



ACADEMY OF
MEDICAL SCIENCES

41 Portland Place

Spring/Summer hospitality menus

Welcome

Harbour & Jones, one of London's leading in-house and venue caterers, are delighted to provide the hospitality at 41 Portland Place. We provide imaginative, tailor-made food and catering solutions for some of London's most prominent establishments; our mantra is to offer simple, consistent, delicious and uncomplicated food, coupled with friendly and efficient service.

We are committed to working with small and local independent suppliers to allow emphasis on seasonal British produce, offering delicious, uncomplicated dishes that are suitable for all types of events, from conferences and business meetings to private dinners and receptions.

Please contact our enquiries team on 020 7520 5444 or enquiries@41portlandplace.com to talk through our packages or indeed create something bespoke for your event.

All prices shown are exclusive of VAT

Sandwich fillings and menu choices may vary depending on availability

We are proud to use Vivreau, an environmentally positive solution to bottled water requirements

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Day delegate

Day delegate package A

Three servings of Union Hand Roast coffee, classic & herbal teas with mini Danish pastries (morning), biscuits (elevenses) & fruit skewers (afternoon)

Deli style sandwich lunch(see page 8,
tea & coffee

Seasonal salad
Piper's crisps

Bottled water throughout the day

£23.50

Day delegate package B

Three servings of Union Hand Roast coffee, classic & herbal teas with mini Danish pastries (morning), biscuits (elevenses) & fruit skewers (afternoon)

Fork buffet lunch(see page 10-11,
tea & coffee

Bottled water throughout the day

£34.50

Tea & coffee breaks

All served with Union Hand Roasted Fair-trade coffee and a selection of classic and herbal teas. Hot chocolate and bespoke beverage packages available upon request.

Traditional breaks

A selection of home-made biscuits

Samples

Oatmeal flapjacks
Lavender shortbread
Chocolate brownie
Oat & raisin biscuits

£2.75

A selection of classic cakes

Samples

Battenberg
Date, apple & walnut loaf
Fruit cake
Victoria sandwich
Chocolate cherry brownie
Fruit scones
Ginger cake

£4.95

Cut fruit platter

£4.00

Something special

Cream tea

Freshly baked fruit scones with Devonshire clotted cream & England Preserves jam

£6.50

Gentleman's tea

Cheese scone with chive butter & a piece of Harbour & Jones special recipe fruit cake

£4.95

Traditional afternoon tea

Finger sandwiches:

Cucumber, egg & cress,
honey baked ham, Chalk Farm smoked salmon

Cakes & pastries:

Selection of Battenberg, fruit cake, Eccles,
Victoria sandwich & maids of honour

£14.50

High tea

Home-made scones, buns & tea breads
Cheese on toast, toasted crumpets, cold meats & pickles
or poached eggs on toast

£16.50

Beverages & refreshments

All beverage prices per litre unless otherwise stated.

Beverages

Bottled Vivreau water (750ml)	£3.00
Orange barley water (Queen's recipe)	£3.95
Fruit juice (apple, cranberry or orange)	£4.00
Home-made lemonade	£4.50
Sparkling elderflower drink	£4.50
Pressed Suffolk apple juice	£5.00
Ginger beer	£4.50
Fruit smoothies	£7.50
Freshly squeezed orange juice	£10.00
Champagne punch	£18.90
Watermelon gin spritzer	£12.00
Pimm's & lemonade	£14.00

Breakfast

Whatever the reasons for your early start, our breakfast options include Union Hand Roasted Fair-trade coffee and a selection of classic and herbal teas and are available until 10.00 am. Breakfast canapés are for a minimum of 10 guests.

Light breakfast £9.95

Chilled shot of fruit smoothie or fresh fruit juice
Fruit yoghurt with granola & Regents Park honey
Mini Chalk Farm smoked salmon & cream cheese bagel
Fresh fruit skewer

Breakfast canapés £12.50

Choose six items for one hour reception:

Soft poached quail's eggs with Applewood smoked bacon
Mini Cumberland sausage on rosemary sticks & HP Sauce
Smoked haddock kedgerree on spoons
24-hour cured Chalk Farm smoked salmon & cream cheese bagel
Goats cheese, red onion & rosemary muffins
Portobello mushroom & tomato palmiers with crème fraîche
Fruit yoghurt, honey & granola pots
Roasted pineapple with lime crème fraîche
Fruit juice shots
Smoothie shots

