

# The Drinks Reception Menus

## English Sparkling

Herbert Hall Brut *Kent, UK 2019* £68.00

Beacon Down Blanc de Blancs £80.00  
*East Sussex, UK 2017*

Castlewood Brut Devon, UK NV £85.00

'The Trouble With Dreams' Sugrue £95.00  
*West Sussex, UK 2018*

## Rosé

Herbert Hall Rosé *Kent, UK 2018* £75.00

'Ex Machina' Rosé Sugrue £105.00  
*West Sussex, UK 2016*

## Champagne Louis Roederer

Collection Brut *Reims, France NV* £105.00

Cristal *Reims, France 2015* £430.00

## Magnums

### Champagne

Champagne Louis Roederer £196.00  
Collection Brut *Reims, France NV*

### Rosé

Miraval Jolie Pitt & Perrin £145.00  
*Côtes de Provence, France 2022*

### Whites

Sauvignon Blanc La Tunella £95.00  
*Veneto, Italy 2022*

Riesling Grand Cru 'Geisberg' Trimbach £186.00  
*Alsace, France 2015*

### Reds

Cabernet Sauvignon Domaine de Saissac £75.00  
*IGP Pays d'Oc, France 2020*

Tonnix Tinto Quinta de la Rosa £107.00  
*Douro, Portugal 2016*

La Reserve de Leoville Barton £160.00  
*St Julien, Bordeaux, France 2017*

### Jeroboams

Miraval Jolie Pitt & Perrin £225.00  
*Côtes de Provence, France 2021*

Tonnix Tinto Quinta de la Rosa £265.00  
*Douro, Portugal 2017*

### Melchior

Tonnix Tinto Quinta de la Rosa £800.00  
*Douro, Portugal 2017*

## Cocktails

Seasonal Ultrasonic Negroni £16.00  
Gin, Vault Forest vermouth, bitters  
infused with seasonal fruit

Verdita Rita £16.00  
Tequila shaken with fresh pineapple, lime  
agave, jalapeño, mint and coriander

The Glimmer £16.00  
Hepple Akavit shaken with elderflower cordial  
crowned with Herbert Hall sparkling wine

Raspberry Riche £16.00  
Black Ven, Havana Club and El Dorado rums  
shaken with Angostura Bitters, raspberry  
cordial and Burrow Hill apple juice

# The Drinks Reception Menus

We recommend six canapés and three small bites, or three small plates per person during a drinks reception.

You are welcome to select a combination of hot and cold options, as well as a few sweet bites.

## Canapés | Cold

Pea & Leek Tart with Goat's Curd and  
Pickled Walnuts **£4.00**

Marinated Datterini Tomatoes with Basil and  
Toasted Rosemary Focaccia **£4.00**

Cold Smoked 'Hix Cure' Trout with Fennel Scones  
and Trout Roe **£5.00**

Crab Tartaleta with Pickled Cucumber **£6.50**

Vietnamese Summer Roll with Nuoc Cham Sauce **£4.00**

Seabass Tartare with Chilli & Coriander **£5.50**

Grilled Courgettes with Vegan Feta and Mint Pesto **£4.50**

Sirloin Steak Tataki with Green Beans and Soy **£5.50**

## Canapés | Hot

Ratatouille Tart **£4.50**

Crispy Dublin Bay Prawns with Tartare Sauce **£5.50**

Onion Pakora with Apple & Ginger Relish **£5.50**

Pea Arancini with White Lake Pecorino Cheese **£4.00**

Fish Cake with Creamed Horseradish **£4.50**

Durslade Farm Lamb Kofta with Mint Yogurt **£4.50**

Sausage Roll with Smoked Tomato Jam **£4.00**

Buttermilk Fried Chicken with Korean Chilli Sauce **£4.50**

## Small Plates

Atlantic Prawn Cocktail **£9.50**

Monkfish Curry with Basmati Rice **£10.50**

Pea & Broad Bean Risotto with Parmesan **£8.00**

Aged Sirloin Steak with Chips and Béarnaise **£9.50**

Heirloom Tomato & Buffalo Mozzarella Salad **£8.50**

Summer Vegetable Chopped Salad with Labneh &  
Feta Cheese **£8.00**

Cumberland Chipolatas with Honey & Mustard **£8.00**

Gnocchi with Durslade Farm Lamb Ragu **£8.50**

Teriyaki chicken with Mangetout & Spring Onions **£8.50**

Fish & Chips with Tartare Sauce **£8.00**

## Small Bites

Rib Steak Cheeseburger **£4.50**

Halloumi & Courgette Burger **£4.50**

Fish Dog with Mushy Peas and Tartare Sauce **£5.00**

Hash Brown with Smoked Trout and  
Horseradish **£4.50**

Choux Bun with Creamed Chanterelles and  
Broad Beans **£4.20**

## Sweet Bites

Strawberry Cheesecake Tart **£4.00**

Treacle Tart with Clotted Cream

**£3.50**

Groucho Tiramisu

**£3.50**

Durslade Jam Doughnuts **£3.00**

Somerset Cider Brandy Truffles

**£3.00**

Peanut Chocolate Brownie

**£3.50**

All special dietary requirements must be detailed 72 hours before the reservation. Prices inclusive of VAT at 20%.

A discretionary service charge of 15% will be added to the food & drinks bill.