

oneALDWYCH

LONDON

MEETINGS & PRIVATE DINING MENUS

Breakfast	2
Breaks	3
Lunch	4
Working Lunch	5
Fork Buffet Suggestions	5
Dinner	6
Canapés	7
Lunch Suggestions	9
Dinner Suggestions	10
Spirits & Soft Drinks	11
Cocktail Selection	12
Champagne & Sparkling Wine	13
White Wine	14
Rosé Wine	15
Red Wine	15
Dessert Wine	17

BREAKFAST

Continental Breakfast

£19.00

Freshly prepared orange, grapefruit or carrot juice
Home-baked Danish, croissants and mini muffins
White and granary toast with organic strawberry jam, marmalade and natural honeycomb
Dark or light roast coffee, tea or herbal tea

Light & Healthy Breakfast

£21.00

Freshly prepared orange, grapefruit or carrot juice
“Special K” or organic muesli with full fat or low fat milk (n)
Fresh fruit salad, plain or with natural yogurt
Granary toast with organic strawberry jam, marmalade and natural honeycomb
Dark or light roast coffee, tea or herbal tea

English Breakfast

£27.00

Freshly prepared orange, grapefruit or carrot juice
Scrambled eggs with pork sausage, bacon, mushrooms, tomatoes and black pudding
Home-baked Danish, croissants and mini muffins
White and granary toast with organic strawberry jam, marmalade and natural honeycomb
Dark or light roast coffee, tea or herbal tea

Breakfast Canapés £23 for a minimum of 10 guests

Cold Canapés

Exotic fruit salad spoons
Smoothie shots with fruit skewers

Hot Canapés

Brioche French toast with strawberries
Mini waffles with blueberries
Mini croissants with York ham and Gruyère
Smoked haddock hash browns
Eggs Benedict
Potato pancakes with smoked salmon and scrambled egg
Sausage and bacon with honey and mustard

BREAKS

One Home-made cookies, dark or light roast coffee, tea or herbal tea	£6.00
Two Bacon and egg rolls, dark or light roast coffee, tea or herbal tea	£10.00
Three Home-baked Danish, croissants and mini muffins, dark or light roast coffee, tea or herbal tea	£10.00
Four English breakfast muffin with scrambled egg and grilled field mushrooms, dark or light roast coffee, tea or herbal tea	£10.00
Five 'Healthy Break' - Today's freshly pressed fruit smoothie and fresh fruit plate	£10.00
Six Today's freshly pressed fruit juice and organic lemon cake	£9.00
Seven Selection of mini cakes, dark or light roast coffee, tea or herbal tea	£9.00
Eight Scones with organic strawberry jam, Cornish clotted cream, dark or light roast coffee, tea or herbal tea	£9.00
Nine Chocolate Indulgence - chocolate milkshake or hot chocolate with marshmallows, chocolate brownies, triple chocolate cookies and mini chocolate muffins	£10.00
Ten Fresh strawberries with vanilla cream and warm chocolate sauce	£10.00

LUNCH

Please select one dish per course and a vegetarian option - pre-order required.

Starters

Fennel and potato velouté with green olives and dill	£8.50
Salad of Golden Cross goat's cheese and marinated beetroot with truffle honey dressing (v)	£10.00
Leaf and herb salad with semi-dried tomatoes (v)	£9.00
Pear, Stilton and walnut salad with port dressing and bitter leaves (v) (n)	£9.50
Ballotine of quail and lentils with smoked paprika and fig chutney (p)	£11.00
Mixed tomato and Laverstoke mozzarella salad with baby basil and salsa verde (v)	£11.25
Tian of crab with chilli and lime, mango carpaccio and pickled cucumber	£14.50
Smoked chicken Waldorf salad with baby gem lettuce (n)	£12.50
Marinated squid, confit potato, rocket, cherry tomatoes, croutons, herb dressing	£13.00
Scallop and cucumber carpaccio with lime and chilli dressing	£15.50