Continental £10.50

Croissants & pastries with preserves
Fruit yoghurt, Regents Park honey & granola pots
Borough Market cured meats, Neal's Yard cheeses
Seasonal whole & cut fruit, home-made compotes

Breakfast butties £5.00 each

Suffolk sweet cured bacon bloomer
Rare breed Cumberland sausage bap
Scrambled egg & mushroom croissant
Honey roasted gammon & Montgomery cheddar croissant
Chalk Farm smoked salmon & cream cheese bagel
Mushroom, tomato & spinach baguette

Full English breakfast £23.50

Soft & creamy scrambled free range eggs; crispy Suffolk sweet cured bacon; Lincolnfield sausages; rosemary roast Portobello mushroom & slow roast vine tomatoes
British Netherland Farm butter & England preserves with a delicious array of breads including soda bread, London bloomer, Hoxton rye, soy & linseed high top
Selection of smoothies and freshly squeezed juices

Working lunches

Our working lunches include bottled water, Union Hand Roasted Fair-trade coffee and a selection of classic and herbal teas

Simple sandwich lunch

A selection of sandwiches served on a variety of breads
(1½ rounds per person)

Sample menu

York ham & home-made piccalilli on white
Roast beef & rocket on wholemeal baguette
Tuna & cucumber on granary
Crayfish with lemon mayonnaise on granary baguette
Montgomery cheddar & spring onion mayonnaise on bloomer
Egg & mustard cress on malted brown

Served with:
Pipers crisps
Seasonal fruit bowl

£15.50

Healthy soup & sandwich lunch

A selection of sandwiches served on a variety of breads and a bowl of freshly prepared soup
(1 round per person)

Sample menu

Tuna Niçoise, black olives, egg red onion, tomato & baby leaf spinach
Cottage cheese, avocado & spring onion
Hummus, charred pepper & baby gem in malted brown

Soups

Fresh tomato
Chilled cucumber soup
Roasted red pepper
Carrot & ginger

Served with:
Raw vegetable sticks with chick pea puree, yoghurt & lemon juice

Seasonal fruit bowl

£17.50

Working lunches

Deli style sandwich lunch

A selection of three different sandwiches presented on wooden cutting boards served with one seasonal salad & Pipers crisps.

Meat

Ciabatta with roasted rare beef, watercress & roasted onion
Chicken club (stone baked baguette filled with roast chicken, crispy smoked bacon, tomato & lettuce)
Herb foccaccia filled with Parma ham, mozzarella, wild rocket, sun-blush tomato & pesto

Fish

Malted grain sour dough bread with Chalk Farm smoked salmon, horseradish crème fraîche & baby gem
Layered artic bread filled with tuna, sweet corn & cucumber
Whole grain baguette with prawn Marie Rose & cos lettuce

Vegetarian

Goats cheese & wild rocket on bloomer
Falafel & hummus on ciabatta
Tomato, mozzarella and basil on foccaccia

Salads

Tomato, cucumber & coriander
Beetroot & goats cheese
Tuna Niçoise
Endive salad with pancetta, egg & croutons

£15.50

Finger food and bites

Finger food

Cold meat

Smoked chicken Caesar spoons
Duck comfit with spring onions, cucumber and toasted sesame seeds

Cold fish

Pressed foccaccia, tuna, red onion and black olives
Chalk farm smoked salmon and baby spinach wrap

Cold vegetarian

Montgomery cheddar and Colston Basset straws
Chick pea cakes with roasted vegetables and hummus

Hot meat

Spiced lamb koftas with minted cucumber
Mini "H&J" burger with Montgomery cheddar
Baby Cornish pasty with piccalilli dressing

Hot fish

Breaded hake and chips with tartar sauce
Smoked salmon fishcakes with caper and dill mayonnaise
Scottish haddock and Welsh rarebit tart

Hot vegetarian

Asparagus and Oxford blue crostini
Leicestershire mushroom arancini, walnut pesto
Slow roasted plum tomato on sour dough

£18.00 for 6 items

Finger food puddings

Puddings

Chocolate and cherry brownies, vanilla cream
Raspberry Eton mess shots
Cambridge cream with rhubarb compote
Selection of British classics – spiced fruit cake, strawberry tarts, mini
Victoria sandwich

Bites

Vegetable crisps
H&J cheese straws
Parmesan & rosemary lolly pops
Bruschetta of sun dried tomatoes
Dipping bread with balsamic olive oil
Herbed pitta bread crisps with smoky aubergine purée
Thyme & honey breadsticks wrapped in Cumbrian air dried ham & basil
Marinated olives with Manchego cheese

Additional items £3.00 each

Choose six items from the finger food & bites menu

Fork buffet

Our fork buffet menus are designed to be eaten standing up. Fork buffet options are served with two seasonal salads and crusty bread and butter. Select three main items from hot or cold, one pudding or cheese board. Includes Union Hand Roasted Fair-trade coffee and a selection of classic and herbal teas.

