

# BOISDALE OF BELGRAVIA



15 ECCLESTON STREET  
LONDON SW1W 9LX  
TEL: 020 72591262  
FAX: 020 72591257  
EMAIL: ALEXANDRIA@BOISDALE.CO.UK

## TERMS AND CONDITIONS OF RESERVATION

Please check with the events manager Alexandria Wood for availability and make a provisional booking before returning these forms. Bookings will only be secured upon receipt of these completed forms and deposit. If you reply by email, please post or fax the signed and completed Terms & Conditions back to Alexandria.

Please note that in making your booking you are agreeing to Boisdale's Terms & Conditions, as detailed below. Should you require any assistance in interpreting these conditions do not hesitate to ask Alexandria.

### A Guide to the suggested minimum spends for all private party areas:

#### The Jacobite Room

£1,000 - £1,500;.....10 to 22 guests.

#### The Back Bar

£3,000;.....12 to 28 guests.

#### The Courtyard Garden

£900 - £1,400;.....8 to 20 guests.

#### The Private section of the Auld Restaurant

£850 - £1,250;.....8 to 20 guests

#### The Auld Restaurant

£2,000 - £3000;.....20 to 40 guests.

#### The Macdonald Bar and Restaurant

The principal restaurant and Jazz Club is normally available for private hire for Saturday lunch and all day Sunday, otherwise it is only available for large tables of up to 14 guests. Please note a £7.50 jazz cover charge per person will apply on the evening. In exceptional circumstances we will consider hire of the entire premises.

#### Provisional bookings

Please make a provisional booking before completing and sending these forms. A provisional booking will be held until another enquiry is received for the same area on the same date. If this occurs, we will contact you and ask for the completed forms and deposit. Should the forms and deposit required not be received within 24hrs, your provisional booking will be released.

#### Payment & Deposits

For all exclusive room hire, a non-refundable deposit of 50% of the agreed minimum spend per room will be required to confirm your reservation. This deposit will then be deducted from the final bill.

We are delighted to accept all major credit/debit cards, direct bank transfer and cash. Unfortunately, cheques will only be accepted if cleared 5 working days prior to the date of the function. Please make cheques payable to Boisdale Plc.

#### Final Numbers

Please provide the final number of guests 3 days before the event; obviously we appreciate that numbers may fluctuate.

#### Cancellations

In the very unfortunate event that the function is cancelled the deposit is non-refundable.

#### Arrival & Departure

In order to ensure the best possible service we ask you to specify the time at which you wish to sit down. Unfortunately there may be delays to service should you or your guests be unable to meet these timings. Please note that during the Christmas season, in order to reset and clean for the evening service Boisdale will close between 4.30pm and 6.30pm. Last drink orders are taken at 4.00pm. We will, however, always do our utmost to accommodate your needs wherever possible.

#### Live Jazz

The Macdonald Bar & Restaurant at Boisdale of Belgravia features live jazz each evening from 10.00pm. If you wish to enter the Jazz Club after your dinner, admittance will depend on availability. Should we be able to accommodate your party, a jazz charge of £7.50 per person will be added to your bill.

Boisdale plc

Registered Office: 15 Eccleston Street, London SW1W 9LX. Company Reg. No. 2703434

VAT Reg. No. 563.0825 46

### **Service Charge**

All parties are subject to a 12.5% service charge.

### **Correspondence and Alterations**

Due to the very busy Christmas season, it is essential that once the terms and conditions have been received, any changes should be made by email to avoid any errors.

### **Stag and Hen Parties**

We require that the estimated bill for food and beverages for all stag and hen parties be paid in advance; this deposit is non-refundable. The host must provide us with a credit card prior to the function to cover any overspend or damages. These parties must vacate the premises by 12.30am. No adult entertainment is permitted. Stag and hen parties can only to be held in the Jacobite Room.