Main Courses

Broad bean, mint and taleggio arancini with crushed peas and lemon dressing (v)	£19.50
Somerset brie tart with tomato compote, violet artichokes and rocket leaves (v)	£19.50
Roast tranche of cod with smoked paprika, white beans, chorizo and pequillo peppers	£23.50
Fillet of sea bream with warm salad of green beans, black olives, Charlotte potatoes and artichokes	£22.50
Pan fried salmon with smoked salmon hash, baby vegetables and chive velouté	£24.50
Rump of veal with herb polenta, sage and pine nut dressing, watercress and Parmesan cream (n)	£25.50
Poached corn fed chicken with pea purée, fresh peas, sautéed potatoes and basil jus gras	£25.50
Sautéed fillet of halibut with glazed beef cheek, purple broccoli and shrimp brown butter	£27.75
Rump of lamb and boulangère potatoes, samphire, lava bread dressing and light lamb jus (p)	£28.75
Sirloin of beef with glazed mushrooms, roast tomatoes, bone marrow and shallot jus	£31.75

Desserts

Pineapple tarte tatin with cinnamon ice cream and vanilla custard	£7.50
Tiramisu with Tia Maria sauce	£7.50
Peanut butter cheesecake with salted caramel ice cream (n)	£7.50
Lemon tart with crème fraîche and confit lemon	£7.50
Chocolate and amaretti pudding with crème anglaise	£7.50

Treacle sponge with clotted cream	£7.50
Yogurt parfait with elderflower syrup and crushed honeycomb	£7.50
Fresh fruit salad with passion fruit sorbet (l&h)	£7.50
Award-winning British cheeses with apple and crackers	£9.25
Dark or light roast coffee, tea or herbal tea and petit fours (n)	£5.50

WORKING LUNCH

Working Lunch Suggestion (minimum 10 guests) £29.50

Selection of ciabatta, focaccia and finger sandwiches
 Salad of baby gem with croutons, soft herbs, shallots and house dressing (v)
 Red and white endive salad with roast walnuts, blue cheese and truffle vinaigrette (v) (n)
 Mini burgers with tomato relish, Swiss cheese and pancetta bacon (p)
 Mustard and dill potato salad with confit salmon and crispy capers
 Citrus and pomegranate salad with chilli and honey dressing (v)
 Smoked chicken salad with mango and avocado, coriander and mint yogurt
 Tiramisu shots
 Dark chocolate tart with rum soaked raisins

Dark or light roast coffee, tea or herbal tea £5.50

FORK BUFFET SUGGESTIONS

Menu 1 (minimum 12 guests) £37.50

Crispy duck salad with radish and cucumber pickle
 Selection of cured Spanish meats with celery leaf, figs and bread rolls (p)
 Fusilli genovese with bocconcini (v)
 Chargrilled lemon and thyme chicken with aromatic cous cous and cucumber yogurt
 Thai red curry of monkfish and prawn with shiitake mushrooms and bok choi
 Chargrilled vegetables (v)
 Greek salad with marinated mackerel and basil dressing
 Pea and mint tarts with goat's curd (v)
 Buttermilk mousse with marinated strawberries
 Award-winning British cheeses

Menu 2 (minimum 12 guests) £39.50

Lobster Caesar salad
 Broad beans and pickled mushrooms on garlic toasts (v)
 Baby spinach, potato and watercress salad with duck egg and mustard dressing (v)

Teriyaki chicken thighs with oriental salad and shiso leaf (n)
Ricotta and spinach cannelloni with courgette and chilli tempura (v)
Oriental braised beef cheeks with oyster sauce and Asian greens
Lamb, pepper and pineapple kebabs with coriander marinade and fragrant sticky rice
Smoked salmon fish cakes and sorrel sauce
Elderflower jelly with summer berries and clotted cream
Mini chocolate coffee éclairs

Dark or light roast coffee, tea or herbal tea £5.50

Further Selections

The above menus can be supplemented by choosing from the additional items listed below:

Chilli salt squid £4.25
Massala spiced lamb cutlets with chilli and garlic fried beans and tomato and coconut chutney £4.25
Rare beef and watercress salad with horseradish £4.25
Basil crème brûlée with raspberries £3.25

DINNER

Please select one dish per course and a vegetarian option - pre-order required.

