

# WEDDINGS

AT

## THE CASTLEFIELD ROOMS



THE CASTLEFIELD ROOMS

*event spaces*

# CANAPÉS



## MEAT

### RARE ROAST BEEF CROSTINI

harrogate blue • garlic chives • maldon  
[GFO]

### MINI OLDE ENGLISH SAUSAGE

wholegrain mustard • honey

### MALAYAN CHICKEN SAMOSA

sesame • coriander

### PULLED BEEF CROQUETTE

horseradish mayonnaise • spring onion

## VEGETABLE

### TOMATO BRUSCHETTA

sunblush tapenade • red onion • baby basil  
[GFO][VE]

### MINI ONION BHAJI

mint mayonnaise  
[VE]

### WILD MUSHROOM ARANCINI

truffle garlic mayonnaise • parmesan  
[V]

### HALLOUMI TOTS

spring onion • chilli & chipotle jam  
[V][GFO]

## SOUP & SANDWICH

tomato soup, mini grilled cheese sandwich  
[V][GFO][VEO]

## FISH

### TEMPURA PRAWNS

sriracha mayonnaise • lime • pea shoots  
[GFO]

### THAI FISHCAKE

king prawns • cod • chilli • lime mayonnaise

### SALMON BLINIS

kiln smoked salmon • buttermilk • chives

### "FISH & CHIPS"

tartare sauce • dill

£10<sup>00</sup> PER PERSON

FOR FOUR CANAPÉS EACH

£2<sup>50</sup> PER PERSON

PER ADDITIONAL CANAPÉ

TO BE ORDERED IN QUANTITIES OF 5

MINIMUM ORDER OF 30

[V] VEGETARIAN | [VE] VEGAN  
[GF] GLUTEN FREE | [GFO] GLUTEN FREE OPTION AVAILABLE ON REQUEST

# A LA CARTE MENU



ALL OUR PRODUCE IS SOURCED FROM LOCAL INDEPENDENT SUPPLIERS, THEREFORE SOME DISHES ARE ONLY AVAILABLE AT CERTAIN TIMES OF THE YEAR AND SOME ASPECTS OF DISHES MAY CHANGE FROM THE MENU DESCRIPTION TO ENSURE ONLY THE BEST QUALITY PRODUCE IS USED.

A TABLE PLAN AND MENU CHOICES MUST BE AGREED WITH YOUR EVENTS COORDINATOR PRIOR TO THE EVENT AND A PRE-ORDER IS REQUIRED. PLEASE CONSIDER ANY DIETARY REQUIREMENTS WITHIN YOUR MENU CHOICES

## STARTERS

CHOOSE UP TO TWO STARTERS MAXIMUM

### SOUPS

SERVED WITH A SELECTION  
OF BREAD AND BUTTER

**SPRING PEA  
& MINT** <sup>[V]</sup>  
lemon crème fraîche

**SLOW ROASTED TOMATO &  
RED PEPPER** <sup>[V]</sup>

**WILD MUSHROOM & TARRAGON** <sup>[M]</sup>  
with herb oil • crispy onions

**LEEK & POTATO** <sup>[M]</sup>

vegan and gluten free options available

£7.95

### SLOW ROASTED TOMATO BRUSCHETTA

toasted rustic bread • black olive tapenade •  
buffalo mozzarella • balsamic  
<sup>[V] [VEO] [GFO]</sup>

£8.50

### KILN ROASTED SALMON

asparagus & baby potato salad • buttermilk & chive dressing • green  
jalapeno oil

£10.50

### WILD MUSHROOMS ON TOAST

pan-fried wild & field mushrooms • garlic cream • toasted rustic  
bread • herb oil  
<sup>[V] [VEO] [GFO]</sup>

£10.50

### HAM HOCK TERRINE

mustard dressing • watercress • caperberries • spiced apple chutney  
<sup>[GF]</sup>