### **“Boisdale’s Force Majeure”**

Boisdale Plc shall not be liable for any delay or failure in fulfilling any of its obligations under this agreement if such a delay or failure is caused by circumstances outside the reasonable control of the company, (including without limitation any delay caused by any act or default by the client or an outside party).

### **Pre-order**

If you wish to pre-order then you may choose from the entire menu, in which case please ask Alexandria for a table plan. Please kindly provide us with your menu options at least 10 working days in advance.

### **Wine List**

In addition to the wine selection attached we have a very extensive award winning wine list. Expert advice is available if required and we can also organise tastings for you if desired.

### **The Cigar Terrace**

The cigar terrace was created for our members and customers to enjoy the right to smoke. This area is not available for hire, however you and your guests are welcome to take your drink to this area to enjoy a Cuban cigar. However, there may not be space for a large party so please ensure that any requirement you may have for smoking before or after your function is discussed with Alexandra and, if possible, a space reserved for you and your party.

Please keep the noise to a minimum whilst on the terrace as we have residents in close proximity. The terrace must be vacated by 11.00pm. Failure to do so may result in our permissions being retracted and terminated, which would be a tragic waste of a great smoking opportunity.

### **Duty of care**

It is illegal to serve alcohol to an intoxicated person. Any person providing the intoxicated guest with alcohol after they have been refused service will also be refused service and may be asked to leave the premises.

In order to comply with the antiquated vagaries of the English licensing laws, we are obliged to enforce the following restrictions on the service and consumption of alcohol:

	<b>Last orders for alcoholic drinks:</b>	<b>All alcoholic drinks removed from tables by:</b>
<b>Private Dining Room</b>	12.00am	12.30am
<b>Restaurant</b>	12.00am	12.30am
<b>Courtyard Garden</b>	11.00pm	11.20pm
<b>Back Bar</b>	11.00pm	11.20pm
<b>The Macdonald Bar</b>	1.00am	1.30am

*Please note that a Jazz Charge of £7.50 per person is payable in The Macdonald Bar & Restaurant at Boisdale of Belgravia after 8.00pm.*

**Signature & date:** \_\_\_\_\_



## BOISDALE PARTY BOOKING FORM

Date of Party		Number of Guests	
Time of arrival for drinks		Time you wish to sit down	
Contact Number	Mobile	Home	
Email Address			
Person making booking			
Name of host (if different to above)			
<b>Room</b>	<b>Lunch</b>	<b>Dinner</b>	
<b>Jacobite Room</b> 10 to 22 seated guests			
<b>Back bar</b> 12 to 26 seated guests			
<b>Courtyard Garden</b> 8 to 20 seated guests			
<b>Private section of the Auld restaurant</b> 8 to 20 seated guests			
<b>Auld Restaurant</b> 20 to 40 seated guests			
Menu choice			
Water (please tick)	Sparkling		
	Still		
Tea and Coffee (please tick)			
Personalised menu heading			
Special Requirements: Please provide at least 48 hrs notice (e.g. dietary restrictions, vegetarians, food allergies etc.)			
<b>To guarantee your reservation, please fill in your card details below:</b>			
Name (as on card)			
Card issuer		Security Code	
Card Number			
Valid from		Valid Until	Issue Number
<b>I have read and agree to the Boisdale Terms and Conditions and authorise Boisdale of Belgravia Plc. to deduct from my credit card.</b>			
Deposit of 50% of the agreed minimum spend	£.....		
Print Name		Date	
Signature			



