PRIVATE PARTIES AT ALBERT'S STANDISH

PRIVATE PARTIES AT STANDISH

A beautiful and stylish events venue with light adorned rooms with private terraces to explore and enjoy the outside space.

Combine this with a choice of gourmet menus from the acclaimed kitchens of Albert's and an exquisite wine menu to choose from, Albert's will be able to wow your guests.

We have three spaces available – The Library, The Drawing Room and The Almond Room.

The Library can accommodate up to 40 guests for a seated meal and up to 50 for a drinks reception.

The Drawing Room can accommodate up to 80 guests for a seated meal and up to 100 for a drinks reception.

The Almond Room can accommodate up to 140 guests for a seated meal and up to 250 for a drinks reception.

CONTACT US

Mobile 07947497412 or email events@albertsstandish.com



School Ln, Standish, Wigan WN6 0TD www.alberts-restaurants.com/standish/

CANAPÉS

\overline{a}

-MEAT-

RARE ROAST BEEF CROSTINI

harrogate blue • garlic chives • maldon [GFO]

THAI CHICKEN CAKE

chilli jam • coriander

MINI OLDE ENGLISH SAUSAGE

wholegrain mustard • honey

GRESSINGHAM DUCK SKEWER

peanut satay • black sesame seeds

PULLED BEEF CROQUETTE

horseradish mayonnaise • spring onion

-VEGETABLE-

TOMATO BRUSCHETTA

sunblush tapenade • red onion • baby basil $_{\rm [GFO]\,[VE]}$

WILD MUSHROOM ARANCINI

truffle garlic mayonnaise \bullet parmesan

SOUP & SANDWICH

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

MINI ONION BHAJI

mint mayonnaise [VE]

HALLOUMI TOTS

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

CHICKPEA FALAFEL

sriracha mayonnaise • pickled carrots [VE]

-FISH-

TEMPURA PRAWNS

sriracha mayonnaise • lime • pea shoots [GFO]

SALMON BLINIS

kiln smoked salmon • buttermilk • chives

COD & KING PRAWN FISHCAKE

dill • caper & gherkin mayonnaise

SESAME CRAB & PRAWN TOAST

chilli jam • ginger • spring onion

£10 00 PER PERSON

FOR FOUR CANAPÉS EACH

£2 50 PER PERSON

PER ADDITIONAL CANAPÉ

TO BE ORDERED IN QUANTITIES OF 5 MINIMUM ORDER OF 30



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 [V]

lemon crème fraîche

SLOW ROASTED TOMATO & RED PEPPER $^{[V]}$

WILD MUSHROOM & TARRAGON [V] with herb oil • crispy onions

LEEK & POTATO [V]

vegan and gluten free options available

£7.95

SLOW ROASTED TOMATO BRUSCHETTA

toasted rustic bread • black olive tapenade • buffalo mozzarella • balsamic [V][VEO][GFO]

£8.50

KILN ROASTED SALMON

asparagus & baby potato salad • buttermilk & chive dressing • green jalapeno oil $\pounds 11.50$

WILD MUSHROOMS ON TOAST

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

£9.50

HAM HOCK TERRINE

mustard dressing • watercress • caperberries • spiced apple chutney $$_{\rm [GF]}$$

£8.50

GOAT'S CHEESE FRITTER

roasted beetroot • red onion • mixed leaves • cracked black pepper & honey dressing

£8.50

CHARGRILLED ASPARAGUS

tahini & maple dressing • toasted pumpkin & sunflower seeds • chilli

 $[VE] \ [GF]$

£8.50

PRAWN & AVOCADO COCKTAIL

marie rose prawns • cucumber • crispy tortilla • bloody mary dressing

[GFO]

£11.50

LITTLE PIE & PEAS

slow cooked rump of beef • shortcrust pastry • proper mushy peas • red wine gravy

£9.50

SMOKED CHICKEN CAESAR SALAD

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

£11.50



A LA CARTE MENU



MAINS

CHOOSE UP TO THREE MAINS MAXIMUM

SERRANO HAM WRAPPED CHICKEN

roasted new potatoes • french beans • confit garlic cream sauce

£21.50

WILD MUSHROOM & MASCARPONE CHICKEN

spring onion mash • tenderstem broccoli • mushroom & tarragon cream sauce • shaved black truffle

[GF] £23.50

SLOW BRAISED BEEF

caramelised onion mash • roasted carrots • ox cheek bon bon • rosemary jus [GFO]

£30.00

CHARGRILLED FILLET STEAK

served pink or well done • dauphinoise potatoes • french beans • peppercorn sauce [GFO]

£38.00

ROASTED LAMB RUMP

spring onion mash • french beans • rosemary jus [GFO]

£28.00

SLOW ROAST PORK BELLY

spring onion mash • french beans • cider gravy • mini toffee apple ${}^{\text{[GFO]}}$ £21.50