£8.50

### GOAT'S CHEESE FRITTER

roasted beetroot • red onion • mixed leaves •  
cracked black pepper & honey dressing  
<sup>[V] [GFO]</sup>

£8.50

### CHARGRILLED ASPARAGUS

tahini & maple dressing • toasted pumpkin & sunflower seeds • chilli  
<sup>[VE] [GF]</sup>

£9.50

### PRAWN & AVOCADO COCKTAIL

marie rose prawns • cucumber • crispy tortilla •  
bloody mary dressing  
<sup>[GFO]</sup>

£11.50

### LITTLE PIE & PEAS

slow cooked rump of beef • shortcrust pastry •  
proper mushy peas • red wine gravy  
<sup>[VO]</sup>

£9.50

### SMOKED CHICKEN CAESAR SALAD

baby gem lettuce • crispy onions • parmesan • crispy serrano ham

£11.50

<sup>[V]</sup> VEGETARIAN | <sup>[VE]</sup> VEGAN | <sup>[VEO]</sup> VEGAN OPTION AVAILABLE  
<sup>[GF]</sup> GLUTEN FREE | <sup>[GFO]</sup> GLUTEN FREE OPTION AVAILABLE

all items subject to change in the event of which an equivalent substitute will be provided

# A LA CARTE MENU



## MAINS

CHOOSE UP TO THREE MAINS MAXIMUM

### SERRANO HAM WRAPPED CHICKEN

roasted new potatoes • seasonal vegetables •  
confit garlic cream sauce  
[GFO]  
£19.50

### WILD MUSHROOM & MASCARPONE CHICKEN

spring onion mash • seasonal vegetables •  
mushroom & tarragon cream sauce •  
shaved black truffle  
[GF]  
£23.50

### SLOW BRAISED BEEF

caramelised onion mash • seasonal vegetables •  
ox cheek bon bon • rosemary jus  
[GFO]  
£30.00

### CHARGRILLED FILLET STEAK

served pink or well done • dauphinoise potatoes •  
seasonal vegetables • peppercorn sauce  
[GFO]  
£38.00

### ROASTED LAMB RUMP

spring onion mash • seasonal vegetables • rosemary jus  
[GFO]  
£25.50

### SLOW ROAST PORK BELLY

spring onion mash • seasonal vegetables • cider gravy •  
mini toffee apple  
[GFO]  
£21.50

### GRESSINGHAM DUCK LEG

dauphinoise potatoes • seasonal vegetables • blackberry jus  
[GFO]  
£28.00

### FILLET OF SEA BASS

crispy potatoes • chimichurri • tenderstem broccoli • 'nduja &  
tomato sauce • crushed black olives  
[GFO]  
£23.50

### PAN ROASTED SALMON

buttered new potatoes • charred leeks •  
lemon & dill cream • baby herbs  
[GF]  
£23.50

### LANCASHIRE CHEESE & ONION PIE

cheese & chive sauce • roasted new potatoes •  
seasonal vegetables  
[V][VEO]  
£16.50

### MALAYAN CHICKPEA CURRY

chargrilled pak choi • chickpeas • snow peas • coconut chilli &  
lime sauce • jasmine rice •  
crispy shallots and flatbread  
[VE]  
£15.50

### ROASTED AUBERGINE

mushroom & lentil ragu • toasted almonds  
[VE]  
£16.50

## SUNDAY ROASTS

available on sundays only

### ROAST BEEF

yorkshire pudding • roast potatoes • mash •  
seasonal veg • red wine gravy  
[GFO]  
£22.50

### ROAST CHICKEN

stuffing • roast potatoes • mash •  
seasonal veg • red wine gravy  
[GFO]  
£21.50

VEGETARIAN & VEGAN SUNDAY ROAST OPTIONS ALSO AVAILABLE

[V] VEGETARIAN | [VO] VEGETARIAN OPTION AVAILABLE | [VE] VEGAN | [VEO] VEGAN OPTION AVAILABLE  
[GF] GLUTEN FREE | [GFO] GLUTEN FREE OPTION AVAILABLE

