



ROYAL LIVER BUILDING

THE VENUE

MENUS 2019 | 2020

THE MENU COLLECTION

Our passionate and award winning partnered caterers are extremely flexible and able to tailor make menus to suit personal tastes, themes or budgets. Menu tasting sessions are available on request. A dedicated catering manager will be present during your event to oversee the food and beverage delivery.

Where at all possible we always source fresh and local produce from the North West.

All prices listed include VAT.

STATIONARY NIBBLES

£6.00 PER PERSON

Cheese pastry twirls | Mixed nuts | Vegetable crisps | Olives

CANAPÉS

4 ITEMS £12.00 PER PERSON | 6 ITEMS £15.00 PER PERSON | 8 ITEMS £19.80 PER PERSON | 10 ITEMS £24.00 PER PERSON

Tray served on slates and circulated by our waiting staff

MEAT

Smoked duck | soft boiled quail egg
caper mayonnaise

Lemon, garlic and thyme marinated
chicken skewer

Rabbit rillette | apricot and rosemary compote

Cottage pie | Cheshire bomb mash

Beef skewer | horseradish cream

Oriental salad | ginger chicken | coriander

Jellied ham hock | heritage Piccalilli

Pressed pork belly | maple and chilli jam

Local black pudding | puff pastry
apple compote

Haggis, neeps and tatties

FISH

Home cured beetroot gravlax | rye bread

Seared soy tuna | sesame | wasabi
spring onion

Miniature fish pie | gruyere crust

Salmon fishcake | caper | orange | dill

Potted salmon | horseradish | dill

Tartar of seabass | fennel | lime | dill

Classic prawn cocktail | baby gem
smoked paprika

Lemon sole | brioche crumb | tartar

TACOS

Tuna | coriander balsamic

Chicken | black bean

Hummus | grated carrot | golden sultanas | chicory

VEGETARIAN

Heirloom tomato bruschetta | English feta

Broccoli frita | spicy avocado dip

Pea, minted broccoli puree
toasted pine nut crostini

Spinach, Parmesan and pine nut arancini

Caramelised goats' cheese
olive tapenade OR sundried tomato

Oriental salad wrapped in rice paper
coriander mayonnaise

Cheshire new potato | truffle wild mushroom

Sweet baby peppers | basil and cream cheese

Cucumber and red pepper sushi roll | wasabi mayo

Quinoa risotto balls | mint and parsley oil

DELUXE CANAPÉS

SHOOTERS

£4.20 PER PERSON

Gazpacho | basil oil

Melon | mint

Butternut squash | seeds | oil

Pea | mint | velouté

OYSTERS

£2.70 PER OYSTER

Natural with traditional accompaniments

White wine | cream | garlic topped | gruyere cheese

INDIVIDUAL DELUXE CANAPÉS

PRICE PER ITEM

Roulade of marinated Foie Gras | Sauternes jelly £5.63

Scallop ceviche | orange and fennel salad £3.75

Tiger prawn | saffron tempura £2.19

Fresh crab salad | avocado | coriander £2.50

Lobster tail | caviar £5.00

Miniature beef Wellington | nice and rare! £5.00

SUBSTANTIAL CANAPÉS

£16.80 FOR ANY 4 ITEMS PER PERSON

Twist on a Cornish Pasty | spiced brown sauce

Yorkshire pudding | roast beef | caramelised onion

Ham hock croquette | pea purée | English mustard drizzle

Scotch egg | apple and celeriac remoulade

Cheshire cheese rarebit | tomato chutney

Tartlet of Mediterranean vegetables | black olive | micro basil

SWEET CANAPÉS

£3.30 PER ITEM

Lemon meringue tart

Gateau opera

Chocolate cup | raspberry mousse | pistachio crumb

Frangipane | cherry | candied almonds

Vanilla macaroon | strawberry | basil

Ginger and white chocolate cheesecake

DINNER MENU I

£38.40 PER GUEST

TO START

Tomato, red pepper and basil soup | crusty bread | English butter
Classic French onion soup | gruyere cheese croute
Corn chowder with chicken | a tasting of asparagus
Ham hock terrine | sweet pickled cabbage | apple purée | malt bread
Smooth chicken liver parfait | chutney | warm brioche
Halloumi salad | sliced pears | candied walnuts | hazelnuts | pomegranate seeds | molasses
Confit duck leg | oriental noodle and vegetable salad | crisp pancake | balsamic reduction
Roasted Scottish salmon fillet | crushed avocado | cherry tomato and asparagus salad

