

Introduction



About Restaurant Associates

With the global support of the Compass network, we are relentless in our quest to revolutionise the dining experience. The company was established in New York 40 years ago and brought to the UK in 2001. With our continued close ties with New York, we are able to bring you the hottest food trends from both sides of the Atlantic. Our team is driven to create food that is alive with flavour and nutrition. Food that is prepared from scratch, using authentic ingredients. We do this in a socially responsible manner for the well-being of our customers, communities and the environment.



Truly British

From talking to you, we understand that you want to support British and local producers. This is why we have introduced the Truly British brand so that you can be assured of quality seasonal produce every time.


Restaurant Associates purchases the majority of ingredients which have guaranteed British provenance and the ingredients can be fully traced back to the source.

That's a 100% guarantee that the produce is grown and harvested, or the meat is from animals born, bred and slaughtered in the UK. Supporting British farmers feels good and tastes even better.

Also, our chicken and pork products are outdoor reared and farms are part of the Farm Assured range, all of the eggs we use are free range and all tuna is line caught.



Marine Stewardship Council (MSC)

Restaurant Associates and Compass Group UK and Ireland takes its sustainable fish purchasing commitment to the next level, becoming the first EU contract caterer to gain MSC certification. Restaurant Associates and Compass is the first UK contract caterer to manage its own MSC Chain of Custody certification. MSC products will be indicated with the following brand mark. 



As part of our commitment to the environment and the communities in which we work, Compass operates a policy of sustainable purchasing.



1. We've set new industry standards with Truly British and Truly Local.

Endorsed by Gary Rhodes it's our 100% assurance that products are grown and harvested, or born, bred and slaughtered, within the UK. We buy fresh, seasonal Truly British vegetables wherever possible and 95% of our British vegetables are sourced directly from our growers.

2. We buy 100% fresh British beef.

Our meat is reared to high standards of welfare. The Truly British marque is our guarantee that the product is 100% British and fully traceable back to farms of origin – i.e. grown and harvested or born, bred and slaughtered in the UK.

3. We are the first UK caterer to use purely Fairtrade sugar and bananas.

We also support Rainforest Alliance through our strategic partnership with the Costa foundation and PG Tips. In 2010 alone we sold over 71.5 million cups of tea. We also funded more than 27 water wells in Africa, working with One Water, providing clean water to over 130,000 people.

4. We recycle over 100,000 cubic metres of dry mixed goods per year, working with Biffa.

5. 1 million litres of used cooking oil is recycled each year.

Over 30% of our products are transported on vehicles running on biodiesel.

6. We partner with 230 local artisan bakers.

Through this network no locally baked loaf travels more than 30 miles to reach its customer.

7. We serve 39 million British Lion Quality eggs a year.

Produced to high standards of food safety and animal welfare.

8. We buy 21 million litres of British milk each year while supporting 104 farms.

9. All our fish comes from sustainable, well-managed marine sources.

We were the first major caterer to achieve Marine Stewardship accreditation.

10. We're reducing food miles by consolidating our deliveries.

In 2009/10 in Ireland we reduced our mileage reduction by over 1.4 million equivalent to 2,200 tonnes of CO2.

11. We buy all of our cheese from Neal's Yard Dairy

Neal's Yard buy cheese from about seventy cheese makers on farms around Britain and Ireland and sell the cheese in two shops in London, to shops and restaurants all over the world.

12. All of our water is bottled on site

Vivreau's purified drinking water systems provided an environmentally positive alternative to pre-bottled mineral waters, a fact which has become a key driver in recent years for clients who have become increasingly concerned about their environmental impact.





To make this menu easier to read, we've divided items into sections:

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Packages (minimum numbers apply per room)



Conference package at £39.50

All the food and drink you would receive in our normal day delegate package:

Reception drinks with croissants and breakfast pastries

Mid morning refreshments and home baked biscuits

Fork buffet lunch with juice, tea, and coffee

Afternoon refreshments and home baked biscuits

Working lunch package at £26.70

Morning refreshments and home baked biscuits

Executive working lunch with juice, water, tea and coffee

Afternoon refreshments and home baked cakes

Refreshments and snack menus



Breakfast pastries **£4.25 (n)**

A selection of Danish pastries, croissants and pains au chocolate (2 per person) with fair-trade fresh filter coffee, selection of fair-trade organic teas and Vivreau filtered water

Fair-trade fresh filter coffee, selection of fair-trade organic teas, biscuits, and Vivreau filtered water **£3.50**

Why not replace your biscuits with dried fruit or home baked cakes **£0.50** supplement?