# A LA CARTE MENU



## DESSERTS

CHOOSE UP TO TWO DESSERTS MAXIMUM

### SHARERS

SERVED TO THE TABLE FOR  
YOUR GUESTS TO SHARE

#### MIXED DESSERT & CHEESE PLATTER

assorted patisserie desserts • pouring cream •  
british & continental cheeses • biscuits •  
date & apple chutney • fruit  
\*not available for choice menus

[GFO]

£15 PER PERSON

#### TABLE PLATTERS OF BRITISH & CONTINENTAL CHEESE

we have a wide selection of british & continental  
cheese available to your guests  
date & apple chutney • fruit • biscuits

[V][GFO]

£100 PER TABLE

#### SEASONAL ETON MESS

crushed meringue • raspberry ripple cream •  
seasonal fruits • raspberry macaron

[V][GF]

£11.00

#### TREACLE TART

vanilla bean custard

[V]

£11.00

#### MILK CHOCOLATE PROFITEROLE

vanilla cream • salted caramel sauce

[V]

£8.50

#### CHOCOLATE ORANGE CHEESECAKE

double cream

£9.50

#### CHOCOLATE BROWNIE

warm chocolate sauce • toasted marshmallow •  
hazelnut brittle • double cream

[VO][VEO][GFO]

£9.50

#### LEMON & LIME CHEESECAKE

fresh raspberries • pouring cream

£8.50

#### STICKY TOFFEE PUDDING

pouring cream • sweet toffee sauce  
[V][GFO]

£8.50

#### TEA & COFFEE

with a chocolate truffle

[V]

£4.00

### VEGAN

#### CHOCOLATE & CLEMENTINE TORTE

vanilla ice cream

[VE]

£11.00

#### GINGER & PEAR CRUMBLE CAKE

vanilla ice cream

£11.00

#### SEASONAL SUNDAE

vanilla bean ice cream • seasonal fruits •  
fruit compôte • toasted almonds

[VE]

£9.50

[V] VEGETARIAN | [VE] VEGAN | [VEO] VEGAN OPTION AVAILABLE

[GF] GLUTEN FREE | [GFO] GLUTEN FREE OPTION AVAILABLE

# BUFFETS



THE CASTLEFIELD ROOMS  
*event spaces*

# BOWL MENU



## MAINS

### LANCASHIRE HOTPOT

crispy hot pot potatoes • seasonal vegetables • rosemary jus  
[GFO]

### MALAYAN CHICKEN

kashmir spiced chicken thighs • pak choi • edamame beans •  
red peppers • coconut, chilli & lime sauce  
[GF]

### MALAYAN CHICKPEA CURRY

chickpeas • spinach • pak choi • edamame beans • red peppers • butternut  
squash • coconut, chilli & lime sauce  
[VE][GF]

### SLOW BRAISED CHICKEN AND 'NDUJA

boneless chicken thighs • 'nduja & tomato passata •  
kalamata olives • peppers • coriander  
[GF]

### PULLED BEEF CHILLI CON CARNE

slow braised beef • smokey chilli & tomato bean stew • coriander  
[GF][VEO]

### TRADITIONAL LASAGNE

pasta • rich tomato & beef bolognese • creamy white sauce •  
fresh herbs • parmesan  
[VEO]

### WILD MUSHROOM, SPINACH & FETA LASAGNE

nutmeg cream sauce • parmesan shavings  
[V]

### LANCASHIRE CHEESE & ONION PIE

lancashire cheese & tarragon sauce • crisp puffed pastry  
[V][VEO]

## SIDES

### ROASTED BABY NEW POTATOES

rosemary • rocksalt  
[VE][GF]