Starters

Fennel and potato velouté with green olives and dill £8.50
Oriental chicken and noodle soup with prawn dumplings £10.00
Salad of Golden Cross goat's cheese and marinated beetroot with truffle honey dressing (v) £10.00
Ravioli of quail with Savoy cabbage and truffle jus (p) £12.00
Mixed tomato and Laverstoke mozzarella salad with baby basil and salsa verde (v) £11.25
Ballotine of smoked ham and braised shallots with vegetables à la greque and walnut toasts £11.50
Smoked salmon with crab bon-bons, horseradish mousse and herb salad £13.50
Beef carpaccio with cornichons and truffle dressing £14.50
Szechuan crusted tuna with pickled ginger and wasabi mayonnaise (l&h) £14.75
Iberian ham and chorizo with manchego, quince, stuffed peppers, pickled chillies and white anchovies £15.00

Intermediate Courses

Cauliflower velouté with cauliflower bhajis and chilli oil (v) £5.00
Champagne sorbet and raspberries (v) £6.50
Pea and mint risotto with sautéed tiger prawns £12.50

Crab and chilli spring roll with soy and coriander £13.00

Main Courses

Broad bean with mint and taleggio arancini, crushed peas and lemon dressing (v) £19.50
Somerset brie tart with tomato compote, violet artichokes and rocket leaves (v) £19.50
Roast tranche of cod with smoked paprika, white beans, chorizo and pequillo peppers £23.50
Oriental braised pork belly with crispy noodles, sautéed Asian greens and prawn won-tons £26.00
Pan fried sea bass with saffron potatoes, baby squid casserole and tomato cumin sauce £27.50
Roast chicken fore-quarter with garlic pomme purée, braised leg, sautéed mushrooms and marjoram jus £27.00
Fillet of Loch Duart salmon with lobster cassoulet (p) £27.75
Breast of duck with celeriac gratin, bok choi and five spice jus £28.50
Roast monkfish tail with braised fennel, Thai style bisque and crayfish tortellini £29.50
Cannon of lamb, slow cooked shoulder with lavender aubergine purée, grilled courgettes and fennel £29.75
Fillet of beef with dauphinoise potatoes, buttered spinach, bourguignon garnish and red wine sauce (p) £36.50

Desserts

Chocolate fondant with caramelised oranges and mandarin sorbet (n) £7.50
Passion fruit, banana and hazelnut roulade with strawberry sorbet (n) £7.50
Vanilla panna cotta with balsamic strawberries and basil £7.50
Yogurt parfait with elderflower syrup and crushed honeycomb £7.50
Pineapple tarte tatin with cinnamon ice cream and vanilla custard £7.50
Peanut butter cheesecake with salted caramel ice cream (n) £7.50
Raspberry liqueur crème brûlée with marinated raspberries £7.50
Dark chocolate tart with mocha foam £7.50
Fresh fruit salad with pineapple granite £7.50
Award-winning British cheeses with apple and crackers £9.25
Dark or light roast coffee, tea or herbal tea and petits fours (n) £5.50

CANAPÉS

Please select a minimum of 10 items from the selection below to create your own menu.

Canapés are charged at £2.75 per item per person. The canapé selections are available for a minimum of 10 guests.

