

Banqueting Menu



The following provide a wide choice of dishes for banqueting, receptions and dinners. Please select one starter, one main course and one dessert for your party (this excludes special dietary requirements).

The price of your three-course menu including coffee and truffles, is determined by your choice of main course and all dishes can be adapted to suit individual requirements.

STARTERS

Tomato & Red Pepper Soup topped with crumbled Feta Cheese (v)
Wiltshire Ham Hock & Parsley Terrine, Homemade Piccalilli, Seeded Crostini
White Onion, Thyme & Cheddar Soup, Parmesan Crostini (v)
Chicken Liver Parfait, Marinated Pear, Picked Walnut & Port Jelly
Plum Tomato, Mozzarella, Basil Pesto and Cracked Black Pepper (v)
Warm Goat's Cheese & Red Onion Marmalade Tart, Pickled Pearl Onions, Lambs Lettuce (v)
Fried Halloumi Cheese, Lime & Caper Vinaigrette and Watercress (v)
Traditional Smoked Salmon, Capers, Lemon in muslin, Brown Bread & Butter
Smoked Duck Salad, Spiced Orange, Rocket Leaves, Toasted Pine Kernels
Classic Prawn Cocktail with Bloody Mary Sauce
Melon, Prosciutto & Raspberries
Ginger & Coriander Crab Cakes, Crispy Seaweed, Sweet Chilli Sauce
Smoked Salmon and Crayfish Roulade, Pickled Cucumber, Crème Fraîche and Dill

MAIN COURSES £38

Grilled Chicken Supreme, Lemon & Tarragon, Mushrooms, Lemon Mash Peas & Lettuce
Traditional Roast Chicken, Sage & Onion Stuffing, Roast Potatoes and Vegetables
Roast Loin of Wiltshire Pork, Apricot, Apple & Sage Stuffing, Roast Potatoes and Vegetables
Grilled Salmon Fillet, Braised Fennel, Crushed New Potatoes, Orange & Chive Butter Sauce
Slow Cooked Daube of Beef, Colcannon Potato, Glazed Carrots and Broccoli
Roasted Squash Risotto, Red Peppers and Rocket (v)
Aubergine, Tomato, Courgette & Feta Moussaka, Mixed Leaves (v)
Roast Breast of Wiltshire Turkey, Pigs in Blankets, Chestnut Stuffing, Roast Potatoes and Vegetables
Wild Mushroom Filo Parcel, Pilau Rice, White Wine Velouté (v)

Please note: Some dishes may contain nuts. (v) = suitable for Vegetarians

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Banqueting Menu



MAIN COURSES £42

Roasted Cod in Parma Ham, Salt Baked New Potatoes, Wilted Spinach and Chive Butter Sauce

Baked Lamb Rump, Mediterranean Vegetables, Courgettes, Potato Rosti, Smoked Garlic & Sage

Roasted Guinea Fowl, Juniper, Creamed Cabbage and Twice Cooked Potato

Pork Belly, Lyonnaise Potatoes, Broccoli, Chestnuts & Bacon

Grilled Sea Bass, Creamed Fennel, Wilted Greens, Herb Crushed Potatoes and Dill Butter Sauce

MAIN COURSES £45

Steamed Halibut, Prawns, Leeks, Bisque, Potato Galette

Glazed Rack of English Lamb, Dauphinoise Potato, French Beans, Ratatouille and Rosemary Jus

Beef Fillet, Roasted Shallots, Fondant Potato, Gratin Cauliflower, Carrots and Red Wine Jus

Duck Breast Roasted Pink, Mulled Plum, Caramelised Celeriac, Apple Mash

Beef Wellington, Dauphinoise Potatoes, Oven Glazed Carrots, Fine Beans and Red Wine Jus

Venison Loin, Port Wine Sauce, Creamed Celeriac, Braised Red Cabbage and Duchess Potato

DESSERTS

Vanilla Panna Cotta, Marinated Strawberries and Coulis

Salted Caramel Cheesecake with Warm Apple Compote

Lemon Tart, Raspberry Coulis and Mascarpone

Trio of Chocolate - Brownie, Mousse and Ice Cream

Tropical Fruit Salad, Ginger, Lime, Passion Fruit and Mango Sorbet

Traditional Sticky Toffee Pudding with Vanilla Ice Cream

White Chocolate and Raspberry Bread & Butter Pudding with Vanilla Sauce

Eton Mess - Meringue, Strawberries and Cream

Artisan Farmhouse Cheese, biscuits, Celery, Apple and Homemade Chutney (available for a £3 supplement per person)

Cheeseboard to share £8.50 per person

Filter Coffee and Truffles

Please note: Some dishes may contain nuts. (v) = suitable for vegetarians

Vegan Banqueting Menu



The following provide a vegan choice of dishes for receptions and dinners. Please select one starter, one main course and one dessert for the members of your party who require a vegan menu.