### TRUFFLE & PARMESAN POTATO WEDGES

[V][VEO][GFO]

### HOUSE SALAD

tomatoes • red onion • cucumber • house  
dressing  
[VE][GF]

### WARM GARLIC & ROSEMARY FOCACCIA

[V]

### JASMINE RICE

coriander • crispy shallots  
[VE][GF]

### HERITAGE TOMATO & RED ONION SALAD

sticky balsamic  
[VE][GF]

### SEASONAL GREEN VEGETABLES

shallot butter  
[V][VEO][GF]

### MINIMUM OF 30 PEOPLE

£25<sup>95</sup> PER PERSON

CHOOSE 2 MAINS & 2 SIDES  
PER PERSON

£27<sup>95</sup> PER PERSON

CHOOSE 3 MAINS & 2 SIDES  
PER PERSON

£3<sup>00</sup> OR £4<sup>50</sup> PER PERSON

PER ADDITIONAL SIDE

PLEASE LIAISE WITH A COORDINATOR IF YOU WISH TO ADD TO YOUR MENU

[V] VEGETARIAN | [VE] VEGAN | [VEO] VEGAN OPTION AVAILABLE

[GF] GLUTEN FREE | [GFO] GLUTEN FREE OPTION AVAILABLE

all items subject to change in the event of which an equivalent substitute will be provided

# GRAZING MENU



## CONTINENTAL MEAT & PÂTÉ PLATTER

salami napoli, serrano ham, ardennes pâté and pastrami  
[GF]

## WARM BAKED CIABATTA

[VE]

## TZATZIKI

cucumber mint and yoghurt dip

[V][GF]

## HUMMUS

with spicy harissa oil

[VE][GF]

## BUFFALO MOZZARELLA & HERITAGE TOMATO SALAD

with basil and kalamata olives

[V][VEO][GF]

## SELECTION OF BRITISH & CONTINENTAL CHEESES

with date and apple chutney, pickles, fruit and crackers

[V][GFO]

£23<sup>50</sup> PER PERSON

MINIMUM OF 30 PEOPLE

[V] VEGETARIAN | [VE] VEGAN | [VEO] VEGAN OPTION AVAILABLE  
[GF] GLUTEN FREE | [GFO] GLUTEN FREE OPTION AVAILABLE

# BBQ MENU



## MEAT

### CLASSIC BURGER

sea salt & cracked black pepper steak burger, cheddar and caramelised onions

CHOOSE ONE  
OF THE FOLLOWING

### GOURMET HOTDOG

pork sausage in a pretzel hot dog bun

OR

### PERI PERI CHICKEN THIGHS

with a fiery chilli, lemon and oregano sauce  
[GF]

## VEGETARIAN

### VEGAN BURGER [VE]

### HALLOUMI & MEDITERRANEAN VEGETABLE KEBAB

chargrilled halloumi with sweet red onion, cherry tomatoes and courgette with a basil oil  
[V][VEO]

VEGETARIAN OPTIONS WILL BE PREPARED FOR 10%  
OF THE  
FINAL NUMBER OF GUESTS  
ATTENDING

## SIDES

### CHARRED SWEETCORN SLAW

[V][VEO][GFO]

### ROSEMARY & ROCKSALT POTATO WEDGES

with sour cream  
[V][VEO][GFO]

### HOUSE SALAD

with tomatoes, red onion, cucumber,  
mustard and chive dressing  
[VE] [GF]

£21<sup>95</sup> PER PERSON  
MINIMUM OF 30 PEOPLE

MUST BE CATERED FOR 100% OF FINAL  
NUMBER OF GUESTS

[V] VEGETARIAN | [VE] VEGAN | [VEO] VEGAN OPTION AVAILABLE  
[GF] GLUTEN FREE | [GFO] GLUTEN FREE OPTION AVAILABLE

# HOG ROAST



## HOG ROAST

A HOG ROAST JOINT IS SERVED FOR A MINIMUM OF 35 GUESTS UP TO 84 GUESTS.