MAIN COURSE

Herb fed chicken breast and confit leg stuffed with herb mousse | tarragon crushed new potatoes | creamed summer peas and smoked bacon
seasonal vegetables | café au lait
Duo of pork - crisp belly and spiced apple, fillet and Calvados sauce | grain mustard mashed potato, | heritage carrots | fine beans
Duo of beef - rare sirloin and suet pudding | champ potato | stock pot vegetables | rich red wine and shallot sauce
Lamb rump with orange and tamarind crust | hot mediterranean vegetable casserole | chilli roast potatoes | ginger and coriander glazed carrots
Pan fried red snapper | oriental noodle and vegetable salad | aged balsamic | steamed tender-stem broccoli | toasted almonds
Vegetable and bean curd parcel | lightly spiced red lentil tarka dahl | sag aloo potatoes | crisp vermicelli | pickled mushrooms

DESSERT

Glazed lemon tart | raspberries | basil syrup
Spiced crème caramel | Individual or sharing per table
Chocolate mousse | marinated Kirsch cherries | white chocolate sauce
Rippled Italian meringue | vanilla cream | seasonal berries | Prosecco jelly | basil sugar
White chocolate bread and butter pudding | spiced apple compote | English custard
Avocado lime cheesecake
Treacle tart | clotted cream | orange confit



Herbal teas | coffee | chocolate mints

Please choose one dish per course for your guests and an alternative to meet vegetarian and dietary requirements.

DINNER MENU II

£45.60 PER GUEST

TO START

Duck ravioli - parcel of slow cooked duck | parmesan crust | truffle essence
Ballontine of Scottish smoked salmon | fresh salmon and prawns | lemon mayonnaise
Salad of smoked lamb | tri colour beetroot | candied pears | puy lentils | tomato and herb dressing
Cod brandade | crispy croute | cup of leek and potato soup
Twice cooked pork belly | roasted apple marmalade | caramelised balsamic vinegar
Heritage beetroot salad | crumbled Blacksticks blue cheese | hazelnut dressing

MAIN COURSE

Pork en croute | mushroom and thyme stuffing | apple sauce | boulangere potatoes | pod vegetables | Calvados jus
Pan cooked salmon fillet | seasonal greens | sun dried tomatoes | crushed potatoes | lemon butter sauce
Roast rack of Welsh lamb | black olive and herb crumb | stock pot potatoes | pod vegetables | Burgundy jus
Chicken breast and braised stuffed leg | spätzle | spinach | wild mushroom | heritage carrots | tarragon sauce
Braised ox cheek **OR** slow cooked beef featherblade | truffle mash | roasted root vegetables | crispy kale
Gressingham Farm duck breast | bok choi | fondant potato | poached plum | jus
Carved 28 day aged sirloin of beef | béarnaise sauce | Lyonnaise potatoes | rocket and heritage tomato salad | balsamic dressing
Baked guinea fowl | garlic infused white beans | smoked sausage cassoulet
Open spinach and ricotta ravioli | pine nuts | sage | lemon | parmesan

DESSERT

Hot chocolate fondant | coffee ice cream
Bailey's bread and butter pudding | salted caramel ice cream
Blackberry and almond tart | clotted cream
Trio of desserts | lemon | chocolate | berry
Salted caramel cheesecake | chocolate sauce | crushed honeycomb
Deconstructed apple crumble | vanilla and nutmeg ice cream



Herbal teas | coffee | local fudge

Please choose one dish per course for your guests and an alternative to meet vegetarian and dietary requirements.

