

# Bramall Hall

## *Drinks Reception*

*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: £2.50 per glass

½ hour drinks reception: £4.50 per head

### *Prosecco – Cuvee Astoria Lounge*

One glass per person: £5.00 per glass

½ hour reception: £7.50 per head

### *Kir Royale*

One glass per person: £5.00 per glass

½ hour reception: £7.50 per head

### *Champagne*

Champagne is charged per bottle, estimated 5 glasses per bottle. Please see the choices below.

## *Wine List 2011*

### *Sparkling Wines & Champagnes*

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

#### **Cremant de Loire Brut NV – Chateau de La Presle £20.30**

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

#### **Champagne Boizel – Brut NV £32.50**

*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 £35.50**

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

#### **Champagne Pol Roger – Brut NV £37.80**

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

#### **Champagne Bollinger Special Cuvee – Brut NV £42.00**

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

## White Wines

**House White, Sauvignon Blanc Sol de Anders**  
**Chile** £12.80\*  
*Fresh gooseberry/capsicum fruit with herbal notes behind.*

**Muscadet Sur Lie, Château de La Ragotiere**  
**France** £14.00  
*Bright and fresh with underpinning minerality. Ripe fruits dominate and lead to a dry finish.*

**Pinot Grigio "Alisia" – Astoria Vini**  
**Italy** £14.25  
*Soft and well fruited with aromas and flavours of pears dominating. Classic Pinot Grigio.*

**Chardonnay, Trentham Estate**  
**Australia** £14.50  
*A superb rich and full white wine from this first class producer. Good balance and flavour.*

**Sauvignon Blanc – Dream Bay Winery**  
**Marlborough, New Zealand** £14.80  
*A fresh and fragrant wine with a lovely zesty finish that leaves the palate refreshed.*

**Viognier, Eventide Wellington**  
**S Africa** £14.95  
*Super, spicy springtime aromas of apricots and honeysuckle. Delicate yet with an underlying strength and focus.*

**Sancerre "Les Collines Blanches" – Domaine Brochard**  
**France** £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.*

## Rosé Wines

**Merlot Rosé, Sol de Andes 2010** £12.50  
*Strawberries and cream in a glass that carry through to the palate with a delicate acidity. Just off dry, it makes for very easy drinking especially on a hot, summers day.*

**Malbec Rosé, Chevalier de Famaey 2009/10** £14.00  
*A quite delicious Rosé made purely from Malbec grapes grown in France's Lot Valley. The aromas of red berries lead to a full and stylish palate. The vibrant finish leaves the mouth refreshed and clean.*

## Red Wines

**House Red, Primitivo di Puglia – Antonini Ceresa**  
**Italy** £12.05\*  
*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** £12.25  
*A smooth and well balanced wine with a spicy and rich finish.*

**Urban Malbec, Argentina** £13.45  
*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** £13.55  
*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** £13.70  
*Fresh and generous red wine with great depth of flavour.*

**Cabernet Sauvignon, Mischa Eventide Estate**  
**Wellington, South Africa** £14.75  
*A full-bodied wine that shows luscious, velvety tannins with a well balanced acidity.*

**Dream Bay Pinot Noir**  
**Marlborough, New Zealand** £14.95  
*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** £16.05  
*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.*

Prices correct as at January 2011. Vintages and prices are subject to change.

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

\*House wine is subject to change at the manager's discretion