85 PLUS GUESTS WILL RECEIVE A FULL HOG WITH THE CHEF CARVING THE MEAT IN THE ROOM.

PRIOR TO SERVING THE WHOLE PIG IS PREPARED AND READY TO BE SERVED STRAIGHT TO YOU ON A FRESH BRIOCHE BUN.

## VEGETARIAN

VEGETARIAN OPTIONS WILL BE PREPARED FOR 10% OF THE NUMBER OF GUESTS ATTENDING

BEYOND BURGER  
[VE]

HALLOUMI & MEDITERRANEAN  
VEGETABLE KEBAB  
[V][VEO][GF]

## ACCOMPANIED BY

CONFIT GARLIC & APRICOT  
STUFFING

SAUERKRAUT  
[VE][GF]

CRISPY CRACKLING  
[GF]

APPLE SAUCE  
[VE][GF]

## SIDES

ROASTED BABY POTATOES  
with rosemary and rocksalt  
[V][VE][GF]

CORN ON THE COB  
[V][VEO][GF]

HOG ROAST JOINT  
FOR 35 TO 84 GUESTS  
£25<sup>00</sup> PER PERSON

WHOLE HOG ROAST  
FOR 85+ GUESTS  
£27<sup>00</sup> PER PERSON

[V] VEGETARIAN | [VE] VEGAN | [VEO] VEGAN OPTION AVAILABLE  
[GF] GLUTEN FREE | [GFO] GLUTEN FREE OPTION AVAILABLE

# STREET FOOD MENUS



OUR STREET FOOD MENU IS DESIGNED TO PROVIDE A LESS FORMAL DINING OPTION THAN OUR FORK AND BOWL MENUS

SERVED CANAPÉ STYLE TO YOUR GUESTS, IT IS A GREAT WAY TO FEED EVERYONE WITHOUT INTERRUPTING YOUR PARTY

## LITTLE BACON ROLL

crispy smoked back bacon • ketchup or home made brown sauce • hash brown tots  
[GFO]

## PUNJABI SAMOSA

potato and pea samosa • red onion pickle • mango chutney  
[VE]

## BUTTERMILK CHICKEN

charred sweet corn coleslaw • peri peri sauce  
[GFO]

## NACHOS

pulled beef chilli • sour cream  
[VEO]

## MARGHERITA PIZZA

fresh basil • ranch dip  
[V]

## LOADED CHEESE & BACON WEDGES

cheese • smoked pancetta • herb salt  
[VEO][VO][GFO]

## SESAME & SOY CHICKEN WINGS

spring onion • chilli • fresh coriander

## HALLOUMI SLIDER

crispy halloumi • chargrilled red pepper • chipotle chilli jam • rosemary rocksalt wedges  
[V][GFO]

## MINI BANGERS & MASH

olde english chipolatas • truffle mash • red wine jus

## POSH FISH & CHIPS

lemon sole goujon • skinny fries • tartare sauce

£17<sup>50</sup> PER PERSON

CHOOSE 3 ITEMS PER PARTY

MINIMUM OF 50 PEOPLE

[V] VEGETARIAN | [VE] VEGAN | [VEO] VEGAN OPTION AVAILABLE  
[GF] GLUTEN FREE | [GFO] GLUTEN FREE OPTION AVAILABLE

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# BUFFET EXTRAS



ADD ANY EXTRAS TO ANY OF OUR BUFFET OPTIONS EXCLUDING THE STREET FOOD MENU

MINIMUM ORDER OF 30 PER ITEM IS REQUIRED

## STONE BAKED FLATBREADS

£2.00

[V][VE]

## ROSEMARY & ROCKSALT WEDGES

with sour cream

£2.50

[V][VEO][GFO]

## PESTO PASTA SALAD

with cashew nut pesto, cherry tomatoes and spinach

£4.50

[VE]