Cold Canapés

Smoked salmon and crab ballotine on blinis
Greek salad in a baby cucumber (v)
Guinness punch shots
Jerk chicken skewers
Baba ganoush, pitta breads, coriander (v) (n)
Stuffed quail with almond purée
Smoked eel with horseradish cream and Charlotte potato
Gloucester Old Spot sausage rolls
Montgomery shortbread with truffled Golden Gross goat's cheese (v)
Smoked duck and egg on toast with plum sauce
Sesame crusted tuna with avocado and wasabi purée
Chicken Caesar roll with Parmesan crisp
Sushi selection

Hot Canapés

Crispy duck with plum sauce, cucumber and spring onion
Vegetable spring rolls with chilli dipping sauce (v)
Sesame prawn toasts with sweet and sour glaze and seaweed
Welsh rarebit on toast with cherry tomatoes (v)
Beef yakitori skewers
Smoked salmon bubble and squeak with soft boiled quail eggs
Lamb kofte with spiced tomato sauce, yogurt and mint dip
Roast beef with Yorkshire pudding and horseradish
Carrot and coriander tempura, sweet chilli sauce (v)
Cider glazed pork belly with crackling
Scampi and chips with tartare sauce
Parmesan and porcini doughnuts (v)
Chilli and garlic tiger prawns with baby coriander
Teriyaki salmon brochettes
Wild mushroom, Stilton and tarragon croquettes (v)

Sweet Canapés

Treacle tart and clotted cream
Biscotti with orange chocolate mousse
White chocolate and pistachio cups (n)
Caramelised raspberry shortbread
Warm apple doughnuts, whiskey custard
Passion fruit cheesecake, caramelised bananas

Further Selection

The following items are available for you to choose at £3.00 per canapé per person:

Cold Canapés

Salmon and chive vol-au-vents
Pea and mint shot with coconut foam
Scallop ceviche, lime and chilli

Hot Canapés

Halloumi kebab with yogurt cooler
Langoustine brochette in a saffron batter
Chorizo and squid skewers with pequillo peppe

LUNCH SUGGESTIONS

Please select one set menu for the entire party from the following suggestions, alternatively courses can be substituted with dishes from the à la carte menu and priced accordingly to create your own bespoke menu for your party.

Menu 1 £47.50

Mixed tomato and Laverstoke mozzarella salad with baby basil and salsa verde (v)
Poached corn fed chicken with pea purée, fresh peas, sautéed potatoes and basil jus gras
Yogurt parfait with elderflower syrup and crushed honeycomb

Menu 2 £48.00

Smoked chicken Waldorf salad, baby gem lettuce (n)
Pan fried salmon with smoked salmon hash, baby vegetables and chive velouté
Lemon tart with crème fraîche and confit lemon

Menu 3 £51.00

Tian of crab with chilli and lime, mango carpaccio and pickled cucumber
Rump of veal, herb polenta, sage and pine nut beurre noisette, Parmesan cream (n) (p)
Peanut butter cheesecake, salted caramel ice cream (n)

Menu 4 £57.25

Ballotine of quail and lentils with smoked paprika and fig chutney (p)
Champagne sorbet and raspberries (v)
Rump of lamb, boulangère potatoes, samphire, lava bread dressing and light lamb jus (p)
Chocolate and amaretti pudding with crème anglaise

All the above menus include one serving of dark or light roast coffee, tea or herbal tea and petit fours (n)

DINNER SUGGESTIONS

Please select one set menu for the entire party from the following suggestions, alternatively courses can be substituted with dishes from the à la carte menu and priced accordingly to create your own bespoke menu for your party.

Menu 1 £49.25

Mixed tomato and Laverstoke mozzarella salad with baby basil and salsa verde (v)
Roast chicken fore-quarter with garlic pomme purée, braised leg, sautéed mushrooms and marjoram jus
Raspberry liqueur crème brûlée with marinated raspberries

Menu 2 £50.25

Ballotine of smoked ham and braised shallots with vegetables à la greque and walnut toasts
Fillet of Loch Duart salmon with lobster cassoulet (p)
Pineapple tarte tatin with cinnamon ice cream and vanilla custard

Menu 3 £59.75

Ravioli of quail with Savoy cabbage and truffle jus (p)
Pan fried sea bass with saffron potatoes, baby squid casserole and tomato cumin sauce
Passion fruit, banana and hazelnut roulade with strawberry sorbet (n)
Award-winning British cheeses with apple and crackers

