

oneALDWYCH

LONDON

MEETINGS & PRIVATE DINING MENUS

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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

Parsnip velouté with roasted ceps and parsley cream	£8.50
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
Salad of Golden Cross goat's cheese and marinated beetroot with truffle honey dressing.	£10.00
Pressed game terrine with pickled walnuts, orange emulsion and duck croquettes (p)	£11.00
Tarte fine of artichokes with tomato and olive dressing, mozzarella and hazelnut dressing (v)	£11.25
Smoked chicken Waldorf salad with baby gem lettuce (n)	£12.50
Fillets of red mullet with ham hock cannelloni and black olive sauce	£13.00
Seared diver scallops with creamed cauliflower and citrus pork belly	£14.50
Pink grapefruit and saffron cured sea bass with oriental vegetable and shiso leaf salad	£15.50

Main Courses

Gratin of kohlrabi with carrot, sage, aged Cheddar and roast chestnut brown butter (v)	£19.50
Somerset brie tart with tomato compote, violet artichokes and rocket leaves (v)	£19.50
Fillet of sea bream with crab risotto, baby fennel and saffron dressing	£22.50
Roast tranche of cod with spring onion, shrimp potato cake, fondue of leeks and spiced tomato dressing	£23.50
Pan fried salmon with Morteaux sausage, Lyonnaise potatoes and lentil jus	£24.50
Rump of veal cordon bleu with wild mushroom fricassée and Pont Neuf potatoes	£25.50
Roast corn fed chicken with potato pancake, caramelized swede purée and truffle sauce	£25.50
Sautéed fillet of halibut with oriental glaze, carrot and ginger purée, stir fried bok choy and lemongrass velouté	£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, potato fondant, roast tomato, bone marrow and shallot jus	£31.75

Desserts

Apple tarte tatin with butterscotch ice cream, cinnamon and vanilla caramel	£7.50
Tiramisu with Tia Maria sauce	£7.50
Dark chocolate and lime cheesecake, coconut milk ice cream (n)	£7.50
Lemon tart with crème fraîche and confit lemon	£7.50

Chocolate and amaretti pudding with crème anglaise	£7.50
Sticky toffee pudding with clotted cream	£7.50
Mango parfait with passion 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 finger sandwiches
 Chicken and smoked bacon Caesar salad
 Red and white endive salad with roast walnuts, blue cheese and truffle vinaigrette (v) (n)
 Mini lamb burgers with harissa and raita (p)
 Prawn, salmon and chorizo piperade with marjoram
 Marinated roast beetroots, shaved vegetables, mozzarella, horseradish dressing
 Thai beef salad, mango, coconut, coriander and mint
 Lemon meringue pie
 Opera gâteaux

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
 English cured ham with salami and coppa, garlic toasts and pear rémoulade
 Farfalle with red pesto, olives, Parmesan and dried tomatoes (v)
 Mini toad in the hole with colcannon and onion gravy
 Thai red curry of monkfish and prawn with shiitake mushrooms, bok choy and jasmine rice
 Chargrilled vegetables (v)
 Grilled sardines, tomato, grape and caper salad
 Pequillo pepper with Manchego and potato tortilla and smoked paprika
 Banoffee cheesecake with caramelized bananas
 Award-winning British cheeses

Menu 2 (minimum 12 guests) £39.50

Lobster and baby gem salad with cocktail sauce
 Caprese bruschetta

Warm potato salad with pickled mushrooms, duck egg, Pecorino and rocket
 Blackened salmon with pineapple salsa and marinated fennel salad
 Ricotta and spinach cannelloni with mint courgette tempura
 Crispy chilli beef with fragrant spiced rice cakes
 Lemon and thyme roasted baby chicken with creamed cabbage and smoked bacon
 Thai crab cakes with hot and sour dipping sauce
 Smoked salmon fish cakes and sorrel sauce
 Orange jelly with dark chocolate mousse and coffee foam
 Praline choux

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
 Masala spiced lamb cutlets with chilli and garlic fried beans and
 tomato and coconut chutney £4.25
 Smoked fish platter £4.25
 Chocolate mud cake with peanut butter mousse £3.25

DINNER

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

Starters

Pumpkin velouté with honey and cumin roasted croutons (v) £8.50
 Cullen skink soup with quail's eggs and leeks £10.00
 Salad of Golden Cross goat's cheese and marinated beetroot
 with truffle honey dressing (v) £10.00
 Tarte fine of artichoke with tomato and olive dressing, mozzarella and
 hazelnut dressing (v) £11.25
 Carpaccio of pineapple with smoked ham hock, parsley salad and
 Cheddar fritters £11.50
 Ravioli of quail with Savoy cabbage and truffle jus (p) £12.00
 Smoked salmon with seaweed tartare, blinis, horseradish and herb salad £13.50
 Selection of English charcuterie, garlic toast and pear rémoulade £15.00
 Szechuan crusted tuna with pickled ginger and wasabi mayonnaise £15.75
 Beef carpaccio, shaved artichokes, winter truffles, Pecorino £16.50