All dishes can be adapted to suit individual requirements.

STARTERS

Roast Tomato & Red Pepper Soup

Carrot & Cashew Paté, Pickled Baby Onions

Carpaccio of Beetroot, Pickled Walnuts, Rocket & Balsamic Reduction

MAIN COURSES

Roasted Patty Pan Squash, Cajun White Beans, Seasonal Vegetables, Watercress Sauce

Cauliflower & Almond Pearl Barley Risotto, Curly Kale

Chickpea Patties, Tomato Ragu, Vegetable Spaghetti

DESSERTS

Fruits of the Forest Salad, White Wine Granita

Soya Rice Pudding, Spiced Fruit Compote

Coconut Panna Cotta, Mango Sorbet

Filter Coffee and Chocolate Truffles

Please note: Some dishes may contain nuts.

Canapé Menu



Smoked Salmon & Crème Fraîche Blinis
Popcorn Chicken, Sriracha Mayonnaise
Prawns in Filo Pastry, Sweet Chilli Dip
Mini Quiche Selection (including vegetarian options)
Cherry Tomato & Bocconcini Skewers (v)
Chicken Skewers with Lemon & Rosemary
Pears Wrapped in Parma Ham
Goat's Cheese Mousse on Crostini (v)
Vegetarian Spring Rolls, Plum Sauce (v)
Dressed Crab Spoons
Wild Mushroom Arancini, Shaved Parmesan (v)
Mackerel Rilette, Pumpernickle
Mini Scones with Jam & Cream (v)
Assorted Macaroons (v)

Please note: Some dishes may contain nuts. (v) = suitable for Vegetarians

Afternoon Tea



Full Afternoon Tea

- Freshly Prepared Finger Sandwiches:
 - Cucumber & Cream Cheese
 - Free Range Egg Mayonnaise & Watercress
 - Smoked Salmon and Lemon Crème Fraîche
 - Ham & Grain Mustard Mayo
- Two Fresh Home-Baked Scones: Fruit and Plain served with Clotted Cream, Preserve and Butter
- A Selection of Delicious Home-Made Cakes, Pâtisserie and Sweet Treats
- Two Rounds of Freshly Brewed Tea or Coffee - select from the lists available

Sparkling Afternoon Tea

To compliment your Afternoon Tea, why not order a chilled glass of:

Sacchetto, Prosecco Brut Fili	£8 per glass
Champagne Collet Brut	£12 per glass

Please advise us of any specific dietary requirements in order for us to advise you accordingly.

Gluten free options are available.

Please note: Some dishes may contain nuts. (v) = suitable for Vegetarians

Barbeque Menu



All BBQs served with Jacket Potatoes (v), a Selection of Breads, Mixed Leaf Salad (v) and a choice of 2 additional Salads.

BBQ DISHES

Please select 4 items (to include any vegetarian selections):

6oz Burgers
4oz Minute Steak
Chicken Drumsticks
Shoulder of Lamb, Yoghurt & Mint Marinade
Chicken Skewers, Bowood BBQ Sauce
Sticky Pork Ribs
King Prawns, Citrus Dipping Sauce
Wiltshire Pork & Herb Sausages
Swordfish Marinated with Ginger, Lime & Chilli
Lamb Koftas, Tzatziki Dip
Mediterranean Vegetable Skewers (v)
Grilled Halloumi (v)
Chickpea & Chilli Bean Burger (v)

SALADS

Please select 2 additional Salads:

Coleslaw (v)
Caprese Pasta Salad (v)
Three Bean Salad (v)
Red Cabbage Slaw (v)
Pasta Salad with Black Olives (v)
Potato & Spring Onion Salad with Chive Crème Fraîche (v)

DESSERTS

Please select 2 Desserts (served 50:50):

Strawberry & Clotted Cream Tart (v)
Profiteroles, Chocolate Sauce (v)
Salted Caramel Cheesecake (v)
Pimms Fruit Salad (v)

Please note: Some dishes may contain nuts. (v) = suitable for Vegetarians

Pulled Pork Station



Slow Braised Shoulder & Leg of Pork or
Roasted Mediterranean Vegetables (v) with Warm Baps, Stuffing and
Spiced Apple Sauce.