## BOISDALE

### MENU £29.50

PLEASE NOTE ALL MENU'S ARE SUBJECT TO SEASONAL CHANGE\*

#### Starters

**Orkney soused herrings**

*Early potatoes, Japanese horseradish*

**Salmon gravadlax**

*dill & sweet mustard dressing*

**Rocket, parsley & spinach salad**

*Lemon couscous & shaved parmesan*

#### Main Courses

**Buccleuch estate free range chicken breast**

*Wild mushroom sauce, dauphinoise potatoes*

**Cod, smoked haddock & parsley fish cake**

*Spinach, anchovy butter sauce*

**Filo pastry parcel of wild mushrooms, fennel & spinach**

*Poached leeks & roasted red pepper sauce*

#### Desserts

**Warm 15 year old Glenfiddich whisky & prune cake**

*With custard*

**White chocolate & raspberry cheesecake**

*Raspberry & mint coulis*

**Caramelised Bramley apple tart**

*Caramel sauce & vanilla ice cream*

#### Optional extra course

**Mini roast Macsween Haggis with mash and bashed neeps**

*Noggin of Glenfiddich 15 Year Old ( £9.50 supplement )*

\*\*\*PLEASE NOTE SIDE DISHES ARE AVAILABLE ON THE EVENING FOR A SUPPLEMENT CHARGE\*\*\*



## BOISDALE MENU £38.00

**\*PLEASE TICK 3 OPTIONS ONLY FOR EACH COURSE**  
**PLEASE NOTE ALL MENU'S ARE SUBJECT TO SEASONAL CHANGE**

### Starters

**Seasonal soup of the day**

*toasted granary bread*

**Salmon gravadlax**

*Dill & sweet mustard dressing*

**Classic ceaser salad**

*Ortiz anchovies & shaved parmesan*

**Terrine of wild Highland venison, pheasant & partridge**

*Quince preserve & toast*

**Dunkeld Scottish smoked salmon, shallot & caper relish**

*Classic Oak smoked, sourced from Lock Duart*

**Rocket, parsley & spinach salad**

*Lemon couscous & shaved parmesan*

### Main Courses

**Buccleuch estate free range chicken breast**

*Wild mushroom sauce, dauphinoise potatoes*

**Cod, smoked haddock & parsley fish cake**

*Spinach, anchovy butter sauce*

**Filo pastry parcel of wild mushrooms, fennel & spinach**

*Poached leeks & roasted red pepper sauce*

**Aberdeenshire 40 day aged 10oz rump steak**

*Béarnaise sauce & thick cut chips*

**Seared Loch Duart salmon**

*Spiced puy lentils, chorizo sausage, rosemary & lemon dressing*



## Desserts

**Warm 15 year old Glenfiddich whisky & prune cake**

*With custard*

**White chocolate & raspberry cheesecake**

*Raspberry & mint coulis*

**Caramelised Bramley apple tart**

*Caramel sauce & vanilla ice cream*

**Plum burnt cream**

*Scottish shortbread*

**Dark chocolate mousse**

*Caramelised pear & pear puree*

## Optional extra course

**Mini roast Macsween Haggis with mash and bashed neeps**

*Noggin of Glenfiddich 15 Year Old (£9.50 supplement)*

**\*\*\*PLEASE NOTE SIDE DISHES ARE AVAILABLE ON THE EVENING FOR A SUPPLEMENT CHARGE\*\*\***



## BOISDALE MENU £55.00

**\*PLEASE TICK THREE OPTIONS ONLY FOR EACH COURSE**  
**PLEASE NOTE ALL MENU'S ARE SUBJECT TO SEASONAL CHANGE**

### Starters

**Classic ceaser salad**

*Ortiz anchovies & shaved parmesan*