Intermediate Courses

Wild mushroom consommé £5.00

Melon sorbet and Spanish ham (v)	£8.50
Saffron risotto with glazed beef shin and gremolata	£12.50
Crab and chilli spring roll with soy and coriander	£13.00

Main Courses

Gratin of kohlrabi, carrot and sage, aged Cheddar, roast chestnuts, brown butter (v)	£19.50
Somerset brie tart with tomato compote, violet artichokes and rocket leaves (v)	£19.50
Roast tranche of cod with pomme purée, glazed carrots, oxtail and aniseed jus	£23.50
Oriental braised pork belly with crispy noodles, sautéed Asian greens and prawn won-tons	£26.00
Roast chicken forequarter with sage and onion purée, chicken leg boulangère and Madeira jus	£27.00
Fillet of Loch Duart salmon with pan fried potato, duck terrine, smoked bacon and white bean dressing (p)	£27.75
Maple glazed breast of duck with butternut purée, duck fat roast potatoes and sour cherry jus	£28.50
Roast fillet of brill, winter greens, forestière garnish, queen scallops, red wine fumet	£29.50
Pan fried sea bass, lobster tortellini, garlic spinach, basil dressing	£29.50
Cannon of slow cooked lamb 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 bananas and flamed banana ice cream (n)	£7.50
Passion fruit with lemon and hazelnut roulade and mango sorbet (n)	£7.50
Vanilla panna cotta with balsamic strawberries and basil	£7.50
Mango parfait with passion fruit syrup and crushed honeycomb	£7.50
Apple tarte tatin with butterscotch ice cream, cinnamon and raison caramel	£7.50
Dark chocolate and lime cheesecake with coconut milk ice cream (n)	£7.50
Armagnac brûlée with marinated prunes and chocolate madeleines	£7.50
Rhubarb crumble tart with fresh egg custard	£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 for a minimum of 10 guests; we suggest an equal number of hot and cold canapés for the smooth

running of your event. Canapés are charged at £2.75 per piece.

Cold Canapés

Scottish smoked salmon with warm blinis, seaweed tartare and crème fraîche
Sea trout tartare, cucumber, grape and lime salsa
Caramelised onion and goat's cheese quiche (v)
Oyster and Bloody Mary shots
Tomato wraps with baba ghanoush, feta cheese and coriander (v)
Compressed watermelon with rémoulade and cured English ham (p)
Mackerel pâté with chive scones
Venison scotch eggs with fig chutney
Montgomery shortbread with truffled Golden Cross goat's cheese (v)
Smoked duck and egg on toast with plum sauce
Tuna lollipops with soy, chilli and ceviche dips
Oriental chicken and rice paper rolls with lemon, garlic and chilli dressing
Sushi selection

Hot Canapés

Roast beef with Yorkshire pudding and horseradish
Devilled duck livers, onion jam, toasted brioche
Vegetable spring rolls with chilli dipping sauce (v)
Fish finger sandwiches, home-made ketchup
Welsh rarebit on toast with cherry tomatoes (v)
Chicken Kiev croquettes
Cured and seared salmon with citrus and warm blinis
Lamb shish with mint and pickled chillies
Old spot chipolatas, potato mousseline dip
Broccoli and cauliflower bhajis with chilli and yogurt dip (v)
Chorizo with pequillo and saffron arancini and bravas sauce
Scampi and chips with tartare sauce
Parmesan and porcini doughnuts (v)
Chilli and garlic tiger prawns with baby coriander
Kedgeree fishcakes, poached quail's eggs
Wild mushroom, Stilton and tarragon croquettes (v)

Sweet Canapés

Cherry clafoutis
Biscotti with orange chocolate mousse
White chocolate and pistachio cups (n)
Blackberry and apple crumble tarts
Warm apple doughnuts, whisky custard
Queen of pudding tarts with strawberry preserve

Further Selection

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

Cold Canapés

Wild mushroom and chive vol-au-vents
Champagne and smoked salmon shots
Scallop ceviche, lime and chilli

Hot Canapés

Halloumi kebab with yogurt cooler
Lobster thermidor croquettes
Oyster, oxtail and stout gravy spoons

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
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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