Served with Buttered New Potatoes, Mixed Leaf Salad and a choice of 2
additional Salads and 2 Desserts (served 50:50)

SALADS

Please select 2 additional Salads:

Coleslaw (v)

Caprese Pasta Salad (v)

Three Bean Salad (v)

Red Cabbage Slaw (v)

Potato & Spring Onion Salad with Chive Crème Fraîche (v)

DESSERTS

Please select 2 Desserts (served 50:50):

Strawberry & Clotted Cream Tart (v)

Profiteroles, Chocolate Sauce (v)

Salted Caramel Cheesecake (v)

Pimms Fruit Salad (v)

Please note: Some dishes may contain nuts. (v) = suitable for Vegetarians

Finger Buffet Menu



Option 1 - 9 items (7 savoury & 2 sweet)

Option 2 - 11 items (9 savoury & 2 sweet)

Savoury Items

Please select 7 or 9 items in addition to a selection of Freshly Cut Sandwiches & Wraps

A Selection of Savoury Tarts (vegetarian options included)

Duck Spring Rolls, Hoisin Dipping Sauce

Tandoori Chicken Skewers

Lamb Koftas, Tzatziki Dip

Spring Onion & Halloumi Bruchetta (v)

Vegetable Samosas, Mango Chutney (v)

Mini Fish & Chips

Coconut Prawns, Sweet Chilli Dipping Sauce

Pork Pies & Homemade Piccalilli

Spinach & Broccoli Quiche (v)

Smoked Salmon on Pumpernickle Open Sandwich

Smoked Haddock Fishcakes, Lemon Mayonnaise

Tomato Gazpacho Shots (v)

Pea, Feta & Quinoa Spring Rolls, Sweet Chilli Dressing (v)

Wild Mushroom Tartlets (v)

Mini Sweets

Please select 2 items

Eton Mess (v)

Lemon Possett (v)

Chocolate Duo (v)

Salted Caramel Profiteroles (v)

Please note: Some dishes may contain nuts. (v) = suitable for Vegetarians

Hot Fork Buffet Menu



Please select up to 3 Main Dishes, to include any vegetarian selections, and 2 Desserts (served 50:50)

MAIN DISHES

Served with a selection of seasonal vegetables and new potatoes:

Ham Hock, Leek & Grain Mustard Pie

Slow Cooked Beef Ragu, Penne Rigata

Mediterranean Bean Chilli (v)

Lamb Tagine, Lemon & Parsley Cous Cous

Chicken Paella, Prawns, Chorizo, Saffron

Sauté Chicken, Button Mushrooms, Tarragon Sauce

Root Vegetables, Lentil Pie, Topped with Puff Pastry

Mediterranean Vegetable Wellington (v)

Bowood Fish Pie

Chicken Jalfrezi, Pilau Rice, Naan Bread

Lamb Moussaka

DESSERTS

Profiteroles & Chocolate Sauce

Chocolate Tart (v)

Lemon & Raspberry Roulade (v)

Salted Caramel Cheesecake (v)

Eton Mess (v)

Please note: Some dishes may contain nuts. (v) = suitable for Vegetarians

Seasonal Dining Menu



2021 Summer Menu

Starters

Roasted Tomato Soup, Basil Pesto, Crumbled Feta (D, V)

Chicken Liver Parfait, Red Onion Marmalade, Toasted Brioche (D, EG, G, SL)

Smoked Salmon, Shallot, Capers, Dill Emulsion, Brown Bread (F, G)

Salt Baked Beetroots, Whipped Goat's Cheese, Quinoa (D, V)

Mains

Confit Belly of Pork, Mustard Mash, Creamed Cabbage, Cider Sauce (C, D, M, SL)

6oz Rump Steak served Pink, Grill Garnish, Triple Cooked Chips, Peppercorn Sauce (D, SL)

Pan Fried Salmon, Courgette Spaghetti, King Prawns, Shellfish Velouté (D, F, SF)

Wild Mushroom Tagliatelle, Tarragon, Poached Egg, Seasonal Truffle (D, EG, G, V)

Desserts

Seasonal Fruit Eton Mess, Black Pepper Meringue, Basil, Fruit Sorbet (D, EG, V)

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream (D, EG, G, V)

Chocolate Mousse, Mango, Coco Nibs, Orange Sorbet (D, EG, G, V)

Selection of British Cheeses, Quince, Chutney, Crackers (D, C, G, N, V)

Filter Coffee, Chocolate Truffles (D)

Please speak to a member of the team if you have any specific dietary requirements.