Main Items

Hot meat

Grilled lemon chicken, warm potato salad & gremolata dressing
Spiced Cornish lamb, minted cucumber & tabouleh
Carved honey glazed Suffolk gammon & roasted peaches
Lasagne
Chorizo meatballs, roast tomato sauce & braised rice

Hot fish

Penne pasta, Scottish smoked haddock & baby spinach
H&J fishcakes, wilted spinach & spiced mayonnaise
Shetland salmon & salsa verde en croute
Summer vegetable fish pie
Grilled tuna, sweet & spicy red peppers

Hot vegetarian

Potato gnocchi, broad beans, peas & British mozzarella
Saffron couscous, roasted ratatouille & basil oil
Spinach and Leicestershire mushroom tart, parsley custard
Asparagus, pea & mint risotto
Watercress, Double Gloucester tart & spinach
Cous cous, spiced ratatouille & chick peas
Grilled vegetable lasagne

Cold meat

Honey glazed Suffolk ham, homemade Piccalilli
Smoked chicken tart, duck egg custard
British charcuterie board, house pickles, roasted tomatoes
Rare Scottish sliced beef Vietnamese salad
Ploughman's lunch

Cold fish

Lemon roasted Shetland salmon, shaved fennel & rock chives
Prawn cocktail, baby gem & spiced tomato aioli
Couscous, chickpea and sea trout salad
Smoked fish board, dill cucumbers, crème fraîche & soda bread
Sea trout, watercress & crème fraîche tart

Cold vegetarian

Glazed golden cross, heirloom tomatoes, basil & balsamic syrup
Grilled asparagus & baby leeks, Burford brown eggs, pea shoots, shaved Montgomery cheddar
Cornish yarg, asparagus & spring onion tart
Lemon marinated artichoke with feta & courgette
English tomato, Ash Golden Cross & herb tart

£29.50

Fork buffet

Puddings

Raspberry & almond tart, vanilla cream
Bitter chocolate & cherry tart, pistachio biscuits
Vanilla cheesecake, toasted oat crumb, peach jam
Sliced seasonal fruit platter

Cheese course

Neal's Yard Cheese Board
served with oat cakes, chutneys & fresh fruits

Harbour & Jones are proud to support this family owned
cheese cellar who specialise in quality
British seasonal cheeses.

Supplement of £6.40 per person if pudding has also been chosen

Bowl food

Choose 4 bowls from the following menu

Mains

Meat

- Slow roasted shoulder of spring lamb with braised butter beans, spinach, pine nuts & raisins
- Calves liver & bacon with creamed celeriac
- Warm Jersey Royal potato salad with pancetta & egg
- Cumberland sausage with grain mustard mash, sweet & sour peppers
- Spiced lamb meat balls with herb couscous

Fish

- Cornish mackerel salad with crème fraîche, tarragon & horseradish dressing
- Minted pea risotto & pan seared pollack
- Chopped duck egg with cured salmon
- Sea bass with brown shrimps & couscous

Vegetarian

- Herb tabouleh with grilled Halloumi
- Penne pasta with tomato, mozzarella & basil
- Caramelized onion risotto with crispy shallots
- Chickpea, sweet potato & spinach curry, steamed basmati rice
- Mini vegetable lasagna with herbed garlic bread
- Wild mushroom Stroganoff with braised rice

Puddings

- Regents park honey dough with Greek yoghurt, orange, walnuts & basil
- Vanilla pancake with summer fruits
- Rhubarb & almond trifle
- Lemon posset teacup with warmed blueberries
- Elderflower & raspberry jelly

£20.00

Canapés

4 items	£10.00
6 items	£15.00
8 items	£19.50
10 items	£24.00

Hot

Meat

Mini Yorkshires with Suffolk pork & black pudding
Regents Park honey sesame glazed Cumberland sausages
Grilled Temple Farm chicken, sweet corn pancake
Sesame soy glazed beef, pepper & spring onion
Spicy lamb & Cheshire cheeseburgers, cucumber salsa
Suffolk sweet cured bacon & Montgomery cheese tartlet