DINNER MENU III

£57.60 PER GUEST

TO START

Crisp belly pork | salt and pepper squid | sweet chilli dressing
Oxtail and wild mushroom risotto | seared scallop | truffle essence
Chilled red pepper and tomato soup | Whitby Bay crab cocktail

MAIN COURSE

Veal cutlets | girolle mushrooms | French beans | baby carrots | sautéed potatoes | café au lait sauce
Cannon and braised shoulder of Welsh lamb | crispy sweetbread | champ potatoes | minted pod vegetables | rosemary scented jus
Roasted monkfish tail | Parma ham | buttered green cabbage scented with ginger | carrots | red wine reduction | Parisienne potato

DESSERT

Frozen white chocolate mousse | port wine figs
Trio of brûlée | vanilla | chocolate | raspberry
Spiced chocolate and coffee tart | Tia Maria ice cream



Herbal teas | coffee | petit fours

Please choose one dish per course for your guests and an alternative to meet vegetarian and dietary requirements.

DINNER MENU IV

£72.00 PER GUEST

TO START

Tian of Whitby Bay crab | west coast lobster | mango salsa | dipping sauces

Halibut fillet | larded smoked salmon | candied lemon | braised vegetables | smoked horseradish bouillon

Salad of lobster | octopus carpaccio | baby squid | shellfish sauce | galia melon balls

MAIN COURSE

Fillet of East Ridings Yorkshire 28-day aged beef wellington | panache vegetables | pomme gratin dauphinoise | Madeira jus

Poached veal fillet | seared tuna | truffle shavings | lyonnaise potato | baby vegetables

Oven roast Bresse pigeon | Parma ham and foie gras | creamed mushrooms | baby leeks | date sauce

DESSERT

White chocolate and vanilla mousse | strawberry and black peppercorn jelly

Chocolate parfait | passion fruit | guava coulis

Sable Breton | raspberries | vanilla cream | vanilla ice



Herbal teas | coffee | petit fours

Please choose one dish per course for your guests and an alternative to meet vegetarian and dietary requirements.

VEGETARIAN & VEGAN MENUS

THESE OPTIONS CAN BE ADDED TO ALL SEATED MENUS I-IV

VEGETARIAN MENU

TO START

Grilled halloumi | carrot | pomegranate
Artichoke and parmesan frittata | peashoots and broad bean salad | sherry vinaigrette
Quinoa with sweet potato | roasted peppers | avocado puree crostini
Papaya, halloumi and watercress salad | red onion | cherry tomato | pine nuts | pomegranate
Puy lentil | tricolour beetroot and apple salad | chicory | honey mustard dressing
Charentais melon and avocado | passion fruit dressing
Avocado, potato and sweet pepper frittata | leaf salad | sweet pepper dressing
Garlic, creamy mushroom pastry case | rocket and heritage tomato salad | aged balsamic
Beef tomatoes and mozzarella | pine nuts | basil leaves | pesto
Halloumi salad | sliced pears | candied walnuts | hazelnut | Pedro Ximénez dressing
Heritage beetroot salad | crumbled Blacksticks Blue | hazelnut dressing
Creamy corn and potato chowder
Tabbouleh, sweet potato and goat's cheese stuffed peppers | harissa dressing

MAIN COURSE

Spicy aubergine and spinach lasagne
Thyme scented polenta | goats' cheese | roasted vegetables | pine nuts | aged balsamic vinegar
Tabbouleh and baba ganoush stuffed red pepper
Chickpea, potato and spinach curry | boiled rice
Potato, pumpkin leek and goats cheese gratin | panache of seasonal vegetable | tapenade
Coconut, lime and chilli broth | Chinese vegetables | noodles
Mushroom stroganoff | miso vegetables and rice | black sesame dressing
Asparagus and mushroom crepes | melting fontina | frisee salad | harissa dressing
Pastry lattice of mediterranean vegetables | red lentils | sweet pepper sauce | herb oil
Tagliatelle with wild mushroom cream sauce
Sri Lankan aubergine Pahi
Portabella mushroom | crumbled feta | pearl barley | preserved lemon | purple leaves
Black bean, chilli and aubergine stuffed roasted pepper | fresh coriander
Lentil and cavolo nero stew | crispy kale | sweet potato | courgette | chermoula drizzle
Malaysian lentil and squash curry
Vegetable and bean curd parcel | lightly spiced red lentil Tarka dahl | sag aloo potatoes | crisp vermicelli
pickled mushrooms