## HALLOUMI & VEGETABLE KEBABS

£4.00

[V][VEO][GFO]

## CORN ON THE COB

with miso butter

£2.50

[V][VEO]

## CHICKEN SALTIMBOCCA SKEWER

£5.00

[GF]

## LAMB KOFTA

with honey, hazelnut dukkah and mint yoghurt

£5.50

[GF]

## KING PRAWN SKEWER

with harissa

£5.50

[GF]

## PORK BELLY

with smoky bbq

£6.00

[V] VEGETARIAN | [VE] VEGAN | [VEO] VEGAN OPTION AVAILABLE

[GF] GLUTEN FREE | [GFO] GLUTEN FREE OPTION AVAILABLE

# BUFFET DESSERTS



## MINI PATISSERIE DESSERTS

chefs selection of mini patisserie desserts

[V]

£7.00

## MINI POTS OF ICE CREAM

assorted flavours available

[V][GF]

£5.00

## MINI LEMON & LIME CHEESECAKE

£3.50

## MILLIONAIRE SHORTBREAD

[V]

£5.00

## LUCKY DIP LOLLY

a lucky dip selection of your favourite flavours  
fruit pastels, calippo, fab and strawberry split

[V][VEO][GF]

£3.00

## SALTED CARAMEL BROWNIE BITES

[V]

£3.00

## TIRAMISU

[V]

£6.00

## CHEESE BOARD

our favourite british & continental cheeses with cornichons, pepper  
pearls, fresh fruit, biscuits and date & apple chutney

[V][GFO]

£11.00 PER PERSON

MINIMUM ORDER  
OF 30 ITEMS REQUIRED

[V] VEGETARIAN | [VE] VEGAN | [VEO] VEGAN OPTION AVAILABLE  
[GF] GLUTEN FREE | [GFO] GLUTEN FREE OPTION AVAILABLE

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# CHILDREN'S DINING



## STARTERS

CHOOSE UP TO TWO STARTERS MAXIMUM

**GARLIC BREAD WITH CHEESE** [V]

**HUMMUS & CUCUMBER** [VE][GFO]  
with flatbread

**TOMATO SOUP** [GF][V][VEO]

## MAINS

CHOOSE UP TO TWO MAINS MAXIMUM

**PIZZA** [GFO]

mini margherita pizzas served with  
thin cut chips

**MINI SAUSAGES & MASH**

with garden peas and gravy

**LITTLE SUNDAY BEEF** [GFO]

yorkshire pudding, roast & mash potatoes,  
seasonal vegetables and gravy

+£5 SUPPLEMENT

AVAILABLE ON SUNDAYS ONLY

**TOMATO PASTA** [V][VEO]

**FISH GOUJONS**

with thin cut chips and garden peas

**CHICKEN GOUJONS** [GFO]

breaded chicken pieces  
with thin cut chips

## DESSERTS

CHOOSE UP TO TWO DESSERTS MAXIMUM

**ICE CREAM SUNDAE** [GF][VO][VEO]

raspberry sauce, mini marshmallows and  
squirry cream

**FRESH FRUIT JUMBLE** [VEO][GF]

with runny honey

**MINI CHOCOLATE BROWNIE**

with chocolate sauce

**£12<sup>95</sup> PER CHILD**

TWO COURSES

**£16<sup>95</sup> PER CHILD**

THREE COURSES

## BUFFET

£12.95 PER CHILD  
MINIMUM NUMBER OF 10 CHILDREN

**TRIANGLE SANDWICHES**

cheddar cheese & cucumber and  
roasted ham  
[VO][GFO]

**SKINNY FRIES**

[GFO]

**MINI CHOCOLATE BROWNIES**

[V]

**MINI CHICKEN GOUJONS**

with ketchup  
[GFO]