**Seasonal soup of the day**

*toasted granary bread*

**Terrine of wild Highland venison, pheasant & partridge**

*Quince preserve & toast*

**Dunkeld Scottish smoked salmon, shallot & caper relish**

*Classic Oak smoked, sourced from Loch Duart*

**Rocket, parsley & spinach salad**

*Lemon couscous & shaved parmesan*

**Atlantic prawn cocktail**

*Red chicory, green harissa mayonnaise, marie rose sauce*

**Hebridean handpicked crab salad**

*spiced avocado puree & melba toast*

**Raviolo of spinach ceps & parmesan**

*Girolles & sage*

### Main Courses

**Buccleuch estate free range chicken breast**

*Wild mushroom sauce, dauphinoise potatoes*

**Cod, smoked haddock & parsley fish cake**

*Spinach & anchovy butter sauce*

**Filo pastry parcel of wild mushrooms, fennel & spinach**

*Poached leeks & black truffle sauce*

**Aberdeenshire 28 day aged fillet steak**

*Bearnaise sauce & thick cut chips*

**Cold poached Loch Duart salmon**

*Spiced lentils, chorizo sausage, rosemary & lemon dressing*



**Aberdeenshire 28 day aged Rib Eye steak**

*Bearnaise sauce, thick cut chips*

**Steamed fillet of Scottish Halibut**

*Lemon & flat parsley couscous, girolles*

**Desserts**

**Warm 15 year old Glenfiddich whisky & prune cake**

*With custard*

**White chocolate & raspberry cheesecake**

*Raspberry & mint coulis*

**Caramelised Bramley apple tart**

*Caramel sauce & vanilla ice cream*

**Dark chocolate mousse**

*Caramelised pear & pear puree*

**Plum burnt cream**

*Scottish shortbread*

**Farmhouse cheese selection**

*Celery, grapes & crackers*

**Optional extra course**

**Mini roast Macsween Haggis with mash and bashed neeps**

*Noggin of Glenfiddich 15 Year Old ( £9.50 supplement )*

**\*\*\*PLEASE NOTE SIDE DISHES ARE AVAILABLE ON THE EVENING FOR A SUPPLEMENT CHARGE\*\*\***



## BOISDALE PRIVATE DINING WINE LIST

### A selection of our most popular & celebrated

### Red Wines

Please tick your choice in the left hand column; You do not have to give the number of bottles required – this is just to ensure that we have plenty in stock. This selection can be subject to availability.

<input type="checkbox"/>	<b>Calina Carmenere Reserve 2004</b> <i>Maule Valley, Chile</i> <i>Deep purple colour. Aromas of black fruits, spice, and perhaps a touch of leather. Full bodied and velvety on the palate with ripe plum and black pepper. Easy drinking with a long finish. Every sip reveals a balanced and fairly complex flavor that cannot be matched for the price</i>	<b>£25.00</b>
<input type="checkbox"/>	<b>Vina Olabarri Crianza 2009</b> <i>Rioja, Spain</i> <i>Dark ruby in colour, a feature typical in Tempranillo in the Haro region. Complex aromas of good wood and fruity frame. Harmonious palate and intense finish. Tempranillo, 100%, Ageing 12 months in American smooth and intense oak vats, and 6 months in the bottle.</i>	<b>£29.50</b>