VEGAN MENU

STARTER

Butter bean tahini mash
pitta bread | pomegranate

MAIN COURSE

Whipped tofu | tabbouleh salad
baked aubergine

DESSERT

Vegan Brownie | raspberry
golden crunch

THREE COURSE SHARING MENU OPTIONS

FOR THOSE WANTING A MORE INFORMAL DINING EXPERIENCE

MEDITERRANEAN CUISINE

£45.60 PER PERSON

TO START

Share and tear bread with tomato, olive and onion flavours
Focaccia with crispy pancetta and red onions
Assorted dips: balsamic; oil; pesto; tapenade
Selection of Italian meats; bresaola; capocollo; mortadella; pancetta;
prosciutto
Tomato, buffalo mozzarella and basil
Balsamic onions and artichokes

MAIN COURSE

Baked lasagne
Spaghetti with prawns
Spinach and ricotta cannelloni
Baked chicken wrapped in pancetta | vine tomato | olives | basil

SALAD

Potato salad | capers
Chargrilled vegetable salad - courgettes | carrot | squash | beetroot
peppers | red onion
Rocket and parmesan salad

DESSERT

Chewy meringues with fillings:
blackberries | blueberries | raspberries | strawberries
Mango coulis | red berry coulis
Mini marshmallows | chocolate sauce | chocolate shavings
Toasted nuts | crushed meringue

MOROCCAN CUISINE

£43.20 PER PERSON

MEZZE SHARING STARTER

Warm pitta | flat breads
Hummus | lemon olive oil | smoked paprika
Moutabel with pomegranate pearls
Stuffed vine leaves
Grilled halloumi | bulgur wheat salad
Fattoush | tabbouleh

MAIN COURSE

Moroccan spiced lamb rump | crushed saffron potatoes
pod vegetable cassoulet | mint infused jus
Spring cabbage parcel filled spiced Mediterranean vegetables
braised red lentils | okra and sweet corn salad

DESSERT

Vanilla and white chocolate cheesecake | rose syrup



Herbal teas | coffee | baklava

ADDITIONAL MENU OPTIONS

AMUSE-BOUCHE

£3.60 PER PERSON

Pumpkin velouté | seeds and oil
Gazpacho | basil crème fraîche
Pea velouté | mint oil
Potted salmon | horseradish bagel crisp
Confit chicken and leek terrine | beer and apple chutney

DELUXE AMUSE-BOUCHE

PRICE PER PERSON

Pan fried scallop | vanilla and apple purée | parsley cress £4.80
Smoked duck | braised chicory | pickled shallot £4.20

INTERMEDIATE COURSE

PRICE PER PERSON

Fillet of red mullet | pickled vegetables | herb purée £10.20
Wild mushroom ravioli | cep foam | amaranth cress £7.80
Tortellini of crushed butternut squash | almond and truffle cream £6.30

FAMILY SERVICE MAIN COURSE

£6.00 SUPPLEMENT PER PERSON

Carved rib of beef at the table, served with appropriate sauces
one guest to carve and receive an apron, hat, carving knife and fork
Roast or baked potatoes | dauphinoise | family served vegetables

CHEESE AND SAVOURIES

£10.80 PER PERSON

Wide selection of British cheeses | grapes | celery
homemade compotes | chutneys | selection of sweet breads and crackers
'Let us know your favourite cheese and we'll serve it'
Cheese course can be served either as an individual plated portion,
table platters or as a separate cheese display buffet

CHILDREN'S MENU

£19.80 PER GUEST

TO START

Garlic bread
Homemade tomato soup | bread roll
Medley of melon

MAIN COURSE

Freshly prepared pasta | meat balls | side salad
Freshly prepared pasta | tomato sauce | cheese topping | side salad
Chicken goujons | French fries or mashed potato | peas or beans
Sausages | French fries or mashed potato | peas or beans
Mini fish and chips | mushy peas
Mini burger and chips

DESSERT

Chocolate brownie | chocolate sauce
Strawberry mousse | fruit compote
Fresh fruit salad



Unlimited fruit cordials served throughout the meal

*Available to children up to 12 years of age. Choose a starter, main
and dessert to create your children's set menu*

EVENING BUFFETS

A traditional self-service buffet station accompanied with crockery, cutlery and napkins as required.

