Cooler £6.50 lt.

Decorated with Herb Garnish and Crushed Ice

Watermelon, Coconut and Fresh Lime Crush £6.50 lt.

Decorated with Mint and sliced watermelon

Homemade Lemonade £5.00 lt.

Decorated with Fresh Lemon and Lemon Balm (if available)

Blackberry and Pear Cocktail £7.50 lt.

Decorated with Fresh Blackberries

Orange and Cranberry Sunset £6.50 lt.

Made with:-

1 Litre Fresh Cranberry Puree

8 Litres Fresh Orange Juice

Exotic Fruit Punch £5.00 lt.

Served with lots of ice and if appropriate decorated with fresh Strawberries and Pineapple

Made with:-

1 Litre Fresh Mango Puree

1 Litre Passion Fruit Puree

1 Small Bottle Lime Juice

4 Carton Pineapple Juice

4 Mineral Water

Sparkling Elderflower and Mint £4.00 lt.

Made with:-

Homemade Elderflower Cordial

Sparkling Mineral Water

Garnished with Sprigs of Fresh Mint