

Bramall Hall

DRINKS RECEPTIONS

NB: All drinks receptions are charged for per glass consumed price only with the exclusion of Champagne (see below)

A lovely way to celebrate is to have drinks in the beautiful surroundings of Bramall Hall, or in the Courtyard (weather permitting).

Please choose one type

Bucks Fizz

One glass per person: £1.50 per glass
½ hour drinks reception: £3.00 per head

Sparkling Wine

One glass per person: £2.00 per glass
½ hour reception: £4.00 per head

Pimms

One glass per person: £2.00 per glass
½ hour reception: £4.00 per head

Champagne

Champagne is charged for by the bottle, estimate 5 glasses per bottle. Please see choices below.

WINE LIST 2010

SPARKLING WINES & CHAMPAGNES

NB: All wine and champagne served during the meal is charged for at the per bottle price

Prosecco/Chardonnay – Cuvee Astoria Lounge
£13.80

Elegant, clean cut and fruity it gives wonderful fruit aromas and flavours with refreshing acidity and a soft, gentle finish.

Cremant de Loire Brut NV – Chateau de La Presle
£15.95

Predominantly from the Chenin grape, this is clean, fresh and dry with light yet intense fruit and a bright finish.

Champagne Boizel – Brut NV £24.95
The very expression of Champagne superbly balanced with delightful appetising aromas and refreshing finish. The high proportion of Chardonnay within the blend gives great elegance and finesse whilst the Pinot adds true depth and character.

Champagne Boizel Rose – Brut NV £27.95

Delicious aromas and flavours of red fruits combined with clean, refreshing acidity. High quality and good value.

Champagne Pol Roger – Brut NV £29.80

One of the greatest non-vintage Champagnes. Fresh and lively with delicious fruit. Elegant and refined.

Champagne Bollinger Special Cuvee – Brut NV
£36.00

Robust yet fruity, full flavoured yet clean, this is terrific Champagne with some citric flavours beautifully combined with biscuit

WHITE WINES

- House White – Verdejo/Viura – Arroyo de La Vega
Spain 2007/08 £11.95
A classic blend of two of Spain's great varieties. Bright fruit aromas and flavours, extremely refreshing, good with or without food.
- Sauvignon Blanc – Rucahue Winery, Chile 2008 £12.80
Fresh gooseberry/capsicum fruit with herbal notes behind.
- Muscadet Sur Lie – Château de La Ragotiere France 2007
£13.50
Bright and fresh with underpinning minerality. Ripe fruits dominate and lead to a dry finish.
- Pinot Grigio "Alisia" – Astoria Vini Italy 2008 £13.75
Soft and well fruited with aromas and flavours of pears dominating. Classic Pinot Grigio.
- Chardonnay, Trentham Estate, Australia £14.30
A superb rich and full white wine from this first class producer. Good balance and flavour.
- Sauvignon Blanc – Dream Bay Winery £14.35
Marlborough, New Zealand
A fresh and fragrant wine with a lovely zesty finish that leaves the palate refreshed.
- Viognier, Brampton Estate, Stellenbosch, S Africa £14.35
Super, spicy springtime aromas of apricots and honeysuckle. Delicate yet with an underlying strength and focus.
- Sancerre "Les Collines Blanches" – Domaine Brochard
France 2007 £16.50
Fresh and fragrant and packed with gooseberry/nettle fruit. Terrific with shellfish and goats cheese.
- Chablis – Domaine Emile Petit France 2007/08 £16.95
Excellent as an accompaniment to seafood. Crisp and fresh with a hint of apples in the bouquet and deep minerality behind.
- Meursault "Grands Charrons" – Champy & Cie, France
£27.95
Rich and full flavoured with a creamy palate and hints of butter and nuts. Luscious and generous.

RED WINES

- House Red – Primitivo di Puglia – Antonini Ceresa, Italy £11.95
This is Puglia's version of the Zinfandel grape showing plum and cherry fruit flavours with a touch of smooth spice in the finish.
- Shiraz/Cabernet, Bottle Tree Winery, S. Australia
£12.10
A smooth and well balanced wine with a spicy and rich finish.
- Monte Flores Malbec – Argentina £12.80
This varietal has made its home in Argentina giving ripe and spicy fruit aromas with good structure and a generous aftertaste.
- Rioja Tinto – Bodegas Sierra Cantabria - Spain
£13.25
Great value Rioja showing class and breeding. Raspberry and blackberry aromas with notes of vanilla. Mature fruit on the palate in great harmony with tannins and acidity.
- Cotes du Rhone "Cotes Levant" Domaine Remejean, France £13.35
Fresh and generous red wine with great depth of flavour.
- Cabernet Sauvignon – Mischa Eventide Estate, Wellington, South Africa £14.35
A full-bodied wine that shows luscious, velvety tannins with a well balanced acidity.
- Dream Bay Pinot Noir – Marlborough, New Zealand
£14.85
New Zealand's Pinot Noir is now proving itself and Peter Vega has made a great example here which is elegant and complex with good red berry fruit. The wine has been matured in American oak giving dark chocolate and integrated fine tannins.
- Merlot – Rust En Vrede Estate, Stellenbosch, South Africa £15.65
Rich chocolate and mocha aromas combine well with darker berries and subtle hints of spice. Soft juicy tannins, backed up with hints of vanilla and blueberries.
- Dolcetto d'Alba 'Santo Stefano' – Giuseppe Mascarello, Italy £17.20
A classy bouquet of flowers and cherries, with hints of polish, and a generous palate with bright fruit and clean acidity and a fresh, lingering finish.
- Château Sansonnet – Grand Cru St Emilion France
£23.75
With a generous and perfumed bouquet complemented by rich and spicy fruit flavours in the mouth. Superb red wine.

Prices correct as at March 2010. Vintages and prices are subject to change.

NB: All prices are subject to VAT at the current rate