Menu 4 £66.00

Smoked salmon with crab bon-bons, horseradish mousse and herb salad
Cauliflower velouté with cauliflower bhajis and chilli oil (v)
Fillet of beef with dauphinoise potatoes, buttered spinach, bourguignon garnish and red wine sauce (p)
Chocolate fondant with caramelised oranges and mandarin sorbet (n)

All the above menus include one serving of dark or light roast coffee, tea or herbal tea and petits fours (n)

Dishes marked (n) contain nuts

Dishes marked (v) are suitable for vegetarians

Dishes marked (p) contain pork

Dishes marked l&h are light and healthy, for people who are following a lower calorie, fat or cholesterol diet.

SPIRITS & SOFT DRINKS

Aperitifs

Sherry (15.5%) 75ml, Vermouth (14.7%) 75ml	£6.45
Dubonnet (14.8%) 75ml	£6.70
Campari, Pernod (25%) 75ml	£7.80

Whisky 50ml

House brands (40%)	£7.85
Premium brands (40%)	from £8.95
Malt whisky (40%)	from £8.95

Gin 50ml

House brands (37.5%)	£7.85
Premium brands (40%)	from £8.15
Tanqueray No. Ten (47.3)	£11.20

Vodka 50ml

House brands (40%)	£7.85
Premium brands (40%)	from £8.45
Belvedere (40%)	£9.50

Rum 50ml

House brands (40%)	£8.15
Premium brands (40%)	from £8.95
Havana Club 7 Y.O.	£10.00

Beer

Bottled beer	from £5.60
Low alcohol (0.5%)	£5.35

Juice

Freshly prepared orange, grapefruit or carrot juice	£4.50
Chilled tomato, pineapple or apple juice	£3.90

Soft Drinks and Minerals

Mixers	£1.65
Soft drinks	from £2.80
Coco-Cola/Diet Coke	£3.50
Mineral water	Bottle £4.50

Cognac, Armagnac, Calvados, Grappa 50ml

House brands (40%)	from	£8.40
Cognac Du Boigalant Très Rare, 50 Years Old (40%)		£29.85
Baron de Sigognac 1968, Bas Armagnac (40%)		£22.25
Dupont, Calvados Hors d'Age (42%)		£12.35
La Grappa di Cabernet (40%)		£8.15

Port 75ml

House brands	from	£7.35
Krohn 1966 Colheita		£23.65

Liqueurs 50ml

All brands	from	£8.60
------------	------	-------

Coffee and Tea

Dark or light roast coffee, cappuccino, espresso, caffè latte, hot chocolate	£5.50
English Breakfast, Earl Grey, Assam, Darjeeling, Peppermint, Camomile	£5.50

COCKTAIL SELECTION

Placebo*	£6.70
Orange and pineapple juice, topped up with a smoothie of mixed berries and seasonal fruits	
Cosmopolitan	£11.85
The favourite classic, Finlandia Lemon vodka, Cointreau, fresh lime and cranberry juice	
GQ&T	£11.85
Fresh cucumber crushed with sugar, Tanqueray gin and a splash of tonic	
Manhattan	£11.85
Rye Manhattan served perfect	
Bellini	£11.85
Our Bellinis are made the traditional Italian way, using Prosecco Choose your favourite from raspberry, blackberry, apricot & ginger, pear & rosemary or peach	
Lychee Martini	£11.85
Delicate concoction of lychee juice shaken with Finlandia vodka and a dash of lychee liqueur	

Chocolate Martini £11.85
Heavenly cocktail made of Ketel One vodka and white Crème de Cacao

Number One £13.50
Finlandia vodka, raspberry liqueur and passion fruit juice, topped with Lallier Champagne

*This cocktail is alcohol free

WINE LIST

CHAMPAGNE & SPARKLING WINE

200. Lallier Grande Réserve, Grand Cru NV £65.25
Very fine golden yellow colour, buttery aromas of brioche with apricot notes