(C) CELERY | (D) DAIRY | (DF) DAIRY FREE | (EG) EGGS | (F) FISH | (G) GLUTEN | (L) LUPIN | (MO) MOLLUSCS
(M) MUSTARD | (N) NUTS | (PE) PEANUTS | (SF) SHELLFISH | (SE) SESAME SEEDS | (S) SOYA
(SL) SULPHITES | (V) VEGETARIAN | (VG) VEGAN

2021 Sunday Summer Menu

Starters

- Roasted Tomato Soup, Basil Pesto, Crumbled Feta (D, V)
Chicken Liver Parfait, Red Onion Marmalade, Toasted Brioche (D, EG, G, SL)
Smoked Salmon, Shallot, Capers, Dill Emulsion, Brown Bread (F, G)
Salt Baked Beetroots, Whipped Goat's Cheese, Quinoa (D, V)

Mains

- Roasted Sirloin of Stokes Marsh Farm Beef served Pink, Red Wine Jus (C, D, EG, G, SL)
Half Roasted Castlemead Chicken, Bread Sauce, Thyme Jus (D, EG, G)
Pan Fried Salmon, Courgette Spaghetti, King Prawns, Shellfish Velouté (D, F, SF)
Wild Mushroom Tagliatelle, Tarragon, Poached Egg, Seasonal Truffle (D, EG, G, V)

Desserts

- Seasonal Fruit Eton Mess, Black Pepper Meringue, Basil, Fruit Sorbet (D, EG, V)
Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream (D, EG, G, V)
Chocolate Mousse, Mango, Coco Nibs, Orange Sorbet (D, EG, G, V)
Selection of British Cheeses, Quince, Chutney, Crackers (C, D, G, N, V)

Filter Coffee, Chocolate Truffles (D)

Please speak to a member of the team if you have any specific dietary requirements.

(C) CELERY | (D) DAIRY | (DF) DAIRY FREE | (EG) EGGS | (F) FISH | (G) GLUTEN | (L) LUPIN | (MO) MOLLUSCS
(M) MUSTARD | (N) NUTS | (PE) PEANUTS | (SF) SHELLFISH | (SE) SESAME SEEDS | (S) SOYA
(SL) SULPHITES | (V) VEGETARIAN | (VG) VEGAN

Seasonal Dining Menu



2021 Autumn Menu

Starters

Wiltshire Cider and Onion Soup, Cheese and Apple Crouton (D, G, SL, V)

Heritage Garden Tomato Salad, Burrata, Black Olives, Basil, Balsamic Vinegar (D, SL, V)

Baked Camembert studded with Rosemary and Garlic, Toasted Sourdough Bread (D, G, V)

Confit Duck Rillettes, Gherkins, Pickled Onions, Toasted Sourdough Bread (G, SL)

Mains

Braised Daube of Beef, Creamy Mash, Garden Greens, Red Wine Jus (C, D, SL)

Lamb Provençal, Aubergines, Courgette, Peppers, Fondant Potato (D)

Pan Fried Gilt-head Bream, Roasted Root Vegetables, Chive Beurre Blanc (D, F, SL)

Truffle Gnocchi, Garden Peas, Baby Gem Lettuce, Cream Cheese, Nasturtiums (D, G, V)

Desserts

Roasted Pineapple Tarte Tatin, Coconut Sorbet (D, G, V)

Milk Toffee Tart, Lemon Sorbet (D, G, V)

Malted Orange Profiteroles, Bitter Chocolate Sauce (D, EG, G, V)

Selection of British Cheeses, Quince, Chutney, Crackers (C, D, G N, V)

Filter Coffee, Chocolate Truffles (D)

Please speak to a member of the team if you have any specific dietary requirements.