HOME COMFORT FROM THE HEART OF THE CITY

£15.00 PER GUEST

ONLY £10.00 WHEN SERVED IN ADDITION TO A THREE COURSE MEAL

Traditional Scouse | Lamb hotpot with vegetables and gravy

Pickled beetroot

Pickled cabbage

Crusty bread and butter

TASTE OF THE ORIENT

£27.00 PER GUEST

ONLY £22.00 WHEN SERVED IN ADDITION TO A THREE COURSE MEAL

A selection of homemade dishes with an oriental twist

Chicken, ginger and spring onion

Sweet 'n' sour pork

Crispy dry shredded beef | chilli | carrot

Rice Noodle stir fry | sprouting broccoli | water chestnuts

spring onion | roasted peanuts

Sticky rice

THE CURRY HOUSE

£22.50 PER GUEST

ONLY £17.50 WHEN SERVED IN ADDITION TO A THREE COURSE MEAL

A selection of homemade curry dishes of mixed spice

Thai green chicken

Lamb Madras

Chickpea, sweet potato and spinach

Basmati rice

Chips

Naan bread

Poppadums

Dips

CHILDREN'S BUFFET

AVAILABLE TO CHILDREN UP TO 12 YEARS | £14.40 PER GUEST

Selection of party finger sandwiches

Mini burgers

Chicken goujons

Mini pizarette

Sausage rolls

Selection of party cakes

HOT AND COLD FINGER BUFFET

£20.00 PER GUEST

ONLY £15.00 WHEN SERVED IN ADDITION TO A THREE COURSE MEAL

Mini beef or spiced chickpea burger | sesame buns | relish

Lamb OR Vegetable samosas | cucumber and yoghurt dip

Sun blushed tomato and bocconcini skewers | basil balsamic

Satay chicken skewers

BBQ mini ribs

Mini chip cones

GOURMET BURGER BUFFET

£17.00 PER GUEST

ONLY £12.00 WHEN SERVED IN ADDITION TO A THREE COURSE MEAL

Please select one from the below:

Classic beef

Tuna and ginger, soy and sesame mayo

Cheese stuffed turkey

Chickpea and chilli

Portobello mushroom, slow roasted tomato and mozzarella

Duck and rosemary burger with plum ketchup

All served in a brioche and sesame roll and accompanied with fries, onion ring and salad on a wooden board

AFTERNOON TEA

£21.00 PER GUEST

SAVOURY

Selection of traditional finger sandwiches to include:

Smoked salmon | crème fraiche and horseradish

Prawn Marie rose

Cheshire ham | tomato | mustard mayonnaise

Coronation Chicken

Free range egg | watercress

SWEET

Selection of cakes to include:

Macarons

Assorted fruit tartlets

Lemon drizzle slices

Éclairs

Mini Battenberg cake

Victoria sponge cake



Mini scones | raspberry jam | clotted cream

TEAS

Selection of specialist teas to include:

Earl grey | Green | Breakfast | Fruit and Herbal

Filter coffee also available

UPGRADES

Glass of Prosecco £6.00 per guest

Glass of Champagne £6.67 per guest

Vintage crockery £2.40 per guest

BARBECUE STYLE BUFFET

£29.00 PER GUEST

ONLY £24.00 WHEN SERVED IN ADDITION TO A THREE COURSE MEAL

Your choice of 4 options in total plus your salad selection:

MEAT

Sweet potatoes with spicy sausage
Oriental prawn skewers
Tuna and tarragon skewers
BBQ salmon
Beef burger with chilli and basil
BBQ pork and herb sausages with thyme | sweet onion
drizzle of mustard | ketchup
Ham, pineapple and cherry tomato skewers | rice
Greek style beef kebabs | bulgur wheat
Curried lamb and apricot skewers
Tangy pork ribs
Thai marinated OR satay chicken skewers
Pedro Ximenes flavour chicken and mushroom kebabs