Fish

Trout & spring onion fishcakes, cucumber mayonnaise
Spices line caught tuna burgers with pickled cucumber
Smoked trout arancini, sour cream & watercress
Squid & mackerel dumpling with parsley & caper salsa
Pan fried prawn with sesame seeds, sweet & sour dipping sauce
Poppy seeded goujons of salmon with tartar sauce

Vegetarian

Asparagus & Stilton custard tarts
Sweet pepper crostini & British mozzarella
Chickpea cakes & smoked aubergine puree
Cashel Blue arancini & redcurrant jam
Carrot, spring onion & potato cake with feta
& olive
Tunworth bruschetta with lemon & thyme roasted shallot

Cold

Meat

Vietnamese spiced chicken, mango chutney
Rosemary & lemon biscuits, goats cheese fondants & Cumbrian ham
Minted pea & feta cake, cumin spiced Cornish lamb, coriander cress
Confit duck roll with plum sauce

Fish

Baby cucumber, & Chalk Farm salmon tartare
Thai marinated prawn, coconut, lemon & coriander
Cucumber, pickled ginger, sesame & tuna sushi

Vegetarian

Bruschetta with white bean and garlic puree, tomatoes & salsa verde
Black pepper shortbreads, macerated grapes, shaved Applewood
Kidney bean pancake, spiced avocado, roasted sweet peppers
Chantenay carrot with Ragstone goats cheese

Pudding

Devonshire cream tea scones with raspberry conserve
Lemon posset shot with blueberry syrup
Strawberry tart with Elderflower cream
Chocolate brownie with caramelized orange cream
Cherry & almond frangipane tart

Drinks reception packages

Drinks package A

Half a bottle of wine
Solano Vino Blanco
Solano Vino Tinto
Selection of 6 canapés
Fruit juice & bottled water

£21.00

Drinks package B

Half bottle of wine
Solano Vino Blanco
Solano Vino Tinto
Selection of 4 bowls from the bowl food menu
Fruit juice & bottled water

£26.00

Drinks package C

Half bottle of Prosecco
Colli Trevigian NV
Selection of 6 canapés (page 12)
Fruit juice & bottled water

£25.00

Drinks package D

Half bottle of Champagne
Dericbourg NV Brut
Selection of 6 canapés (page 12)
Fruit juice & bottled water

£35.00

Fine dining

An amuse bouche can be added to any menu at an additional charge of £5.00 per person.

A cheese course can be added at an additional charge of £6.40 per person.

Please choose one main course, one starter and one dessert. All menus include coffee and petit fours.

Amuse bouche

Lettuce Gazpacho with crayfish & bread wafers
Sea trout tartare with chilled cucumber & tomato consommé
Asparagus cappuccino
Pea velouté with truffle oil & parmesan crisps
Foie gras custard with sweet corn cream

Menu A £34.00

Starters

Salad of soused Cornish Sardines, piquillo peppers & ricotta
Pressed free range guinea fowl & smoked Suffolk ham hock terrine,
pea & broad bean
Watercress pannacotta, pea cream & black olive bruschetta
Roasted tomato & red pepper soup, almond pesto & black olive straw

Mains

Roasted Temple Farm chicken, spring leeks & thyme fondant potato
Slow cooked Gloucester Old Spot pork belly, seasonal greens & baby
fennel
Seared Grey Mullet, shrimp & shallot butter, broad bean risotto
Sea bream, gnocchi, wilted spinach & chive sauce

Puddings

Burnt Cambridge creams with roasted peaches
Sweet Yorkshire puddings, warm blueberries, Purbeck vanilla ice cream
Caramelized lemon tart, vanilla mascarpone
Strawberry millefeuille

Menu B £41.00

Starters

Chalk Farm 24 hr cured smoked salmon, Hoxton Rye
Salad of Lincolnshire quails eggs, whole grain mustard, Cumbrian ham
& caper berries
English asparagus salad, baby herbs, broad beans & toasted pine nut
dressing
Smoked Tamara duck, golden raisins & baby watercress

Mains

Spring Cornish lamb, minted pea puree, ratte potatoes & Chantenay
carrots
Mackerel & spiced Dorset crab cake, sweet corn puree & coriander
salsa
Herb roasted guinea fowl, fresh peas, morels, foie gras cream
Sea bream, gnocchi, wilted spinach & chive sauce

Puddings

Rhubarb & custard tart with Garibaldi biscuits
Classic summer pudding, Devonshire clotted cream & blackberry jelly
Iced orange parfait, lime sorbet & orange jelly
Dark chocolate mousse with salted caramel & honey comb ice cream

