

BANQUETING MENU



The following provide a wide choice of dishes for events, 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, 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, Cracked Black Pepper (v)
Warm Goat's Cheese & Red Onion Marmalade Tart,
Pickled Pearl Onions, Lambs Lettuce (v)
Fried Halloumi Cheese, Lime & Caper Vinaigrette, 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 & Crayfish Roulade, Pickled Cucumber, Crème Fraîche, Dill

BANQUETING MENU



MAIN COURSES (A) - £42 per person

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

MAIN COURSES (B) - £46 per person

Roasted Cod in Parma Ham, Salt Baked New Potatoes,
Wilted Spinach, Chive Butter Sauce
Baked Lamb Rump, Mediterranean Vegetables, Courgettes,
Potato Rosti, Smoked Garlic & Sage
Roasted Guinea Fowl, Juniper, Creamed Cabbage, Twice Cooked Potato
Pork Belly, Lyonnaise Potatoes, Broccoli, Chestnuts, Bacon
Grilled Sea Bass, Creamed Fennel, Wilted Greens,
Herb Crushed Potatoes, Dill Butter Sauce

MAIN COURSES (C) - £49 per person

Steamed Halibut, Prawns, Leeks, Bisque, Potato Galette
Glazed Rack of English Lamb, Dauphinoise Potato, French Beans,
Ratatouille, Rosemary Jus
Beef Fillet, Roasted Shallots, Fondant Potato, Gratin Cauliflower,
Carrots, 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, Duchess Potato

BANQUETING MENU



DESSERTS

Vanilla Panna Cotta, Marinated Strawberries, Coulis

Salted Caramel Cheesecake, Warm Apple Compote

Lemon Tart, Raspberry Coulis, Mascarpone

Trio of Chocolate - Brownie, Mousse, Ice Cream

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

Traditional Sticky Toffee Pudding, Vanilla Ice Cream

White Chocolate & Raspberry Bread & Butter Pudding, Vanilla Sauce

Eton Mess - Meringue, Strawberries, Cream

Artisan Farmhouse Cheese, Biscuits, Celery, Apple, Homemade Chutney
(£3 per person supplement)

CHEESEBOARD TO SHARE

Artisan Farmhouse Cheese, Biscuits, Celery, Apple, Homemade Chutney
£8.5 per person

Filter Coffee, Truffles

Please advise your coordinator of any specific allergies
or dietary requirements in advance.

Every effort is made to ensure our dishes are allergen free, but there is
a possibility of cross contamination in a busy kitchen environment.

(C) CELERY | (D) DAIRY | (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 PRIVATE DINING MENU



2022 AUTUMN MENU

September, October, November

STARTERS

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

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

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

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

MAIN COURSES

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

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

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

Butternut & Sage Ravioli, 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)

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(SE) SESAME SEEDS | (S) SOYA | (SL) SULPHITES | (V) VEGETARIAN | (VG) VEGAN

SEASONAL PRIVATE DINING MENU



2022 AUTUMN SUNDAY MENU

September, October, November

STARTERS

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

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

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

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

MAIN COURSES

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 Ravioli, 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)

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SEASONAL PRIVATE DINING MENU



2022/23 WINTER MENU

December, January, February

STARTERS

- Cream of Mushroom Soup, Chive & Truffle Cream (D, V)
- West End Farm Ham Hock & 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)

MAIN COURSES

- 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 Ravioli, 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)

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(MO) MOLLUSCS | (M) MUSTARD | (N) NUTS | (PE) PEANUTS | (SF) SHELLFISH
(SE) SESAME SEEDS | (S) SOYA | (SL) SULPHITES | (V) VEGETARIAN | (VG) VEGAN

SEASONAL PRIVATE DINING MENU



2022/23 WINTER SUNDAY MENU

December, January, February

STARTERS

- Cream of Mushroom Soup, Chive & Truffle Cream (D, V)
- West End Farm Ham Hock & 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)

MAIN COURSES

- 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 Ravioli, 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)

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(MO) MOLLUSCS | (M) MUSTARD | (N) NUTS | (PE) PEANUTS | (SF) SHELLFISH
(SE) SESAME SEEDS | (S) SOYA | (SL) SULPHITES | (V) VEGETARIAN | (VG) VEGAN

VEGAN BANQUETING MENU



The following provides a vegan choice of dishes for receptions, lunches 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

Baked Potato & Onion Broth, Herb Dumplings (G)

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

Pickled Carrot & Quinoa Salad, Orange Dressing (M, SL)

MAIN COURSES

Baked Butternut, Spinach & Cranberry Ravioli, Grelot Onions (G, N)

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

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)

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(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



2-Course Menu - £32 per person, based on a minimum of 20 guests

MAIN COURSES

Please select up to 3 main course dishes, including any vegetarian selections:

- Ham Hock, Leek & Grain Mustard Pie (D, EG, G, M, SL)
- Slow Cooked Beef Ragu, Penne Rigata (D, EG, G, SL)
- Mediterranean Bean Chilli (VG)
- Lamb Tagine, Lemon & Parsley Cous Cous (G, SL)
- Chicken Paella, Prawns, Chorizo, Saffron (G, SF, SL)
- Sauté Chicken, Button Mushrooms, Tarragon Sauce (D, SL)
- Root Vegetables, Lentil Pie, Topped with Puff Pastry (G, VG)
- Mediterranean Vegetable Wellington (G, SL, VG)
- Bowood Fish Pie (D, EG, F, G, SL)
- Chicken Jalfrezi, Pilau Rice, Naan Bread (D, G, N)
- Lamb Moussaka (D, G)