VEGETARIAN

Feta and black bean burger
Mushroom, pear and quorn skewers
Stuffed tortillas | veggie sausage | red kidney beans
red pepper | tomato | red onion
Halloumi and vegetable kebabs | red onion pitta bread | labneh
Chickpea and chilli burger | onion salsa
Spicy vegetarian sausages
Courgette fries

BBQ SWEET TREATS

Baked stuffed figs | brown sugar | creamed cheese | cinnamon
Brandied, honey pineapple rings
Chocolate | rum bananas | mascarpone cheese

SALADS

Choose 3 salads from the options below to accompany your buffet:

Avocado | sweetcorn | walnuts
Spicy heritage tomato salad | micro basil leaves
Potato | rocket | mozzarella
Tabbouleh | pitta breads

EVENING SNACKS

STREET FOOD

£14.00 PER GUEST

ONLY £9.00 WHEN SERVED IN ADDITION TO A THREE COURSE MEAL

Quirky finger food served interactively. Select two items per guest.

Barbecue pulled pork tortilla wrap | Asian coleslaw | fries
Oriental vegetable noodle box | plum sauce | fresh coriander
Hot spicy chicken | wrap or pitta bread | sweetcorn and black bean salsa
Mini burger stack | brioche bun
Salt and pepper pork ribs | spring onion | dipping sauces
Crispy beef taco | soy, carrot and chilli salad
Halloumi and chard vegetable skewers | spicy tomato salsa
Marinated chicken thigh bon bon's | lime | coriander mayo

SUPPER FAVOURITES

PRICE PER ITEM

Hot steak baguettes | rocket | caramelised onions | mini chip cones £14.50
Carved honey roast ham | mustard or piccalilli | floured bap £9.80
Bacon, sausage or egg bap | red or brown sauce £6.70
Original recipe Southern fried chicken in a basket | chips £10.30
Individual fish and chip cones £8.50
Tempura halloumi | fries | pomegranate seeds £8.50

ITALIAN

£12.00 PER PIZZA

Homemade 10" pizza served interactively in a takeaway pizza box.
One pizza per two guests recommended. Choose from:

Margarita | wild rocket salad
Hawaiian | fresh green chilli
Spicy salami | courgette | basil | tomato | mozzarella
Smokey BBQ chicken
Smoked pancetta | mozzarella | fresh chilli | tomatoes
Red grape | honey | rosemary | pecorino
Gorgonzola | pear

CHEESE TABLE

£300.00

A mouth-watering cheese display to feed all of your guests.

Cheese table to include British and Continental Cheeses accompanied with a selection of biscuits, crackers, breads, chutneys, celery and grapes.

Let us know of your favourite cheese and we'll ensure it's on the table.

BOWL FOOD

3 PER PERSON FOR £15.00 | ADDITIONAL BOWLS £4.00

Hot and cold bowl food, tray served at set intervals or for a continuous steady flow. Recommended for standing events.

Choose from :

Locally sourced Sausage | mustard mash | onion gravy

Lamb tagine | saffron | coriander cous cous

Steamed cod | crushed potato | parsley sauce

Classic fish and chips | crushed peas

Thai chicken curry | sticky jasmine rice

Macaroni cheese

Risotto of pod vegetables | parmesan crisp

Pan seared sea bass | oriental vegetable

Mini prawn cocktail

Belly pork | bean sprouts | plum sauce

Caesar Salad

Spicy chicken or pulled pork fajitas

Lamb samosas | minted yoghurt

Mini burgers | sesame buns | tomato relish

Vegetable spring roll | sweet chilli dip

Buckwheat pancakes | smoked salmon | crème fraiche | crispy capers

STUDENT AND PROM MENU

£24.00 PER GUEST | 100 GUESTS MINIMUM

TO START

Roast tomato and red pepper soup | crusty bread | English butter

Smooth chicken liver pâté | brioche toast | salad | chutney

Poached salmon and smoked salmon | cucumber gel | pea shoots | twisted granary roll

MAIN COURSE

Oven roast chicken breast | dauphinoise potatoes | pod vegetables | confit carrot | peppercorn sauce