<input type="checkbox"/>	<b>Pinot Noir 2010</b> <i>Simonet-Febvre, France</i> <i>The low cropping Pinot Noir grapes, grown in the South of France on Argilo – Calcareous soils, were handpicked at full maturity and vinified using traditional Burgundian techniques. The wine displays typical Pinot strawberry and dark red fruit flavors, medium acidity, supple tannins and good length.</i>	<b>£29.50</b>
<input type="checkbox"/>	<b>Domaine Roger Perrin Rouge 2009</b> <i>Les Jardins de la Berthaude, D'orange, Southern Rhone</i> <i>Colour is ruby/garnet robe. A fruity nose with spice. On the palate the wine has a pleasant Provencal style with a hint of blackcurrant. Blended with 25% Grenache, 30% Merlot, 15 Egiodola, 10% Cinsault, 10% Carignan, 5% Alycante Bouchet and 5% Cab. Sauvignon. A mouth-watering wine for a perfect dinner.</i>	<b>£30.00</b>
<input type="checkbox"/>	<b>Côtes du Rhone 2007</b> <i>J.Vidal Fleury, Southern Rhone</i> <i>Although Vidal Fleury is owned by the Guigal family it is very much a separate entity with its own vineyards and new, state of the art, winery. This delicious Cotes du Rhone is from the outstanding 2007 vintage and displays all the richness and character that one would expect.</i>	<b>£33.50</b>
<input type="checkbox"/>	<b>Boisdale Claret 2009</b> <i>Chateau de Sours, Bordeaux, France</i> <i>Clanranald claret has been specially created for us by our good friends at Chateau de Sours in Bordeaux and is a fine blend of the best fruit from their young Merlot and Cabernet Franc vines harvested in perfect conditions in the cool early mornings of mid-October. The wine is a medium red in colour and has lovely bright and clean appearance. On the nose is shows an attractive soft ripe fruit roundness and fine Merlot elegance, whilst on the palate it displays sweet concentrated blackberry and black currant flavours with a touch of leather.</i>	<b>£35.00</b>
<input type="checkbox"/>	<b>Chianti Classico 2006</b> <i>Tenuta di Arceno</i> <i>The 2006 Chianti Classico Riserva has floral notes of violets and irises on the nose, with hints of earth and vines. The palate is dominated by dark, lush plums and ripe black cherries, with a slight hint of mushrooms, enveloped in soft, velvet tannins with a balanced tingle of acidity. The wine finishes with the classic Chianti Classico signature of dark chocolate and tobacco, with lingering hints of orange peel.</i>	<b>£37.50</b>
<input type="checkbox"/>	<b>Fleurie 2009</b> <i>Domaine de Robert, Beaujolais</i> <i>Beaujolais offers elegance and the village of Fleurie adds richness and complexity. Floral aromas, concentrated red berries, very rounded in the mouth, with silky tannins on the finish.</i>	<b>£38.50</b>
<input type="checkbox"/>	<b>Château de Ricaud 2006</b> <i>Premières Côtes de Bordeaux</i> <i>A predominantly Merlot blend, this classic 2005 shows generous ripe fruit and a very good structure. Great value! 70%Merlot and 30% Cabernet Sauvignon.</i>	<b>£39.50</b>