Served with a Selection of Seasonal Vegetables (VG) & New Potatoes (VG)

DESSERTS

Please select 2 desserts (served 50:50):

- Profiteroles & Chocolate Sauce (D, EG, G, V)
- Chocolate Tart (D, EG, G, N V)
- Lemon & Raspberry Roulade (D, EG, V)
- Salted Caramel Cheesecake (D, EG, G, V)
- Eton Mess (D, EG)

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(MO) MOLLUSCS | (M) MUSTARD | (N) NUTS | (PE) PEANUTS | (SF) SHELLFISH
(SE) SESAME SEEDS | (S) SOYA | (SL) SULPHITES | (V) VEGETARIAN | (VG) VEGAN

FINGER BUFFET MENU



Option 1 - 9 items (7 savoury & 2 sweet) - £29.5 per person

Option 2 - 11 items (9 savoury & 2 sweet) - £34.5 per person

SAVOURY ITEMS

In additional to a Selection of Freshly Cut Sandwiches & Wraps (vegetarian options included) (Contain G - May also contain D, EG, G, M, SF, SL), please select 7 or 9 savoury items:

Selection of Savoury Tarts (D, EG, G, V)

Duck Spring Rolls, Hoisin Dipping Sauce (G, SL)

Tandoori Chicken Skewers (SL)

Lamb Koftas, Tzatziki Dip (D, G)

Spring Onion & Halloumi Bruchetta (G, V)

Vegetable Samosas, Mango Chutney (G, SL, V)

Mini Fish & Chips (F, G)

Coconut Prawns, Sweet Chilli Dipping Sauce (SF)

Pork Pies & Homemade Piccalilli (G, M, SL)

Spinach & Broccoli Quiche (D, EG, G, V)

Smoked Salmon on Pumpernickle Open Sandwich (D, F, G)

Smoked Haddock Fishcakes, Lemon Mayonnaise (EG, F, G)

Tomato Gazpacho Shots (VG)

Pea, Feta & Quinoa Spring Rolls, Sweet Chilli Dressing (D, G, V)

Wild Mushroom Tartlets (D, EG, G, V)

MINI SWEETS

Please select 2 mini sweets:

Eton Mess (D, EG, V)

Lemon Possett (D, G, V)

Chocolate Duo (D, EG, G, V)

Salted Caramel Profiteroles (D, EG, G, V)

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BARBECUE MENU



2-Course Menu - £32.5 per person, based on a minimum of 20 guests

All barbecues are served with Jacket Potatoes (VG), a Selection of Breads (G, VG) and a Mixed Leaf Salad (VG).

BARBECUE DISHES

Please select 4 barbecue dishes, including any vegetarian selections:

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

SALADS

Please select 2 salads:

- Coleslaw (EG, V)
- Three Bean Salad (VG)
- Pasta Salad with Black Olives (G, SL, V)
- Caprese Pasta Salad (D, EG, G, V)
- Red Cabbage Slaw (EG, V)
- Potato & Spring Onion Salad with Chive Crème Fraîche (D, M, V)

DESSERTS

Please select 2 desserts (served 50:50):

- Strawberry & Clotted Cream Tart (D, G, V)
- Salted Caramel Cheesecake (D, EG, G, V)
- Profiteroles, Chocolate Sauce (D, EG, G, V)
- Pimms Fruit Salad (SL, VG)

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CANAPÉ MENU



Please select 3 canapes from the selection below - £7.5 per person
Additional items are charged at £2.5 per item, per person

Smoked Salmon & Crème Fraîche Blinis (D, EG, F, G)

Popcorn Chicken, Sriracha Mayonnaise (EG, G)

Prawns in Filo Pastry, Sweet Chilli Dip (G, SF)

Mini Quiche Selection (D, EG, G, V)

Cherry Tomato & Bocconcini Skewers (D, V)

Chicken Skewers with Lemon & Rosemary

Pears Wrapped in Parma Ham

Goat's Cheese Mousse on Crostini (D, G, V)

Vegetarian Spring Rolls, Plum Sauce (G, V)

Dressed Crab Spoons (D, SF)

Wild Mushroom Arancini, Shaved Parmesan (D, EG, G, V)

Mackerel Rilette, Pumpernickle (F, G)

Mini Scones with Jam & Cream (D, EG, G, SL, V)

Assorted Macaroons (EG, N, V)

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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 8.25 38
Veneto, Italy, NV

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

A Bucket of 10 Bottles of Lager 45
Choose from Heineken Zero, Sol, Peroni, Corona Extra,
Budvar & Budweiser - All 330ml

SOFT DRINKS

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	30
Sauvignon Blanc 'Estate', Cape Agulhas, Lomond Wines, South Africa	34
Gavi del Comune di Gavi 'Fossili', San Silvestro, Italy	38
Sancerre, Domaine Gérard Millet, France	50

ROSÉ Price

Primitivo Rosé 'Tramari', Salento, San Marzano, Italy	30
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 Echeverría, Chile	26
Primitivo 'Il Pumo', San Marzano, Puglia, Italy	28
The Black Shiraz 'Winemakers Reserve', Berton Vineyard, Australia	30
Malbec '1300', Uco Valley, Mendoza, Andeluna, Argentina	35
Rioja Reserva, Bodegas Ondarre, Spain	37
Barolo 'Padres', San Silvestro, Italy	57

AFTER YOUR MEAL	50ml	Bottle
Port, Barros LBV, Portugal	7	70

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.