GRESSINGHAM DUCK LEG

dauphinoise potatoes • tenderstem broccoli • blackberry jus

£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 \bullet charred leeks \bullet lemon & dill cream \bullet baby herbs $_{[\mathrm{GF}]}$

£23.50

LANCASHIRE CHEESE & ONION PIE

cheese & chive sauce • roasted new potatoes • $\frac{\text{french beans}}{\text{[V] [VEO]}}$

£16.50

MALAYAN CHICKPEA CURRY

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

£15.50

MISO AUBERGINE

coconut curry sauce • jasmine rice • tomato relish • fresh coriander $[VE] \ [GFO] \\ \pounds 16.50$

£16.50

- SUNDAY ROASTS -

available on sundays only

ROAST BEEF

yorkshire pudding • roast potatoes • mash • seasonal veg • red wine gravy

[GFO]

£20.50

ROAST CHICKEN

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

.50 £19.50 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



$-{ t DESSERTS}-$

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]

£13.50 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]

£90 PER TABLE

CHOCOLATE BROWNIE

warm chocolate sauce • toasted marshmallow • hazelnut brittle • double cream [VO] [VEO] [GFO]

£9.50

LEMON & LIME CHEESECAKE

fresh raspberries • pouring cream £11.00

STICKY TOFFEE PUDDING

pouring cream • sweet toffee sauce [V][GF0] £8.50

SEASONAL ETON MESS

crushed meringue • raspberry ripple cream • seasonal fruits • raspberry macaron [V] [GF]

[V][GF]

£11.00

TREACLE TART

vanilla bean custard

[V]

£8.50

MILK CHOCOLATE PROFITEROLE

vanilla cream • salted caramel sauce

[V]

£8.50

CHOCOLATE & RASPBERRY TART

rich chocolate ganache tart • fresh raspberries • pouring cream

 $[V]\ [VEO]$

£11.00

SEASONAL SUNDAE

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

[VE]

£9.50

TEA & COFFEE

with a chocolate truffle

[V]

£4.00



BUFFETS ALBERT'S STANDISH

BOWL MENU



-MAINS-

LANCASHIRE HOTPOT

with crispy hot pot potatoes, seasonal vegetables and rosemary jus

MALAYAN CHICKEN

kashmir spiced chicken thighs in a coconut, chilli & lime sauce with pak choi, edamame beans and red peppers $_{\rm [GF]}$

MALAYAN CHICKPEA CURRY

with pak choi, edamame beans, red peppers, butternut squash, chickpeas and spinach in a coconut, chilli & lime sauce

[VELIGE]

SLOW BRAISED CHICKEN AND 'NDUJA

boneless chicken thighs, in an 'nduja and tomato passata, with kalamata olives, peppers and fresh coriander $$_{\rm [GF]}$$

PULLED BEEF CHILLI CON CARNE

slow braised beef in a smokey chilli and tomato bean stew with fresh coriander

[GF] [VEO]

TRADITIONAL LASAGNE

layers of pasta, rich tomato and beef bolognese and creamy white sauce with fresh herbs and parmesan [VEO]

WILD MUSHROOM, SPINACH & FETA LASAGNE

with a nutmeg cream sauce and parmesan shavings $_{[V]}^{[V]}$

LANCASHIRE CHEESE & ONION PIE

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

SIDES-

ROASTED BABY NEW POTATOES

with rosemary & rocksalt [VE] [GF]

TRUFFLE & PARMESAN POTATO WEDGES

[V] [VEO]

HOUSE SALAD

tomatoes, red onion, cucumber & house dressing $[VE][GF] \label{eq:VE}$

WARM GARLIC & ROSEMARY FOCACCIA

[V]

JASMINE RICE

with fresh coriander and crsipy shallots [V] [VE] [GF]

HERITAGE TOMATO & RED ONION SALAD

with sticky balsamic [V] [VE] [GF]

SEASONAL GREEN VEGETABLES

with shallot butter
[V] [VEO] [GF]

MINIMUM OF 30 PEOPLE

£24 95 PER PERSON

£27 95 PER PERSON

CHOOSE 2 MAINS & 2 SIDES
PER PERSON

CHOOSE 3 MAINS & 2 SIDES PER PERSON

£300 OR £450 PER PERSON

PER ADDITIONAL SIDE

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



THE PARTY MENU

 $\overline{\mathbf{a}}$

SANDWICHES

ham, wholegrain mustard mayonnaise and wild rocket egg mayonnaise and chive coronation chicken [VO] [VEO] [GFO]

MINI PORK PIES

with homemade piccalilli

MAC 'N' CHEESE

baked macaroni pasta in a lancashire cheese & chive sauce, with fior di latte mozzarella and toasted breadcrumbs $^{\rm [V]}$