Pork loin | grain mustard mash | calvados jus | curly kale | carrot

Rice noodle vermicelli | wild mushrooms | vegetable and bean curd rolls | lightly spiced red lentil Tarka dahl | sag aloo potatoes

DESSERT

Glazed lemon tart | raspberries

Chocolate nemesis | seasonal berries | mango sauce

Crushed Italian meringue | Eton Mess



ROYAL LIVER BUILDING

THE VENUE

DRINKS COLLECTION 2018 | 2019

THE DRINKS COLLECTION

To guarantee a drink selection pre-orders are recommended. The bar can also be ran as an account bar tab or a cash bar for guests to purchase their own drinks on the evening via cash or card payment. *All prices listed include VAT.*

CELEBRATION DRINKS PACKAGES

PACKAGE I

£15.00 PER GUEST

A glass of Prosecco on arrival
A glass of house table wine
A glass of Prosecco to toast

PACKAGE II

£23.00 PER GUEST

A glass of Prosecco on arrival
Half a bottle of house table wine
Half bottle of mineral water
A glass of Prosecco to toast

PACKAGE III

£24.50 PER GUEST

A glass of Champagne or Pimms Cup
cocktail on arrival
Half a bottle of house table wine
Half bottle of mineral water
A glass of Champagne to toast

INCLUSIVE DRINKS PACKAGES

If chosen, unlimited drinks packages must be pre-ordered for all attending day and evening guests.

INCLUSIVE PACKAGE I

£40.00 PER GUEST



Unlimited service of
bottled beer | house wine | soft drinks

INCLUSIVE PACKAGE II

£48.00 PER GUEST



Unlimited service of
bottled beer | house wine | prosecco | spirits | soft drinks

CORKAGE OPTIONS

PRICE PER ITEM

BOTTLE OF WINE £12.00 | BOTTLE OF BUBBLES £18.00 | BOTTLE OF SPIRITS £60.00 | KEG OF LAGER OR ALE £1.20 PER PINT*

**Total price dependent on litre of keg*

WINE LIST

SPARKLING WINES

BIN 01	Ponte Prosecco Extra Dry, Italy	£27.50
BIN 02	Macia Cava Brut Nature Reserve, Spain	£29.50
BIN 03	Veuve Dousset, Champagne, Brut, France	£40.00
BIN 04	Pol Roger, Brut NV Champagne, France	£55.00

WHITE WINES

BIN 05	Grillo Antonini, Ceresa, Italy	£18.00
BIN 06	Pinto Grigio Garganega, La Castella, Italy	£19.50
BIN 07	Viognier, Domaine de la Baume, Elisabeth, France	£20.00
BIN 08	Chardonnay Unoaked Murray River Valley, Australia	£21.50
BIN 09	Indaba Sauvignon Blanc, South Africa	£23.50
BIN 10	Albarino Terra de Asorei, Spain	£28.00
BIN 11	Petit Chablis, Domaine Vrignaud, France	£30.00
BIN 12	Sancerre Les Collines Blanches Domaine Brochard, France	£35.00
BIN 13	Riesling Grand Cru Rosacker Domaine Sipp Mack, France	£40.00

Alternative prosecco, champagne and wine brands and products are available on request

ROSÉ WINE

BIN 14	Tempranillo/Bobal, Protocolo, Spain	£18.00
BIN 15	Pinot Grigio 'Blush' La Delizia, Italy	£19.50
BIN 16	Cotes de Gasgoyne Rose Chateau Laballe, France	£21.50

RED WINE

BIN 17	Plate 95. Merlot, Chile	£18.00
BIN 18	Beaux Lieux Reserve Vin de Pays d'Oc, France	£19.50
BIN 19	Murphy's Shiraz, Murray River, Australia	£21.50
BIN 20	Rioja Tinto Senorio de Espiga, Bodegas San Cebrin, Spain	£22.50
BIN 21	Malbec Reserve Tonel 46 Los Toneles Mendoza, Argentina	£24.00
BIN 22	Côtes du Rhône Château St Roch, France	£26.00
BIN 23	Dolcetto D'Alba 'Rutuin' Ciabot Berton, Italy	£26.00
BIN 24	Almirez Toro, Teso la Monja, Spain	£30.00
BIN 25	Château Pontet Plaisance Grand Cru St Emlion, France	£38.00
BIN 26	Astoria Caranto Pinot Noir, Veneto, Italy	£30.00