(C) CELERY | (D) DAIRY | (DF) DAIRY FREE | (EG) EGGS | (F) FISH | (G) GLUTEN | (L) LUPIN | (MO) MOLLUSCS
(M) MUSTARD | (N) NUTS | (PE) PEANUTS | (SF) SHELLFISH | (SE) SESAME SEEDS | (S) SOYA
(SL) SULPHITES | (V) VEGETARIAN | (VG) VEGAN

2021 Sunday Autumn Menu

Starters

Wiltshire Cider and Onion Soup, Cheese and Apple Crouton (D, G, SL, V)

Heritage Garden Tomato Salad, Burrata, Black Olives, Basil, Balsamic Vinegar (D, SL, V)

Baked Camembert studded with Rosemary and Garlic, Toasted Sourdough Bread (D, G, V)

Confit Duck Rillettes, Gherkins, Pickled Onions, Toasted Sourdough (G, SL)

Mains

Roasted Sirloin of Stokes Marsh Farm Beef served Pink, Red Wine Jus (C, D, EG, G, SL)

Half Roasted Castlemead Chicken, Bread Sauce, Thyme Jus (D, EG, G)

Pan Fried Gilt-head Bream, Roasted Root Vegetables, Chive Beurre Blanc (D, F, SL)

Truffle Gnocchi, Garden Peas, Baby Gem Lettuce, Cream Cheese, Nasturtiums (D, G, V)

Desserts

Roasted Pineapple Tarte Tatin, Coconut Sorbet (D, G, V)

Milk Toffee Tart, Lemon Sorbet (D, G, V)

Malted Orange Profiteroles, Bitter Chocolate Sauce (D, EG, G, V)

Selection of British Cheeses, Quince, Chutney, Crackers (C, D, G, N, V)

Filter Coffee, Chocolate Truffles (D)

Please speak to a member of the team if you have any specific dietary requirements.

(C) CELERY | (D) DAIRY | (DF) DAIRY FREE | (EG) EGGS | (F) FISH | (G) GLUTEN | (L) LUPIN | (MO) MOLLUSCS
(M) MUSTARD | (N) NUTS | (PE) PEANUTS | (SF) SHELLFISH | (SE) SESAME SEEDS | (S) SOYA
(SL) SULPHITES | (V) VEGETARIAN | (VG) VEGAN

2021 Winter Menu

Starters

Cream of Mushroom Soup, Chive and Truffle Cream (D, V)

West End Farm Ham Hock and Parsley Terrine, Piccalilli (C, M)

Atlantic Prawn Cocktail, Crisp Baby Gem, Maire Rose Sauce (D, EG, SF)

Iceberg Wedge Salad, Crispy Onions, Walnuts, Blue Cheese Dressing (D, G, N, V)

Mains

Roast Breast of Chicken, Spinach Risotto, Parmesan Crisp, Thyme Jus (D, SL)

Confit Leg of Duck, Braised Lentils, Red Cabbage, Potato Galette, Orange Sauce (D)

Smoked Haddock Fishcake, Spinach, Poached Egg, Tartare Hollandaise (D, EG, F, G, SL)

Ravioli of Butternut Squash, Wilted Spinach, Blue Cheese, Sage, Hazelnuts (D, EG, G, N, V)

Desserts

Glazed Lemon Tart, Raspberry Sorbet (D, EG, G, N, V)

Dark Chocolate Tart, Crème Fraîche (D, EG, G, N, V)

Classic Crème Brûlée, Shortbread (D, EG, G, V)

Selection of British Cheeses, Quince, Chutney, Crackers (C, D, G, N, V)

Filter Coffee, Chocolate Truffles (D)

Please speak to a member of the team if you have any specific dietary requirements.

(C) CELERY | (D) DAIRY | (DF) DAIRY FREE | (EG) EGGS | (F) FISH | (G) GLUTEN | (L) LUPIN | (MO) MOLLUSCS
(M) MUSTARD | (N) NUTS | (PE) PEANUTS | (SF) SHELLFISH | (SE) SESAME SEEDS | (S) SOYA
(SL) SULPHITES | (V) VEGETARIAN | (VG) VEGAN

Seasonal Dining Menu



2021 Sunday Winter Menu

Starters

Cream of Mushroom Soup, Chive and Truffle Cream (D, V)

West End Farm Ham Hock and Parsley Terrine, Piccalilli (C, M)

Atlantic Prawn Cocktail, Crisp Baby Gem, Maire Rose Sauce (D, EG, SF)

Iceberg Wedge Salad, Crispy Onions, Walnuts, Blue Cheese Dressing (D, G, N, V)

Mains

Roasted Sirloin of Stokes Marsh Farm Beef served Pink, Red Wine Jus (C, D, EG, G, SL)

Half Roasted Castlemead Chicken, Bread Sauce, Thyme Jus (D, EG, G)

Smoked Haddock Fishcake, Spinach, Poached Egg, Tartare Hollandaise (D, EG, F, G, SL)

Ravioli of Butternut Squash, Wilted Spinach, Blue Cheese, Sage, Hazelnuts (D, EG, G, N, V)

Desserts

Glazed Lemon Tart, Raspberry Sorbet (D, EG, G, N, V)

Dark Chocolate Tart, Crème Fraîche (D, EG, G, N, V)

Classic Crème Brûlée, Shortbread (D, EG, G, V)

Selection of British Cheeses, Quince, Chutney, Crackers (C, D, G, N, V)

Filter Coffee, Chocolate Truffles (D)

Please speak to a member of the team if you have any specific dietary requirements.