Fair-trade fresh filter coffee, selection of fair-trade organic teas and Vivreau filtered water **£3.00**

Fair-trade fresh filter coffee, selection of fair-trade organic teas, selection of cakes, and Vivreau filtered water **£4.25**

Vivreau filtered still and sparkling water per bottle **£1.00**

Juice per jug (orange, apple, elderflower cordial) **£3.50**

Becks and Coopers sparkling ale per bottle **£3.50**

Cream tea **£4.75**

Freshly baked fruit scone, Devonshire clotted cream and jam with fair-trade fresh filter coffee, selection of fair-trade organic teas and Vivreau filtered water

Afternoon cakes **£4.75**

A selection of home baked cakes and mini éclair with fair-trade fresh filter coffee, selection of fair-trade organic teas and Vivreau filtered water.

Please select two of the following:

- Double chocolate cake
- Banana and walnut cake (n)
- Lemon drizzle cake
- Carrot cake
- Dundee cake

Table snacks **£4.50 (v)**

- Puff pastry cheese straws and houmous
- Chili crackers
- Oven baked vegetable crisps
- Spicy broad beans, almonds, cashews and hazelnuts



Mezze platter £5.50 (v)

Houmous
Butter bean and lemon dip
Provençal olives
Grilled flat bread
Marinated anchovies



Healthy platter £5.00 (v)

Crudities
Tzatziki
Pickled vegetables
Basil & parmesan popcorn
Smokey bacon popcorn

Japanese crackers at £2.20

Olives £2.00

Fruit bowl (2 pieces of fruit) £4.00

Strawberries and cream £5.50

Neal's Yard Dairy cheeseboard served with biscuits and chutney £8.50

Sliced fresh fruit platter £4.50



Breakfast (minimum of 10 guests unless otherwise stated)



Continental breakfast £11.50 (minimum 10 guests)

Freshly squeezed orange or pink grapefruit juice
Selection of breakfast pastries and brioche (n)
Selection of preserves, marmalade, and honey
Selection of cereals
Fair-trade fresh filter coffee, selection of organic teas and Vivreau filtered water

Lifestyle breakfast £11.50 (minimum 10 guests)

Fresh fruit smoothie
Fresh fruit salad
Organic muesli
Fair-trade fresh filter coffee, selection of organic teas and Vivreau filtered water



Breakfast rolls £8.50 (minimum 10 guests)

Consists of a selection of the following fillings:
Smoked British back bacon
Cumberland sausage
Field mushroom and vine tomato
Scrambled free-range egg and mushroom
Fair-trade fresh filter coffee, selection of organic teas and Vivreau filtered water



The breakfast table £11.50 (minimum 10 guests)

Crispy streaky bacon
Mini Cumberland sausages
Breaded button mushrooms (v)
Hard boiled free range eggs (v)
Fair-trade fresh filter coffee, selection of organic teas and Vivreau filtered water



Light lunches (minimum of 10 guests unless otherwise stated)



Standard sandwich lunch £13.50 (minimum 8 guests)

A selection of sandwiches including meat, fish and vegetarian fillings, served with a fresh fruit platter, a selection of Neal's Yard British cheeses, chutneys and biscuits, along with juice and Vivreau filtered water.

Sample menu:

Roast beef, horseradish and salad, white bread
Gammon ham salad, malted bread
Irish cheddar, salad and pickle, malted bread (v)
Egg mayonnaise, baby spinach, wholemeal bread (v)
Prawn marie-rose sauce, rocket, white bread
Tuna salad and cucumber, malted bread



Gourmet sandwich lunch £14.50 (minimum 8 guests)

A selection of sandwiches with gourmet fillings including meat, fish and vegetarian options served up on a variety of artisan breads, with a fresh fruit platter, a selection of Neal's Yard British cheeses, chutneys and biscuits, along with juice and Vivreau filtered water.