[V] VEGETARIAN | [VE] VEGAN | [VEO] VEGAN OPTION AVAILABLE  
[GF] GLUTEN FREE | [GFO] GLUTEN FREE OPTION AVAILABLE

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# WINE LIST



## WHITE

LISTED FROM LIGHTEST  
TO FULLEST BODIED

<b>PINOT GRIGIO</b> SEREMARIS ITALY 11.0% 175ml £8.40 / 250ml £11.15	£29.50
<b>RIESLING</b> HEAPHY NEW ZEALAND 12.9%	£46
<b>ALVARINHO</b> VILA NOVA PORTUGAL 12.5%	£38
<b>CHARDONNAY</b> LAST STAND AUSTRALIA 12.5% 175ml £9.15 / 250ml £12.15	£32.50
<b>PETIT CHABLIS</b> DOMAINE DE LA MOTTE FRANCE 12.5%	£52.50
<b>GRENACHE GRIS</b> DYE BLEEDING SOUTH AFRICA 12.5% ORANGE WINE	£45
<b>ORGANIC GAVI</b> VALLE VENTO ITALY 12.0%	£39
<b>SAUVIGNON BLANC</b> THE CLOUD FACTORY NEW ZEALAND 13.0% 175ml £9.65 / 250ml £12.85	£34.50
<b>OLD VINE CHENIN BLANC</b> WILD HOUSE SOUTH AFRICA 13.0%	£36.50

## RED

LISTED FROM LIGHTEST  
TO FULLEST BODIED

<b>TEMPRANILLO</b> EL VELERO SPAIN 10.0% 175ml £8.40 / 250ml £11.15	£29.50
<b>ORGANIC PINOT NOIR</b> EMILIANA ADOBE CHILE 13.5%	£37.50
<b>TINTA RORIZ</b> BACALHÔA TERRA BOA PORTUGAL 13.0%	£36.50
<b>MERLOT</b> SIERRA GRANDE CHILE 12.5% 175ml £8.40 / 250ml £11.15	£29.50
<b>SHIRAZ</b> RECORD SUN AUSTRALIA 14.0% 175ml £9.15 / 250ml £12.15	£32.50
<b>RIOJA GRAN RESERVA</b> ONTAÑÓN SPAIN 14.0%	£63
<b>PRIMITIVO</b> CONVIVIALE ITALY 14.0%	£41
<b>MALBEC</b> FORTUNA ARGENTINA 13.5%	£42
<b>AMARONE</b> LA COLOMBAIA ITALY 15.0%	£70.50

## ROSÉ

<b>CÔTES DE PROVENCE</b> ÉDALISE FRANCE 12.5%	£43	<b>PINOT BLUSH</b> PRIMI SOLI ITALY 12.5% 175ml £8.65 / 250ml £11.50	£30.50
<b>WHISPERING ANGEL</b> CAVES D'ESCLANS FRANCE 13%	£64	<b>WHITE ZINFANDEL</b> HAWKES PEAK USA 10% 175ml £8.40 / 250ml £11.15	£29.50

# WINE LIST



## SPARKLING

**PROSECCO**  
**DOLCI TERRE** ITALY 10.5%  
125ml £8.35

£40

**SPARKLING ROSÉ**  
**HENNERS** ENGLAND 12.0%

£77.50

**PROSECCO ROSÉ**  
**DOLCI COLLINE** ITALY 10.5%  
125ml £8.50

£41

## CHAMPAGNE

**CHATEAU DE LAUCHE**  
**CHAMPAGNE** FRANCE 12.0%  
125ml £14.40

£76.50

**LAURENT PERRIER ROSÉ**  
**CHAMPAGNE** FRANCE 12.0%

£158.50

**VEUVE CLICQUOT**  
**CHAMPAGNE** FRANCE 12.0%

£102

## ALCOHOL FREE

### SPARKLING

**NOZECO**  
**LANDARIS** FRANCE 0.0%

£28.50