Fine dining

Menu C £52.00

Starters

Homemade cured salmon, beetroot & horseradish

Pan fried scallops with samphire

White truffle marinated beef with watercress & beetroot salad

Glazed Lincolnshire quail, red onion tart & fig puree

Mains

Scottish beef fillet, wild mushroom polenta, confit of shallots

(Surcharge of £8.00 per person)

Tamara duck, soused honey vegetables & mash potato

Halibut, crushed Jersey Royals, Cheltenham beetroot with parsley,
caper & citrus dressing

Sea bass, spiced bisque & potato galette

Puddings

Buttermilk pannacotta, gooseberry compote & vanilla shortbread

English strawberry & Nyetimber trifle with almond wafer

Chocolate & raspberry delice, raspberry puree

Poached English Rhubarb & cheesecake mousse

Cheese course

Neal's Yard Cheese Board

served with oat cakes, chutneys
& fresh fruits

Harbour & Jones are proud to support this family owned cheese cellar
who specialise in quality British seasonal cheeses.

Vegetarian main courses

Summer vegetable tart, spinach puree & basil oil

Spiced chickpea pancake, almond tapenade & olive caponata

Wild garlic risotto, confit of local tomatoes & wild rocket

Honey roasted carrot & sweet potato, Colston Basset pithivier with
spinach & parsley puree

Food stalls

Why not try something a little different for your reception? Our theatre style food stalls are a great way to treat your guests to something special.

Theatre style food stalls

Hot carvery

roast joint of your choice with balsamic glazed onions, floured baps & chips

Tapas style buffet with carved Iberico ham

Oyster bar

Raclette grill

melted Swiss cheese with French bread, potato salad & pickles

Salmon stall

carved 24 hour cured Chalk Farm smoked, gravadlax & sashimi

Cheese stall

selection of English cheeses served with breads, biscuits & chutneys

Contemporary style picnic

£ price on application

Barbecues

Menu A

Homemade beef burger in ciabatta rolls with caramelised onions
Cumberland sausage tortilla wrap with sweet chilli sauce
Oriental sticky chicken drum sticks
Barbecued tiger prawns

Falafel burgers with tomato, rocket & tahini sauce
Jacket potatoes
Selection of freshly prepared salads & breads

Charred pineapple with caramel sauce
Strawberry tart with fresh cream

Citrus Iced Tea
Pink Lemonade

£24.50

Menu B

Balsamic marinated steak with char-grilled red onions in toasted
ciabatta bread
Barbequed tiger prawns with lemongrass & Thai spices
Lamb kofta kebab in hot pitta bread with tomato & chilli chutney
BBQ Jamaican spicy jerk chicken with jerk sauce

Brochette of summer vegetables with a tomato foccaccia
BBQ stuffed mushrooms
Charred marinated sweet corn
Hot minted Jersey Royal potatoes

Selection of freshly prepared salads & breads

Honey nut baked figs with Greek yoghurt
Fresh strawberries & raspberries with Champagne cream

Citrus Iced Tea
Pink Lemonade

£31.00

Wine list

White

1	Solano Vino Blanco 2009 An attractive, elegant white, with zesty fruit. It has good ripeness and a crisp balancing acidity.	Viura, Spain	£15.50
2	Moncaro Trebbiano 2009 Exceptionally fine, delicate Trebbiano from Italy's Adriatic coast. Pink grapefruit and lemon complement a smooth palate of bright summer orchard fruit.	Marche, Italy	£16.50
3	Tempus Sauvignon Blanc Reserva 2009 Rather delicate, soft Sauvignon Blanc from Chile, revealing a creamy texture of green fruit flavours.	Central Valley, Chile	£17.50
4	Pinot Grigio 'Sentito' 2009 Ripe watermelon balanced by a core of ripened lemon zest, edged by pink grapefruit and white blossom. A quality pinot grigio.	Veneto, Italy	£18.50
5	Vaquero Unoaked Chardonnay 2007 Vaquero is a refreshingly light, bright example of lovely, tropical Chardonnay richness and flavour but it is made very much in the European style of an unoaked, fruit-driven wine.	Monterey, USA	£18.50
6	The Warhorse Chenin Blanc 2009 Very juicy, dry and refreshing Chenin by top producer Simonsig, packed with loads of ripe pineapple and green apple fruit.	Stellenbosch, South Africa	£19.00
7	Villa du Clos Viognier 2009 Elegant yet forward, this delicious wine is an expression of soft peaches and apricots.	Languedoc, France	£21.50