201. Lallier Premier Cru, Brut Rosé NV £67.50
Charming aromas of red berries, racy and well balanced mouth

202. Louis Roederer, Brut Premier NV £79.90
Lively, eloquent and packed with the fragrance of ripe fruits

203. Bollinger, Special Cuvée NV £90.00
Pleasant aromas with a rich, creamy mousse and a long finish

204. Laurent Perrier Rosé NV £108.00
Mixed fruit aroma, very fresh on the palate with a good finish

205. Krug, Grand Cuvée NV £232.00
Complex nose, powerful palate with a very long finish

206. Dom-Pérignon, Moët & Chandon 2000 £236.25
Clear cut and full-bodied, the raisin finish is wonderfully fresh

207. Cristal, Louis Roederer 2002 £299.00
Juicy fruit aromas supporting a full and powerful wine

220. Prosecco di Valdobbiadene, Domenico De Bertiol, Italy NV £39.30
This sparkling wine comes from the North East of Italy and is made from the Prosecco grape. It has less alcohol than Champagne and loads more fruity aromas such as pear and apple. Italy's most famous sparkling wine, offers a fine flowery bouquet, fresh acidity and opulent medium sweet grapey flavours balanced by a clean refreshing finish.

WHITE WINE

France

Burgundy

300. Chablis, Domaine d'Elise 2009 £42.75
Pure citrus fruit flavours dominate this youthful wine with a backbone of flinty minerality. The palate is generous and rounded with a long finish

301. Pouilly Fuissé, Domaine Perraton 2007 £60.75
Rich and creamy Chardonnay, with honeyed notes on the finish

South-West

302. Ugni Blanc, La Cadence, Vin de Pays du Comte de Tolosan 2009 £22.50
Refreshing and easy drinking

Loire

303. Sauvignon Blanc, Le Courlis Clos du Porteau 2009 £31.50
Great example of a fresh and lively Sauvignon from the Loire

304. Sancerre, Franck Millet 2008 £47.25
Fresh and lively with a bright acidity. Mouth filling palate

Spain

305. Rioja Blanco Barrel Fermented, Luis Cañas 2008 £29.25
Refreshing barrel fermented Rioja, made from the fashionable Viura grape variety. Toasty on the nose with hints of citrus fruit followed by freshness and a good structured finish

Italy

306. Pinot Grigio, Terrazze della Luna, Trentino 2008 £29.25
Floral nose with a touch of spices. The palate shows further delicate, yet complex, floral notes and some nice white fruit with fresh acidity on the finish and rich oily texture

307. Gavi di Gavi Patrizi, Piemonte, 2009 £36.00
Fresh elegant dry white, with floral and nutty aromas

Argentina

310. Torrontès, Zuccardi, Salta 2009 £33.75
Lots of ripe fruits such as apricot and pineapple on the nose, fresh, crisp and lively palate. This unusual grape gives a very charming and rounded wine

Australia

312. Chardonnay , The Googly, One Chain Vineyards 2009 £24.75
This unoaked Chardonnay displays appealing fruit with great structure. Light and approachable

313. Sauvignon Blanc & Semillon, Stella Bella, Margaret River 2008 £42.75
Precise, dry wine with piercing fruit and crisp, mouthwatering finish

New Zealand

314. Sauvignon Blanc, Trinity Hill, Hawkes Bay 2009 £37.15
Light straw colour with a green tint. Aromas of gooseberries, citrus, passion fruit and nectarine. Fresh and zingy on the palate with a fresh fruitiness

South Africa

315. Chenin Blanc, Paarl Heights, Paarl 2008 £24.75
A crisp, dry white wine with a delicate lemon colour, displaying intense floral, guava and citrus aromas and succulent tropical fruit on the palate

ROSÉ WINE

France

320. Les Acrobates, Languedoc-Roussillon 2009 £33.75
Made from Cinsault grape, this rose comes from Languedoc Roussillon and offers loads of fruit flavours. It is rounded with a nice acidity at the end