Sample menu:

Red Thai chicken, flatbread
Salami, cream cheese, roasted peppers, sundried tomato focaccia
Vegetable fajita, flatbread (v)
Falafel, houmous, roast vegetables, pesto focaccia (v) (n)
Tuna, mozzarella, roast tomato, rosemary focaccia
Smoked salmon, cream cheese, rye ciabatta



Add potato wedges with any lunch with sour cream and paprika at £3.00

Add additional finger buffet items to these menus at £3.00 per item

Soup and sandwich menu £13.50 (minimum 8 guests)

Soup of the day
Sandwich of the day




Executive working lunch £19.75 (minimum 10 guests)

A working lunch which combines the best of both worlds with a round and half of standard sandwiches and the following light bite options:

Sun blush tomato and basil tart (v)
Hot mini Cumberland sausages honey and wholegrain mustard
Falafel balls, tzatziki (v)
Farm assured chicken goujons, wholegrain mustard mayo


Neal's Yard Dairy British cheeses, chutneys and biscuits
Fresh fruit platter
Served with juices and Vivreau filtered water

Lifestyle working lunch £24.00 (minimum 10 guests)

Charcuterie – Italian bresola, Mortadella
Char grilled farm assured chicken, citrus dressing
Smoked salmon  and crème fraîche dressing, dill cress
Sliced vine tomato and farm basil cress (v)
Secretts Farm mixed leaves and herbs (v)
Houmous, Provençal herb infused black olives (v)
Antipasto – marinated globe artichokes, sun blushed tomatoes, balsamic vinegar
onions, piquillo peppers (v)
Selection of artisan breads
Fresh fruit platter
Selection of juices and Vivreau filtered water



Bento Menu £22.00 (minimum 10 guests)

Teriyaki Salmon 
Salad of Spicy Leaves with Sesame Seeds (N)
Smoked Gressingham duck breast with sweet chilli sauce
Pineapple Carpaccio with Chilli



Salads at £4.75

Goats cheese, watercress, beetroot and walnut salad (v, n)
Squash, fennel, squash seeds and citrus dressing (v)
New potato, spring onion and lemon oil (v)
Secretts Farm mixed leaves and cresses
Sweet potato, red onion and chard
Tomatoes three ways
Chef's choice salad



Traditional afternoon tea £13.75

Cucumber finger sandwich
Smoked salmon finger sandwich
Wicks manor ham finger sandwich
Free range egg mayonnaise finger sandwich
Mini fruit tart
Freshly baked fruit scone, Devonshire clotted cream and jam
Fair-trade fresh filter coffee, selection of fair-trade organic teas and Vivreau filtered
water



Market Food Tables

Why not try something a little different for your event? Our market food tables are a great way to treat your guests to something special, *Secretts Farm* provide seasonally grown salads and vegetables locally from Kent. These menus are suitable for 12 persons and above



Soup and salad station £13.50

Two freshly made soups, served with a selection of artisan breads. Fruit platter, selection of soft drinks and Vivreau filtered water.

Example soups:

Cream of tomato soup (v)

French onion soup (v)

Leek and potato soup (v)

Vegetable soup

Pea and ham broth

Lamb and pearl barley broth

Smoked haddock  and sweet corn chowder

Please choose two salads from our salad selector above



Upgrade to include Neal's Yard Dairy cheeses, chutneys and biscuits £8.50

Hot Roast Table £14.50

Served hot in a selection of artisan rolls. With a sliced fresh fruit platter, juices and Vivreau filtered water.

Please choose one meat filling

Roast pork and apple sauce

Roast beef and horseradish

Roast lamb, aubergine and mint chutney

Please choose one vegetarian filling

Roasted field mushroom with blue cheese sauce (V)

Roasted Mediterranean vegetable (v)

Grilled Haloumi, Secretts leaves and lemon oil (v)

Please choose two salads from our salad selector above



Upgrade to include Neal's Yard Dairy cheeses, chutneys and biscuits £8.50



Fork Buffet



Fork buffet £30.00 (minimum 12 guests)

Served with a selection of artisan breads, cheeses from Neal's Yard Dairy, Sliced fresh fruit platter, served with juices and Vivreau filtered water.

A **lighter fork buffet** can be booked – just the main course and dessert with water **£18.00**

Please select one of the following:

Salmon and smoked haddock pie , British cheddar cheese, Maris Piper mashed potato

Lamb hot pot, English carrots

Steamed gilt-head bream , crushed new potatoes and roasted fennel

Chicken korma, pilau rice

Chicken, bacon and mushroom pie, seasonal vegetables

Gloucester old spot pork, butter bean and paprika casserole, parsley new potatoes

British beef stroganoff, cornichon, chestnut mushrooms and rice

Salmon Nicoise 



Please select one of the following vegetarian dishes:

Sweet red pepper, roast artichoke gnocchi (v)

Roasted Mediterranean vegetable and vine tomato lasagne (v)