## Red Wines (continued)

Please tick your choice in the left hand column; You do not have to give the number of bottles required – this is just to ensure that we have plenty in stock. This selection can be subject to availability.

- |                          |   |               |
|--------------------------|---|---------------|
| <input type="checkbox"/> | <b>Bourgogne Pinot Noir Terroir Noble 2009</b><br><i>Domaine Vincent Gerardin</i><br><i>Pinot Noir grapes come from the vineyards situated around the villages of Volnay &amp; Pommard, in the Côte de Beaune. Harvest-picking by hand. The ageing lasts 12 months on fine lees. We do the blend then &amp; the wine is bottled according to the lunar calendar ("fruit day"). Tasting: a pleasant wine, fruity, flesh &amp; ample. To serve with: Red meats, poultry, cheese or as an "aperitif".</i>  | <b>£42.50</b> |
| <input type="checkbox"/> | <b>Passagem Quinta de la Rosa 2006</b><br><i>Quinta das Bandeiras, Douro</i><br><i>Traditional port varieties, mainly Touriga Nacional and Touriga Franca. The wine was matured in Allier French oak casks, mainly Francois Freres, Taransaud and Seguin Moreau, for 18 months before being bottled in 2007. It is a very expressive, almost seductive, wine with obvious mature, dark cherry fruit flavours whilst retaining an attractive freshness.</i>  | <b>£45.00</b> |
| <input type="checkbox"/> | <b>Château La Gorce 2001</b><br><i>Cru Bourgeois, Medoc</i><br><i>The dark purple colour, translates perfectly the richness of this wine. The aromas are those of concentrated ripe fruits. In taste, its richness and the density are dominated by roundness, consistency, volume and fullness. The tannins are long and soft, reassuring an optimal ageing. 45% Cabernet Franc, 50% Merlot, 5% Cabernet Sauvignon Franc &amp; Petit Verdot</i>  | <b>£45.00</b> |
| <input type="checkbox"/> | <b>Vina Olabbarri Gran Reserva 2001</b><br><i>Rioja, Spain</i><br><i>Ruby-red colour with the brick-coloured highlights resulting from its careful ageing. Incisive, penetrating, highly complex bouquet with persistent and pleasant aftertaste. On tasting, this wine is round and well balanced, harmonious, velvety and frank on the palate, exhibiting a remarkable evolution in the bottle. Tempranillo (80%), Mazuelo and Garnacha (20%).</i>  | <b>£47.50</b> |
| <input type="checkbox"/> | <b>Southpaw Vineyard Shiraz 2006</b><br><i>McLaren Vale, South Australia</i><br><i>From a small vineyard near the sea at the southern end of McLaren Vale which grows only Shiraz. Dark purple and red in colour there are beguiling aromas of black fruits and plums with spice and oak. Rich, dense berry fruit flavours and alluring spice and herbs balanced by fine tannins and a long finish make this a generous supple wine ideal for food.</i>   | <b>£49.50</b> |
| <input type="checkbox"/> | <b>Château Rahoul 2005</b><br><i>Graves Bordeaux, France</i><br><i>The 2005 is a very serious wine indeed – as anyone who is a collector of fine wine will recognize instantly. Great concentration of colour and fruit and plenty of supple tannins to give maturity and gravitas. This is now at a perfect stage of maturity.</i>   | <b>£59.50</b> |
| <input type="checkbox"/> | <b>Volnay Vieilles Vignes Pinot Noir 2008</b><br><i>Domaine Vincent Gerardin</i><br><i>Good bright, deep red. Black cherry, leather &amp; menthol on the slightly rustic nose. Supple, smooth &amp; sweet, in a rather forward style. Pliant but not especially delineated, with hints of leather &amp; game. An easygoing wine that finishes with a light dusting of tannins.</i>  | <b>£65.00</b> |
| <input type="checkbox"/> | <b>Chateau Cantemerle 2007</b><br><i>5ième Grand Cru Classé, Haut-Medoc</i><br><i>Still young and already inviting, this wine is well-knit and supple, with great purity of expression and fine precision on the palate; its elegance and finesse are typically Cantemerle. All four of the Médoc's traditional grape varieties are included in the composition, which is the fruit of careful selection and assemblage in the cellars. Be sure to decant this wine two hours before serving to develop its aromatic palette, which combines black fruit, oak and touches of vanilla.</i> | <b>£72.50</b> |
| <input type="checkbox"/> | <b>Chateau Pavillon de Poyferré 2006</b><br><i>2nd Wine Leoville-Poyferre Pavillon St-Julien</i><br><i>Produced from young vines of second growth Chateau Leoville-Poyferre, this has all the character &amp; polish of the Grand Vin but does not require the patience. With an expressive nose of creme de cassis, liquorice &amp; spring flowers there is a juicy texture &amp; balance only found in top vintages.</i>  | <b>£78.00</b> |



## Red Wines (continued)

Please tick your choice in the left hand column; You do not have to give the number of bottles required – this is just to ensure that we have plenty in stock. This selection can be subject to availability.