321. « R » de Rimauresq Rose Cru Classé de Provence 2009 £40.50
Described by Jancis Robinson as a proper Provencal Pink, this wine is made from a blend of Grenache, Cinsault and Mourvedre. This is one of the best Provence rosés with lifted floral and redcurrant aromas, delicate red fruit and a touch of spice on the palate

RED WINE

France

Burgundy

400. Bourgogne, Pinot Noir, Domaine Moreau 2006 £38.25
The bouquet is a blend of black cherries and dark berries. On the palate it is long and juicy with silky tannins

401. Gevrey-Chambertin, Georges Lignier et Fils 2007 £95.65
Middling purple colour with a discreet nose, this offers plenty of fruit in an attractive style. The tannins are impressively structured and weave seamlessly to integrate with the fruit on the palate

Rhône

402. Châteauneuf du Pape, Chante Cigale 2006 £55.15
Deep ruby in colour with a wonderful nose of spice and dark fruits, this is a real winter warmer

Bordeaux

403. Château Lamothe-Cissac, Haut-Médoc 2006 £42.75
A classic Bordeaux choice from a very good vintage. Medium to full bodied with lots of blackcurrant fruit

Italy

406. Barolo Patrizi, Piedmont 2005 £63.00
Good depth of colour, garnet with brick red rim. Quite full flavoured with good concentration of approachable damson and wild cherry fruit

Spain

407. Garnacha Borsao, Campo de Borja 2009 £29.25
Vigorous young red with mouth filling fruit and great character

408. Rioja Luis Cañas, Rioja 2003 £68.65
This is an absolutely delicious wine and a very fine example of just how good Rioja can be

Australia

409. Shiraz, Billi Billi, Mount Langi Ghiran 2005 £29.25
Displays a complex nose with a broad array of fruit and oak aromas. Medium bodied, with soft blueberry fruit, spices and subtle oak, well integrated tannins and a dry finish

410. Cabernet Sauvignon Terra Barossa, Thorn Clarke, Barossa 2007 £40.25
Dense, black fruit overlaid with smoky oak and touches of spice and coffee. Smooth and velvety, yet structured on the palate

411. Shiraz Taltarni, Victoria 2005 £54.00
Round and rich with amazing balance and very well integrated oak, spices and soft tannins. Providing succulent sweetness and exceptional length

South Africa

412. Merlot, Peacock Ridge, Stellenbosch 2007 £27.00
Deep, dense and youthful colour with aromas of cassis, cedar wood, smoke and herbal notes. On the palate it has upfront dark black fruit and a touch of mocha, balanced by fine yet seductive tannins

California

413. Zinfandel Painter Bridge, California 2008 £32.65
The wine is inky purple in colour with youthful bright red highlights. It shows an enticing spicy red fruit nose and a jammy, brambly, medium bodied soft palate. The finish is juicy and elegant

Chile

414. Merlot, La Paz, Mont Gras 2009 £22.50
Packed with deep, dark berries and nuanced hints of cocoa, herb and earth behind a soft structure

DESSERT WINE

France

420. Mas Amiel, Maury 2005 £49.50
Made using the same process as port, this red sweet wine is unique. It comes from the foothills of the Pyrenees mountains near the Spanish border and has to be the best match for chocolate desserts or blue cheese. Great full bodied wine

Canada

421. Vidal, Ice wine, Estate Peller Niagara Peninsula, 34.5cl 2007 £74.00
Intense flavours of honey, lemon, quince and brown sugar. Sweet citrus and a taste of star fruit linger on the finish

Should you have any questions regarding the content or preparation of our dishes, please ask one of our team. All prices are inclusive of VAT and a discretionary service charge of 12.5%.

The Meetings and Private Dining Team would be delighted to answer any questions or arrange a time to show you any of our private rooms.

Contact The Events Team
Tel: 020 7300 0700
Email: privatedining@onealdwych.com