ROSEMARY & ROCKSALT POTATO WEDGES

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

HOUSE SALAD

tomatoes, red onion, cucumber & house dressing $$[\mathrm{VE}]$[\mathrm{GF}]$$

HOMEMADE COLESLAW

with lemon & chive dressing [V] [VEO] [GFO]

£1895 PER PERSON

MINIMUM OF 30 PEOPLE

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



GRAZING MENU



CONTINENTAL MEAT & PÂTÉ PLATTER

salami napoli, serrano ham, ardennes pâté and pastrami $_{[\mathrm{GF}]}$

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 $[\mathrm{V}]\,[\mathrm{GFO}]$

£23 00 PER PERSON

MINIMUM OF 30 PEOPLE



BBQ MENU

 $\overline{\mathbf{a}}$

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 $$^{\rm [GF]}$$

-VEGETARIAN -

VEGAN BURGER [VE]

HALLOUMI & MEDITERRANEAN VEGETABLE KEBAB

chargrilled halloumi with sweet red onion, cherry tomatoes and courgette with a basil oil $_{\rm [V]\,[VEO]}$

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 95 PER PERSON

MINIMUM OF 30 PEOPLE

MUST BE CATERED FOR 100% OF FINAL NUMBER OF GUESTS



HOG ROAST

(a)

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

[V] [VE]

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

ACCOMPANIED BY -

CONFIT GARLIC & APRICOT STUFFING

SAUERKRAUT [VE] [GF]

 $\begin{array}{c} \text{CRISPY CRACKLING} \\ \text{\tiny [GF]} \end{array}$

APPLE SAUCE [VE] [GF]

SIDES-

ROASTED BABY POTATOES

with rosemary and rocksalt [V] [VE] [GF]

CORN ON THE COB

HOG ROAST JOINT FOR 35 TO 84 GUESTS £25 00 PER PERSON WHOLE HOG ROAST FOR 85+ GUESTS £28 00 PER PERSON



STREET FOOD MENU



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 \bullet red onion pickle \bullet mango chutney $$_{\rm [VE]}$$

BUTTERMILK CHICKEN

charred sweet corn coleslaw \bullet peri peri sauce $_{[GFO]}$

NACHOS

pulled beef chilli • sour cream

MARGHERITA PIZZA

fresh basil • ranch dip

LOADED CHEESE & BACON WEDGES

cheese • smoked pancetta • herb salt [VEO] [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

£17⁵⁰ PER PERSON

CHOOSE 3 ITEMS PER PARTY MINIMUM OF 50 PEOPLE



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

£2.50 [V] [VE]

ROSEMARY & ROCKSALT WEDGES

with sour cream
£2.50
[V] [VEO] [GFO]

PESTO PASTA SALAD

with cashew nut pesto, cherry tomatoes and spinach $\begin{array}{cc} \pounds 4.00 \\ [\mathrm{VE}] \end{array}$

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]

KOREAN PORK RIBS

with toasted sesame seeds £8.50

LAMB KOFTA

with honey, hazelnut dukkah and mint yoghurt $\underset{[\mathrm{GF}]}{\pounds 7.50}$

KING PRAWN SKEWER

with harissa £5.50

PORK BELLY

with smoky bbq £5.00



AFTERNOON TEA

(a)

SERVED BUFFET STYLE

SAVOURY

SMOKED SALMON & CREAM CHEESE SANDWICHES

with dill butter [VO]

EGG MAYONNAISE & CHIVE SANDWICHES

[V]

WILTSHIRE CURED HAM SANDWICHES

wholegrain mustard mayonnaise

WARM BAKED SAUSAGE ROLL

SWEETS

SCONES

with clotted cream & jam [V]

SALTED CARAMEL BROWNIES

ALBERT'S FAVOURITES

two seasonal desserts

SERVED WITH A SELECTION OF TEA & COFFEE

£25 50 PER PERSON MINIMUM ORDER OF 30 GUESTS



BUFFET DESSERTS



MINI PATISSERIE DESSERTS

chefs selection of mini patisserie desserts

[V]

£6.50

MINI POTS OF ICE CREAM

assorted flavours available

[V]

£4.50

MINI LEMON & LIME CHEESECAKE

£3.00

MILLIONAIRE SHORTBREAD

[V]

£3.50

LUCKY DIP LOLLY

a lucky dip selection of your favourite flavours fruit pastels, calippo, fab and strawberry split [V] [VEO] [GFO]

£3.50

SALTED CARAMEL BROWNIE BITES

[V]

£3.00

TIRAMISU

[V

£4.50

CHEESE BOARD

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

[V] [GFO]

£12.00 PER PERSON

MINIMUM ORDER OF 30 GUESTS



CHILDREN'S DINING

 $\overline{\mathbf{a}}$

STARTERS-

CHOOSE UP TO TWO STARTERS MAXIMUM

GARLIC BREAD WITH CHEESE [V]