Wine list

White continued

8	Blenheim Point Sauvignon Blanc 2008 Vibrant, classically intense and vivacious Kiwi Sauvignon, packed with passion fruit and guava.	Marlborough, New Zealand	£24.50
9	Le Bouquet 'de classified Sancerre 2009 Zippy, citrusy and punchy and ultra refreshing.	Domaine Laporte, France	£26.00
10	Brandal Albarino 2009 Covered in bright, tropical fruit flavours and a fabulously full, rounded and delicious finish.	Rias Baixas, Spain	£29.50
11	Saint Veran 'Terroir' 2009 An extraordinarily fine, and expressive white Burgundy. Clean, elegant flavours of ripe apples and stone fruits.	Domaine des Poncetys, France	£31.50
12	Chablis Premier Cru 'Monts de Milieu' 2008 Immensely satisfying, classically pure, racy Chablis with delectable fruit housed by crisp minerality.	Pascal Bouchard, France	£42.50

Wine list

Red

1	Solano Vino Tinto 2009 With lush red fruits and some spicy notes, this is soft, medium-bodied and well-balanced.	Tempranillo, Spain	£15.50
2	Le Marquis Merlot 2009 A punchy, concentrated medium weighted Merlot with a deep rounded palate of smoky red plums and dark berries.	Vins de Pays d'Oc, France	£16.50
3	Primitivo di Puglia 2008 Very dark in a deliciously fruity, rich southern Italian style, showing warm cherries and spiced blackcurrants on the palate.	Castellani, Puglia, Italy	£17.50
4	Tempus Carmenere Reserva 2008 A very polished, composed, seriously well-crafted red with guts, great structure and impressive length.	Central Valley, Chile	£17.50
5	Coiron Malbec / Shiraz 2008 A full-flavoured blend that capitalises on Argentina's affinity with producing fine red wine, with intense black fruit flavours.	Mendoza, Argentina	£18.50
6	Arabella Cabernet Sauvignon 2009 Showing ripe blackcurrant and warm, southern sunshine berry fruit, this is an excellent example of luscious Cabernet Sauvignon.	Robertson, South Africa.	£18.50
7	Maison de la Pays, Old Vines Carignon 2009 Packed with vinous, red fruit flavours and a wonderful depth of complexity.	Pays d'Herault, France	£19.00

Wine list

Red continued

8	Lacrimus 2008 Ultra plush, smooth Rioja with no edges at all, showing classic soft strawberry Tempranillo flavours.	Rioja, Spain	£21.50
9	Leylines Shiraz 2007 Wonderful, silky texture, not at all heavy, but, rich and powerful and nicely balanced. Super-ripe black cherries and black currants, a great concentration and focused spicy flavours, as well as some pepper, forest fruits and a little tobacco.	McLaren Vale, Australia	£25.50
10	Chateau Pont de Brion 2005 Dark, ultra plush and generously proportioned. Rich, ripe, smoky black fruits, some graphite running through the mid-flavour and hints of new wood, this gorgeous wine is a MUST!	Graves, Bordeaux, France	£31.50
11	Santenay 'Les Charmes' Vieilles Vignes Rouge 2007 Bursting with red cherry fruit this is terrifically tasty and charming; the tannins are ripe and soft allowing the wine to drink well now.	Bachey Lergros, Burgundy, France	£42.50

Wine list

Rosé

1	Le Petit Pont Réserve Rosé 2008 Ripe fruit aromas fill the nose on this cherry and strawberry-laced rosé.	Vin de Pays d'Oc, France	£16.00
2	Domaine Montrose Rosé 2008 Refined, gentle rosé with an underlying subtle richness, packed with sunshine fruit, strawberry & raspberry.	Aix – en - Provence, France	£19.95

Sparkling wine & champagne

1	Prosecco, Colli Trevigiani NV Fabulous, light and delicate sparkling Prosecco with the classic pear, summer apple and melon flavours, and a delightful, soft palate.	Bedin, Veneto, Italy	£21.50
2	Champagne Dericbourg NV Brut Light and elegant Champagne, with very small bubbles. Gorgeous balance, not too light, (nor too acidic), and not too rich.	Epernay, France	£42.50
3	Champagne Laurent Perrier Brut NV A 3-year matured Champagne with excellent levels of fruit and freshness, showing clear green apples and citrus fruit in a smooth style that is effortlessly classy.	Tours-sur-Marne, France	£55.00