

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 – A's £42.00

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

Banqueting Menu



MAIN COURSES B's £46.00

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 C's £49.00

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

TEL: 01249 822 228

EMAIL: EVENTS@BOWOOD.ORG

VISIT: BOWOOD.ORG



BOWOOD

HOTEL, SPA AND GOLF RESORT

VEGAN MENU

Starters

Baked Potato and Onion Broth, Herb Dumplings (G)

Wild Mushroom Tart, Vegan 'Hollandaise' Sauce (G)

Pickled Carrot and Quinoa Salad, Orange Dressing (SL)

Mains

Baked Butternut, Spinach and Cranberry Ravioli, Grelot Onions (N)

Beetroot Wellington, Mushroom Duxelles, Greens, Madeira Gravy (G/SL)

16.5 Truffle Gnocchi, Cauliflower Pureé, Baby Vegetables (G/N)

Desserts

Roasted Pineapple Tart, Coconut Sorbet (G)

Frozen Summer Berry Mousse, Lemon Sorbet

Sticky Toffee Pudding, Banana, Pumpkin Praline (G/N)

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

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

2022 Spring Menu

Starters

Leek & Potato Soup, Chervil Cream (D, V)

Cornish Crab Cake, Chilli Jam, Baby Gem (SF, EG, G, SL)

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

Buttered Asparagus, Baked Ricotta, Balsamic Dressing (D, SL, V)

Mains

Classic Chicken Kiev, Creamy Potatoes, Tender-stem Broccoli (G, EG, SL, D)

Confit Duck Leg, Peas, Bacon, Baby Gem Lettuce, Mint (D, SL)

Herb Crusted Cod, Asparagus, Peas, Mustard & Tarragon Sauce (D, F, SF)

Spinach & Ricotta Raviolis, Tomatoes, Spring onions, Arrabiatta Sauce (D, EG, G, V)

Desserts

Egg Custard Tart, Rhubarb Sorbet (D, EG, V)

Triple Chocolate Brownie, Vanilla Ice Cream (D, EG, G, V)

New York Cheesecake, Blueberry Compote (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

2022 Sunday Spring Menu

Starters

Leek & Potato Soup, Chervil Cream (D, V)

Cornish Crab Cake, Chilli Jam, Baby Gem (SF, EG, G, SL)

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

Buttered Asparagus, Baked Ricotta, Balsamic Dressing (D, SL, 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)

Herb Crusted Cod, Asparagus, Peas, Mustard & Tarragon Sauce (D, F, SF)

Spinach & Ricotta Raviolis, Tomatoes, Spring onions, Arrabiatta Sauce (D, EG, G, V)

Desserts

Egg Custard Tart, Rhubarb Sorbet (D, EG, V)

Triple Chocolate Brownie, Vanilla Ice Cream (D, EG, G, V)

New York Cheesecake, Blueberry Compote (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

Seasonal Dining Menu



2022 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

Pork Schnitzel, House Salad, Sauté New Potatoes, Capers & Herb Butter (G, EG, SL, D)

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)

Pea & Mint Raviolis, Baby Gem, Poached Egg, Summer 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)

White Chocolate & Raspberry Cheesecake (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

2022 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)

Pea & Mint Raviolis, Baby Gem, Poached Egg, Summer 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)

White Chocolate & Raspberry Cheesecake (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



2022 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)

Butternut & sage Raviolis, Cream Cheese, Hazelnuts, 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

Seasonal Dining Menu



2022 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)

Butternut & sage Raviolis, Cream Cheese, Hazelnuts, 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

2022 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)

Breaded Camembert, Walnuts, Red Onion Marmalade (D, G, N, V, SL)

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)

Wild Mushroom Raviolis, Wilted Spinach, Crumbled Feta, Hazelnuts (D, EG, G, N, V)

Desserts

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

Dark Chocolate Mousse, Vanilla cream (D, EG, G, 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



2022 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)

Breaded Camembert, Walnuts, Red Onion Marmalade (D, G, N, V, 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)

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

Wild Mushroom Raviolis, Wilted Spinach, Crumbled Feta, Hazelnuts (D, EG, G, N, V)

Desserts

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

Dark Chocolate Mousse, Vanilla cream (D, EG, G, 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

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

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

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

Wine & Drinks Menu



CHAMPAGNE & SPARKLING WINE	125ml	Bottle
BOWOOD FAVOURITE		
Pommery Brut Royal, France, NV	14.5	65
Champagne Collet Brut, France, NV	-	52
Prosecco Brut 'Fili', Sacchetto Vini Veneto, Italy, NV	8.25	38

ARRIVAL DRINKS	Glass Size	Price
Fruit Juice	250ml	3.75
Pimm's & Lemonade	285ml	6.75
Mulled Wine	175ml	7
Sparkling Bucks Fizz	125ml	8.5
Sparkling Bellini	125ml	8.5
Champagne Bucks Fizz	125ml	10.5
Champagne Bellini	125ml	11
Kir Royal	125ml	13
Pommery Champagne	125ml	14.5
Champagne Cocktail	125ml	14.5

BOTTLED BEERS	Price
A Bucket of 10 Bottles of Lager	43
Choose from Heineken Zero, Sol, Peroni, Corona Extra, Budvar & Budweiser - All 330ml	

SOFT DRINKS	Price
Jug of Orange Juice 1ltr	7.5
Jug of Squash 1ltr	5.5
Orange, Lemon or Blackcurrant	

Wine & Drinks Menu



WINE Bottle

WHITE Price

Verdejo 'Mesta' (Organic), Uclés, Spain	24
L'Eclat', Côtes de Gascogne, Domaine de Joÿ, Spain	25
Chenin Blanc, Ernst Gouws & Co, South Africa	29
Sauvignon Blanc 'Estate', Cape Agulhas, Lomond Wines, South Africa	33
Gavi del Commune di Gavi 'Fossili', San Silvestro, Italy	37
Sancerre, Domaine Gérard Millet, France	49

ROSÉ Price

Primitivo Rosé 'Tramari', Salento, San Marzano, Italy	29
Rosé 'Cuvée Marie Christine', Cru Classé Côtes de Provence, Château de l'Aumérade, France	35

RED Price

Tempranillo 'Mesta' (Organic), Uclés, Spain	24
Merlot Reserva, Valle de Curicó, Viña Echeverria, Chile	26
Primitivo 'Il Pumo', San Marzano, Puglia, Italy	27
The Black Shiraz 'Winemakers Reserve', Berton Vineyard, Australia	29
Malbec '1300', Uco Valley, Mendoza, Andeluna, Argentina	34
Rioja Reserva, Bodegas Ondarre, Spain	36
Barolo 'Patres', San Silvestro, Italy	57

AFTER YOUR MEAL 50ml Bottle

Port, Barros LBV, Portugal 7 45

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. Prices can be subject to amendment with or without notice. If a particular 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.