Moroccan aubergine and chick pea stew, steamed cous cous, coriander (v)

Chilli con Quorn, steamed rice, tortilla chips, sour cream (v)

Thai vegetable curry and rice (v)

Mushroom, baby spinach, leek, ricotta stuffed pancakes (v)



Please select two of the following salads:

Goats cheese, watercress, beetroot and walnut salad (v) (n)

Squash, fennel, squash seeds and citrus dressing (v)

New potato, spring onion and lemon oil (v)

Secretts Farm mixed leaves and cresses (v)

Sweet potato, red onion and red chard (v)

Tomatoes three ways (v)

Chefs choice salad



Please select one of the following desserts:

Bread and butter brioche pudding, custard

Apple and blackberry crumble, custard

Chocolate brownie and vanilla cream

Tiramisu

Chocolate and banana filled crepes, vanilla cream

Sticky toffee pudding and toffee sauce

Vanilla cheesecake

Themed fork buffets



We are able to theme your food to coincide with a particular event, below are examples themed for buffets.

All buffets are served with a selection of artisan breads, cheeses from Neal's Yard Dairy, fresh sliced fruit platter, juices and Vivreau filtered water.

Please select one of the following, menus are indicative only:

Thai buffet

Thai vegetable curry and rice (v)
Massaman beef and sticky rice
Vegetable satay
Aromatic Tom Yum, beetroot, potato and carrot salad
Thai style crispy aubergine slices



North African buffet

Lamb tagine, apricot and almond cous cous (n)
Moroccan aubergine and chick pea stew (v)
Spicy Batata harra, warm potato, red pepper and chilli salad (v)
Aubergine, pomegranate and tomato salad (v)
Houmous and flat breads (v)



British buffet

British beef and ale stew with dumplings
Leek and courgette pie with three cheese potato (v)
Two salads from our salad selector
Sticky toffee pudding



Light finger bites

These are ideal for a post conference snack menu,
6 items per person at £17.00
8 items per person with juices and Vivreau filtered water at £24.50

Finger bite items are small, easy to eat portions that can be eaten using fingers and are approximately two bites in size.

Finger bites can be served to both seated and standing functions. These menus are designed to serve as a snack or a light lunch option.

For a more substantial offering, please see our working lunches.

Please choose from the list below:

Cold

Tuna and salmon sushi 🐟, pickled ginger
Sun blush tomato and basil tart (v)
Houmous, lemon and butter bean dip, flat bread (v)
Focaccia bruschetta (v)
Mini savoury scotch egg

Hot

Potato wedges, sour cream and paprika (v)
Calamari 🐙, lemon mayonnaise
Mini toad in the hole
Vegetable samosa (v)
Mini Cumberland sausages, honey and wholegrain mustard
Chicken goujons, wholegrain mustard mayonnaise
Onion bhaji (v)
Breaded sole fillets 🐟, tartar sauce
Field mushroom, vine tomato, Swiss gruyere croissant (v)
Falafel balls, tzatziki (v)
Moroccan lamb kofta, harrissa dip
Selection of juices and Vivreau filtered water

Extra items can be added at **£3.00** per item




Formal occasions



Fine dining £55.00



Prices are based on a set three-course served meal with tea, coffee and Vivreau filtered water. Fruit or cheese can be ordered as the fourth course, otherwise, additional courses should be ordered separately.

Starters (please select one)

Textures of beetroot, goats cheese, truffle dressing (v)
Seared scallops , carrot purée, fennel foam, coriander cress
Smoked Gressingham duck breast, French bean and shallot salsa
Roast butternut squash soup, wild mushroom and pine nuts (n) (v)
Belgium endive and bibb lettuce salad, blue cheese and walnut dressing (v)



Main courses (please select one)

Peppered beef fillet, château potatoes, wild mushroom Royale and red wine reduction
Guinea fowl, potato terrine, lentils, baby turnips
Corn fed chicken, white bean and rosemary purée, sautéed mushrooms, baby leeks, chicken jus
Caramelised lemon pepper duck, sweet potato fondant, Swiss chard, fig jus
Sea bass , fennel purée, saffron and basil gnocchi, artichoke, cherry tomato
Sea bream , lemon fondant potato, spinach, baby vegetable, champagne sauce
Artichoke and goats cheese ravioli, courgette, white bean salad (v)
Parmesan risotto, butternut squash, saffron butter, sage (v)