 $\begin{array}{c} HUMMUS \ \& \ CUCUMBER \ ^{[VE][GFO]} \\ \text{with flatbread} \end{array}$

TOMATO SOUP [GF] [V] [VEO]

MAINS

CHOOSE UP TO TWO MAINS MAXIMUM

PIZZA [GFO]

mini margherita pizzas served with thin cut chips

TOMATO PASTA [V] [VEO]

MINI SAUSAGES & MASH

with garden peas and gravy

FISH GOUJONS

with thin cut chips and garden peas

CHICKEN GOUJONS [GFO]

breaded chicken pieces with thin cut chips LITTLE SUNDAY BEEF [GFO]

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

+£6 SUPPLEMENT

AVAILABLE ON SUNDAYS ONLY

DESSERTS-

CHOOSE UP TO TWO DESSERTS MAXIMUM

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

raspberry sauce, mini marshmallows and squirty cream

FRESH FRUIT JUMBLE [VEO] [GF]

with runny honey

MINI CHOCOLATE BROWNIE

with chocolate sauce

£12 95 PER CHILD

£1695 PER CHILD

TWO COURSES

THREE COURSES

BUFFET

£12.95 PER CHILD MINIMUM NUMBER OF 10 CHILDREN

TRIANGLE SANDWICHES

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

[VE] [GFO]

MINI CHICKEN GOUJONS

with ketchup [GFO]

MINI CHOCOLATE BROWNIES

BROWNIES



WINE LIST

 $\overline{\mathbf{a}}$

——WHITE		RED——	
LISTED FROM LIGHTEST TO FULLEST BODIED		LISTED FROM LIGHTEST TO FULLEST BODIED	
PINOT GRIGIO SEREMARIS ITALY 175ml £7.75 / 250ml £10.35	£27	TEMPRANILLO £27 VINO DE LA TIERRA DE CASTILLA SPAIN 175ml £7.75 / 250ml £10.35	
RIESLING HEAPHY NEW ZEALAND	£43	RIPASSO £40 FOLONARI, VALPOLICELLA CLASSICO SUPERIORE ITALY	
ALVARINHO VILA NOVA PORTUGAL	£35	PINOT NOIR £36 EMILIANA ADOBE CHILE	
CHARDONNAY LAST STAND AUSTRALIA 175ml £8.50 / 250ml £11.35	£30	TINTA RORIZ BACALHÔA TERRA BOA TINTO PORTUGAL	
GRENACHE GRIS DYE BLEEDING SOUTH AFRICA ORANGE WINE	£41	MERLOT £28 SIERRA GRANDE CHILE 175ml £8 / 250ml £10.65	
CHABLIS DOMAINE DE LA MOTTE FRANCE	£50	SHIRAZ RECORD SUN AUSTRALIA	
GARGANEGA CANTINA DE NEGRAR ^{ITALY}	£32	175ml £8.50 / 250ml £11.35 RIOJA GRAN RESERVA ONTAÑÓN SPAIN £57	
SAUVIGNON BLANC THE CLOUD FACTORY NEW ZEALAND 175ml £9 / 250ml £12	£32	PRIMITIVO £35 CONVIVIALE ITALY	
OLD VINE CHENIN BLANC THE VINYL COLLECTION SOUTH AFRICA	£35	MALBEC £39 FORTUNA ARGENTINA	
	— R0	OSÉ ———	
CÔTES DE PROVENCE EDALISE FRANCE	£40	PINOT BLUSH PRIMI SOLI TTALY	
WHISPERING ANGEL CAVES D'ESCLANS FRANCE	£66	175ml £8 / 250ml £10.65 WHITE ZINFANDEL HAWKES PEAK USA 175ml £7.75 / 250ml £10.35	



SPARKLING-

SPARKLING ROSÉ PROSECCO £37 £74 HENNERS ENGLAND

DOLCI COLLINE ITALY 125ml £7.85

PROSECCO ROSÉ £38

DOLCI COLLINE ITALY

125ml £8

CHAMPAGNE -

LAURENT PERRIER ROSÉ CHATEAU DE L'AUCHE £72 £150

CHAMPAGNE FRANCE CHAMPAGNE FRANCE

125ml £13.65

VEUVE CLICQUOT £95

CHAMPAGNE FRANCE

ALCOHOL FREE-

WHITE RED

SAUVIGNON BLANC £24 **SHIRAZ** £24

DARLING CELLARS SOUTH AFRICA DARLING CELLARS SOUTH AFRICA

ROSÉ **SPARKLING**

GRENACHE BLEND NOZECO £24 £27

LANDARIS FRANCE DARLING CELLARS SOUTH AFRICA

AVAILABLE BY THE GLASS UPON REQUEST