(C) CELERY | (D) DAIRY | (DF) DAIRY FREE | (EG) EGGS | (F) FISH | (G) GLUTEN | (L) LUPIN | (MO) MOLLUSCS
(M) MUSTARD | (N) NUTS | (PE) PEANUTS | (SF) SHELLFISH | (SE) SESAME SEEDS | (S) SOYA
(SL) SULPHITES | (V) VEGETARIAN | (VG) VEGAN

Wine & Drinks Menu



Arrival Drinks	Glass Size	Price
Sparkling Bucks Fizz	125ml	£8.00
Champagne Bucks Fizz	125ml	£10.00
Kir Royal	125ml	£12.50
Champagne Cocktail	125ml	£14.00
Sparkling Bellini	125ml	£8.00
Champagne Bellini	125ml	£10.50
Pimms No.1 & Lemonade	285ml	£6.50
Mulled Wine	175ml	£6.50
Fruit Juice	250ml	£3.50

With Your Meal

Jugs of Fruit Juice	1ltr	£7.00
Jug of Squash (Orange/Lemon/Blackcurrant)	1ltr	£5.50

After Your Meal

Port, Barros LBV, Portugal

The intense aroma is dominated by very ripe black fruit (blackcurrant, blackberry and prune), along with chocolate, cocoa, floral aromas and a slight hint of spices. It is a full-bodied wine with great balance between sweetness and richness of structure.

We stock a range of Liqueurs, Brandy, Whisky, Port and Dessert Wines - Please ask for our current selection.

All prices are inclusive of VAT at the current rate.

Price and vintage can be subject to amendment with or without notice.

If a particular vintage or shipper is unavailable, a suitable alternative will be offered, subject to availability and current price. A further selection of fine wines are available on request.

Wine & Drinks Menu



Champagne & Sparkling Wine

	Vintage	Price
Champagne Collet	NV	£49.00
Veuve Clicquot	NV	£60.00
Bollinger	NV	£85.00
Laurent - Perrier Cuvée Rosé	NV	£95.00
Sacchetto Vini, Fili, Prosecco Brut	NV	£34.00
Sacchetto Vini, Fili, Pinot Grigio Rosato	NV	£36.00

White Wine

	Vintage	Country	Price
Cintila White	2016	Portugal	£21.00
Novita, Pinot Grigio	2016	Italy	£23.00
Domaine Des Pourthié Chardonnay Vin de Pays d'Oc	2016	France	£25.00
Ernst Gouws & Co, Chenin Blanc	2017	South Africa	£26.00
Bishops Leap, Marlborough, Sauvignon Blanc	2016	New Zealand	£30.00
Domaine Gerard Millet, Sancerre	2017	France	£46.00
Sal Silvestro 'Fossili' Gavi di Gavi	2017	Italy	£35.00
Gerard Bertrand, Terroir Picpoul de Pinet	2016	France	£33.00

Red Wine

	Vintage	Country	Price
Cintila Red	2016	Portugal	£21.00
Terre Du Soleil, Grenache	2017	France	£24.00
Viña Echeverria, Merlot Reserva	2016	Chile	£25.00
Berton Vineyards, Winemakers Reserve, The Black Shiraz	2016	Australia	£28.00
Gérard Bertrand, Naturalys Pinot Noir	2016	France	£30.00
Andeluna, 1300 Malbec, Andeluna	2017	Argentina	£33.00
Berton Vineyards, Reserve Coonawarra, Cabernet Sauvignon	2016	Australia	£33.00
Chateau Mayne Blanc, Lussac St. Emilion	2015	France	£48.00

Rosé Wine

	Vintage	Country	Price
Novita Pinot Grigio Blush	2018	Italy	£22.00
San Marzano, Primitivo Rosé Salento 'Tramari'	2016	Italy	£27.00
Château De L'Amurérade, Côtes de Provence Rosé 'Cuvée Marie Christine'	2016	France	£33.00