Vegetarian options are available, please contact the sales team

Desserts (please select one)

Mocha tart, salted caramel ice cream, espresso jelly
White chocolate mousse, pickled raspberries
Berry vacherin, mango spring roll, passion fruit coulis
Lemon curd crème brulee, ginger biscotti
Fresh fruit salad
Neal's Yard Dairy British cheeses, chutneys and biscuits



You can also add the following items:

Neal's Yard Dairy cheeseboard **£8.50**

Sliced fresh fruit platter **£4.50**

Juices **£3.50**



Canapés



These items are designed to be eaten in one bite while standing during network events. As you will see from the wide selection below some are more substantial than others are, so think about having a good mix of fish, meat, and vegetarian.

These are served around the room on platters to ensure that everyone gets a taste. We recommend a minimum of 8 canapés per person for an hour and a half reception, increasing in number as the service time goes on.

6 Pieces **£18.00** - 8 Pieces **£22.00** - 10 Pieces **£28.00** - 12 Pieces **£32.00**

Cold Selection

Bang bang chicken, cucumber cup, toasted sesame seeds
Carpaccio of British beef, quails egg, en croute
Cashel blue cheese, port jelly, fig, walnut bread (n) (v)
Spicy tuna rolls, chilli mayo
Rolled ham hock, quince, basil
Maki sushi roll (v)
Rosemary focaccia, semi dried cherry tomato, piquillo pepper confit, crème fraîche, dried provençale olive powder (v)
Smoked salmon 🐟, harissa spiced cream cheese wrap
Brixham crab, salmon roe 🐟, chive, cucumber cup



Hot selection

Mini eggs Benedict
Baby chorizo, aioli
Baked baby new potato, caviar, chive crème fraîche
Mozzarella, piquillo pepper and balsamic onion tart (v)
Smoked haddock fish cake 🐟, herb mayonnaise
Croque Madame
Five spiced duck wonton, plum sauce
Tempura prawn, chilli sauce
Wild mushroom arancini (v)



Dessert selection

Treacle tart
Banoffee pie
White and dark chocolate brownie (n)



Drinks and wine list



Red wine selection, all prices are for 75cl bottle

Château Bel-Air Graves de Vayres 2006 (Bordeaux, France) £36.00

A medium garnet appearance with a transparent rim and an elegant strawberry aroma, it offers a medium body with very fine tannins and a more red fruit and plush finish.

Villa dei Fiori Primitivo (Puglia, Italy) £18.00

True to the primitivo grape, this wine is of a deep ink colour with welcoming notes of ripe red berry fruit, liquorice, and a hint of tar. It is medium bodied but with a deliciously fruit finish, warm spices and powerful but somehow tamed tannins.



Solano Tempranillo 2010 (Spain) £20.75

Ripe and plummy wine with hints of raisins and chocolate aromas, a medium bodied palate with refreshing acidity, woody tannins juicy Tempranillo fruit, some liquorice and a hint of black pepper.

Kleine Rust Fair-trade Pinotage, Shiraz, Merlot, Cabernet 2010 (Stellenbosch, South Africa) £19.50

This is an everyday drinking red wine with delicious fruit and oak character. Nice dark berry flavours and some bitter chocolate notes on the nose. The pallet is soft, sumptuous, juicy and round with elegant tannins and lots of berry fruit



Piropo Shiraz/Malbec, (Mendoza, Argentina) £22.00

Initially offering a rich and spicy aroma before moving to a peppery syrah style with some moderate mineral tones. The oak is nicely integrated without dominating the wine.

Maison de la Paix Old Vines Carignan 2010, (Pays d'Oc, France) £26.00

This wine has a deep purple, almost black at the centre appearance with an aroma of black currants and some Syrah black pepper to finish. There is a medium body and fairly supple tannins.



Newton Johnson Syrah Mourvedre (Walker Bay, South Africa) £34.00

A Rhone-style blend, it has a delicious savoury edge, spicy, peppery with bright, deep cherry, raspberry fruit and floral, violet top notes. Lovely mouth feel, the tannins are firm but ripe adding real power to the palate.

Food match: sublime with the honey Gressingham duck breast

Castle Rock Pinot Noir 2008, Mendocino Valley, (California, USA) £38.00

A medium cherry red appearance, with violets and rose petal aroma. There is a nice smooth feel around the mouth with silky tannins, with a strawberry, red raspberry, tart cherry flavours.