<input type="checkbox"/>	<b>Château La Fleur Pomeaux 2005</b> <i>Pomerol Bordeaux, France</i> <i>The 2007 Pomeaux is the finest effort I ever tasted from this small, American owned, Pomerol estate. Displaying copious quantities of red and black fruits in a juicy, crunchy format, it possesses medium to full body, adequate acidity, and ripe, silky tannins. Enjoy this plump, pure, nuanced, tasty 2007 during its first 12-15 years of life. The Wine Advocate (Robert M. Parker, Jr.)</i>	<b>£80.00</b>
<input type="checkbox"/>	<b>Santenay 1er Cru Les Gravières, 2007</b> <i>Domaine Vincent Gerardin</i> <i>The vineyard is located close to the border with Chassagne-Montrachet. The grapes for this wine are hand-harvested from vines averaging 50 years old, grown on clay &amp; limestone soil. Crystal clear ruby red. Beautiful.intense attack of succulent raspberry fruit, medium bodied with crisp acidity &amp; savoury tannins giving grip. Pure, fresh &amp; delicious, as good as a Pommard. Subtle use of new wood adds complexity &amp; a touch of opulence to the mineral-driven finish. Very moreish &amp; very good.</i>	<b>£85.00</b>
<input type="checkbox"/>	<b>Chateauneuf du Pape 2006</b> <i>Domaine Telegraphe</i> <i>Deep ruby with some purple nuances, this wine is medium to full-bodied and reveals notes of licorice, pepper, Asian spices, black cherry, raspberry, and currant, as well as a relatively big, sweet palate impression with moderate tannin in the finish. It is accessible, but will benefit from 2-3 years of aging. Anticipated maturity: 2008-2018. 92 Parker Points</i>	<b>£95.00</b>
<input type="checkbox"/>	<b>Barolo Renato Corino DOCG 2005</b> <i>Vigneto Arborina, Piedmont</i> <i>Following the split of the original Corino estate between brothers Renato and Giuliano in 2003, this is Renato's first offering which his brother helped craft too. It reflects the purity of classic morra-style Barolos with great perfume and intensity of fruit. Sweet cherries, fruit syrup, kirsch and a hint of chocolate.</i>	<b>£89.50</b>
<input type="checkbox"/>	<b>Château Gruaud Larose 2007</b> <i>2nd Growth Grand Cru Classé, Saint-Julian</i> <i>Herbaceous, meaty, sweaty saddle leather notes along with plum &amp; black currant fruit are present in this mid-weight St.-Julien. There are also some raspy tannins in the finish. Drink it earlier rather than later because of the potential for it to dry out.</i>	<b>£125.00</b>
<input type="checkbox"/>	<b>Sassicaia 2007</b> <i>Tenuta San Guido</i> <i>The 2007 Sassicaia explodes onto the palate with masses of rich, opulent fruit that caress the palate with gorgeous length &amp; a seamless beauty that is hard to fully capture. Dark wild cherries, plums, spices, minerals &amp; herbs develop in the glass. This is an especially bold, perhaps slightly uncharacteristic Sassicaia in its extroverted personality, but it is beautiful all the same. The inner perfume &amp; sweetness carries through the long finish, where the sheer weight &amp; glycerol of the fruit leaves a lasting impression. 95 Parker Points.</i>	<b>£295.00</b>



## Red Wines- Magnum Bottles

Please tick your choice in the left hand column; You do not have to give the number of bottles required – this is just to ensure that we have plenty in stock. This selection can be subject to availability.

- |                          |  |                |
|--------------------------|--|----------------|
| <input type="checkbox"/> | <b>Château de Ricaud 2007 MAGNUM</b><br><i>Premières Côtes de Bordeaux, France</i><br><i>A predominantly Cabernet Sauvignon blend, Ricaud Rouge usually needs four years' maturity before opening out to show its wonderfully deep flavours. The 2007 vintage represents a quantum leap for Ricaud. It has concentration, new oak &amp; gravitas. A 'must buy!' Decanting recommended.</i>   | <b>£85.00</b>  |
| <input type="checkbox"/> | <b>Château Rahoul 2005 MAGNUM</b><br><i>Graves, Bordeaux, France</i><br><i>Good deep colour, finely extracted fruit, good ripeness &amp; good balance, attractive, aromatic style.</i>   | <b>£125.00</b> |
| <input type="checkbox"/> | <b>Vacqueyras Grenat Noble MAGNUM 2006</b><br><i>Domaine Le Clos des Cazaux, Southern Rhone</i><br><i>This wine is the result of extraordinary climatic conditions and is only produced in years when "Noble Rot" occurs in one special part of the vineyard. Aromas of fig, honey and mirabelle; intense black fruit flavours; rich and versatile enough to accompany dishes from Lamb to Foie Gras poelé! 100% Grenache 50 year old vines.</i> | <b>£150.00</b> |



## White Wines

Please tick your choice in the left hand column. You do not have to give the number of bottles required – this is just to ensure that we have plenty in stock. This selection can be subject to availability.