MINERAL WATER

BIN 27	Still and Sparkling Water 750ML	£4.00
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COCKTAILS AND MOCKTAILS

COCKTAILS

STEAM PACKET £6.50

Liverpool gin | rhubarb liqueur | cranberry juice | fresh lime

PIMM'S CUP £5.50

Pimm's | ginger beer | lime | orange | cucumber

WHITE PEACH BELLINI £7.25

Prosecco | peach purée | cape gooseberry

MINT VANNILLA JULEP £6.50

Bourbon | Buffalo Trace | vanilla | mint

WILD BERRY MIMOSA £7.25

Prosecco | raspberry purée | fraise du bois

PASSION FRUIT MOJITO £7.50

Havana Club Blanco | fresh lime juice | passion fruit | mint | pineapple

STRAWBERRY AND BASIL MARGARITA £7.50

Gold Tequila | Grand Marnier | strawberry purée | lime juice | basil leaves

SEX ON THE DOCKS £6.50

Peach schnapps | Green Mark Vodka | grapefruit | orange

MOCKTAILS

ELDERFLOWER AND APPLE SLING £4.20

Organic elderflower cordial | fresh lime | apple juice | top soda

MINT, HONEY AND PINEAPPLE CRUSH £4.20

Mint | honey | pineapple juice | top lemonade

CINDERELLA PUNCH £4.20

Orangejuice | pineapple juice | grenadine

SOFT DRINKS AND MIXERS

Coke | Diet Coke 200ML £2.00

Schweppes mixer £1.50

Ginger beer £2.50

Fruit juices £2.00

Tomato juice £2.00

Red Bull £2.50

Fever Tree tonic £2.00

Still | Sparkling mineral water 330ML £2.00 | 750ML £4.00

BAR TARIFF

SPIRITS

PIMMS

Pimm's The Original No1 £4.00
Dry Martini £2.50
Taylors LBV £5.00

VODKA

Smirnoff £3.00
Chase £4.00
Chase Marmalade £4.00
Belvedere £4.00

GIN

Beefeater £3.00
Three graces Rose Gin £4.00
Bombay Sapphire £3.50
Hendricks £4.00
Ginsmiths £4.00

COGNAC

Hennessy FDC £4.00
Hennessy XO £12.00
Courvoisier £3.50

ARMAGNAC

Chateau De Lacaze1983 £9.00

RUM

Captain Morgan's Original £3.50
Havana Club Anejo £3.50
Lamb's Navy £3.50
Bacardi £3.00

IRISH WHISKEY

Bushmills 10 year £4.00
Jameson £3.50

AMERICAN WHISKEY

Buffalo Trace £3.50
Jack Daniels £3.50

SCOTCH WHISKY

Black Bottle Whisky £3.00
Jonny Walker Black £4.00
Glenlivet 12 Year £5.50
Oban 14 Year £6.00
Lagavulin 16 Year £6.50

LIQUEURS

A selection of liqueurs available £3.50

BEERS

BOTTLED BEERS

Peroni £4.50 330ML
Estrella Mahou £4.50 330ML
San Miguel £4.00 330ML
Corona £4.00 330ML
Real Ale £4.50 500ML
Love Lane Pale Ale £4.00 330ML
Cider £4.80 500ML

DRAUGHT BEER

Kegs can be pre-ordered PRICE ON REQUEST

WINE BY THE GLASS

House wine by the glass
175ML £5.00 | 250ML £6.50

House prosecco by the glass
125ML £6.00

In accordance with the Weights and Measures Act 1985 the measure for sale of Gin, Rum, Vodka and Whisky used on these premises is 25ml or multiples thereof.
Wine by the glass is sold on these premises in quantities of 125ml, 175ml or Multiples thereof. Fortified wine by the glass is sold in quantities of 50ml or 70ml.
Alternative beer and spirit brands are available on request. All prices listed include VAT.