Barbera d'Alba, Fratelli Levis 2009, (Piedmont, Italy) £34.00

A pure, clean, dark cherry aroma with a touch of herby vegetation, the acidity of this wine is fully balanced with black peppers.

Rosario Cabernet Sauvignon 2010, (Central Valley, Chile) £21.00

A glossy purple appearance with a classic cabernet aroma with a hint of blackcurrant and cedar with a little hint of tobacco.

Champagne and Sparkling wine selection, all prices per 75cl bottle

Thomas Mitchell Brut NV (South Eastern Australia) £19.50

The aroma has lifted character of meringue and delicate white flowers. The palate is soft and mouth-filling, with a generous explosion of bubbles

Prosecco Frizzante N.V. Brut, Enrico Bedin (Veneto, Italy) £28.50

This wine is in many ways quintessential Prosecco with a nice crispness and tantalising bubbles. Melon and honeysuckle aromas and taste.

Chapel Down Brut NV (Kent, England) £35.00

Light, elegant and refreshing with a touch of citrus acidity. Many times an award winner.

Pannier Brut NV (Reims, France) £42.00

Exceptionally high quality at this price, with plenty of fruit and a very forward style. A fresh, lemony palate with a nose of brioche. Perfect as an aperitif with its fine mousse and delicate palate.

Lanson Black Label NV (Reims, France) £66.00

Brilliant, limpid colour lively in the flute, with a fine stream of persistent bubbles. A pleasant, racy wine with a long and lingering taste.

Three Choirs Classic Cuvee N.V. Brut (Gloucestershire, England) £51.00

A traditionally made sparkling wine, which is dry and subtle very similar to a good champagne.



White wine selection, all prices per 75cl bottle



Vinedos de la Posada Organic Fair-trade Torrontes (la Riojana, Argentina) £19.50

The Torrontes has delicate citrus, floral, green apple and pineapple aromas. It is well balanced and has good acidity that makes the wine fresh and allows for pronounced aromas. *Sales of this wine are contributing directly to the computer room in the village centre of Malligasta.*

Clarence River Sauvignon Blanc 2011, (Marlborough, New Zealand) £31.00

A good balance of tropical fruit, guava and crisp minerals. The bouquet is crisp and acidic, with a more candied fruit character than expected.



Old Press Chardonnay (South Eastern Australia) £18.75

This wine has a yellow gold appearance with a tropical fruit aroma, with a taste of honeydew, melon and pineapple. The body is soft and full with a creamy finish.

Rosario Sauvignon Blanc 2011, (Central Valley, Chile) £21.00

A fruity wine with apple and citrus flavours on the palate, the nose is remarkably refined and soft.



Springfield Estate 'Life from Stone' Sauvignon Blanc (Robertson, South Africa) £25.80

Intense, stony, mineral sauvignon with lime, gooseberry, freshly cut green pepper, and passion fruit notes. Zippy, zesty and mouth-watering.

Le Bouquet 'de classified Sancerre' 2010 (Loire Valley, France) £32.00

A slight citrus aroma with a hint of grass.

Gavi 'Mazzanna' 2010, Dezzani (Piedmont, Italy) £34.00

Pale almost clear yellow appearance with a nose of light citrus fruits.

Madfish Sideways Chardonnay 2009 (Western Australia) £35.00

This wine offers plenty of depth and complexity with a grapefruit and nectarine bouquet, rich on the palate with a light coating of spice from the oak with an even finish.



Three Choirs Winchcombe Downs 2010 (Gloucestershire, England) £31.00

A soft floral aroma of elderflower and nettle combined with a hint of fresh peaches leads to an elegant and lively crisp dry white wine. Will go well with fish dishes or on its own.

Rosé, all prices per 75cl bottle



Kleine Rust Fair-Trade Pinotage Rosé 2010 (Stellenbosch, South Africa) £19.50

A rose made in a lighter style of summer drinking from the true south African grape variety Pinotage. This wine shows ample summer fruits on the nose - it is highly concentrated with raspberry, cherries and ripe peach and apricot notes. These flavours are carried forward onto the palate ending in a rich and soft aftertaste.

Three Choirs Premium Selection Rosé 2010 (Gloucestershire, England) £28.00

A delicious off-dry Rosé full of the aroma of strawberries and summer fruits





Other drinks

Vivreau filtered still and sparkling water per bottle **£1.00**

Juice per jug (orange, apple, elderflower cordial) **£3.50**

Becks and Coopers sparkling ale per bottle **£3.00**