<input type="checkbox"/>	<b>Culture Du Sud Blanc 2010</b> <i>Vin De Pays De Mediterranee, South Of France</i> <i>The organically-grown grapes are picked at optimum maturity so seal in their intrinsic fruit, aromas and freshness. An intense aromatic bouquet combining mango, pineapple &amp; banana aromas with notes of white flowers. Blend of Viognier, Chardonnay, Grenache Blanc, Roussanne, Marsanne &amp; Muscat.</i>	<b>£27.50</b>
<input type="checkbox"/>	<b>Boisdale Sauvignon Blanc 2010</b> <i>Château de Sours, AC Bordeaux, France</i> <i>Clanranald Bordeaux Blanc has been specially created for us by our good friends in Chateau de Sours in Bordeaux and is fine blend of fruit from their old vines harvested in late September in a fine weather and perfect cool early morning conditions. This has produced an excellent wine of a pale green gold colour with well integrated richness and style and slight grape fruit lift tantalising aromas of honeysuckle, passion fruit and crisp mineral flavours.</i>	<b>£29.50</b>
<input type="checkbox"/>	<b>Viognier, Ardeche 2009</b> <i>Louis Latour, France</i> <i>Maison Louis Latour pioneered the planting of Chardonnay in the Ardèche region of France in the 1980s. The wines that they produce have gone on to become modern classics. What is less well known is that they also make a tiny amount of Viognier, a few cases of which we have managed to get hold of for Boisdale. This is a ripe, peachy wine with wonderfully textured flavours. <b>Definitely one to try!</b></i>	<b>£33.50</b>
<input type="checkbox"/>	<b>Southern Right Sauvignon Blanc 2010</b> <i>Walker Bay, South Africa</i> <i>Sauvignon Blanc remains a local and international best seller with its classic, tight minerality complementing the prominent varietal fruit. The Southern Right Sauvignon Blanc 2009 has been rated the best South African sauvignon Blanc in the Wall Street Journal and was the only sauvignon blanc to win a Gold Medal at the Classic Wine Trophy Awards in 2009. These vines are planted in a cool site barely two miles from the South Atlantic. <b>Anthony Hamilton Russell is a co-founder here.</b></i>	<b>£36.00</b>
<input type="checkbox"/>	<b>Chablis Millesime 2009</b> <i>Simonnet-Febvre</i> <i>A fresh, vivacious style, with intense floral aromas. A perfect balance, combining full generous fruit flavours with finesse and elegance.</i>	<b>£45.00</b>
<input type="checkbox"/>	<b>Bourgogne Blanc Terroir Noble 2009</b> <i>Domaine Vincent Gerardin</i> <i>Hand harvested Chardonnay grapes come from the vineyard "Les Riaux" near Puligny Montachet village. Fruit &amp; floral aromas. A fresh &amp; mineral wine. Forty year old vines, Exceptional quality, reminiscent of very smart Burgundy.</i>	<b>£48.00</b>
<input type="checkbox"/>	<b>Sancerre Cuvee Caillottes 2009</b> <i>Jean-Max Roger</i> <i>Fantastic Sancerre Sauvignon Blanc with aromas of gooseberry, sweet herbs, apple blossom, hay, green olive and sweet grass. Complex and quite dry, with fresh, pleasing acids coming through on the mid-palate to give the wine balance. Very light on its feet, considering all the flavour. The finish is long, tangy and lively.</i>	<b>£52.50</b>



## White Wines (continued)

Please tick your choice in the left hand column. You do not have to give the number of bottles required – this is just to ensure that we have plenty in stock. This selection can be subject to availability.

- |                          |  |               |
|--------------------------|--|---------------|
| <input type="checkbox"/> | <b>Saint-Aubin 1er Cru 'Murgers de Dents de Chiens' 2008</b><br><i>Domaine Vincent Gerardin</i><br><i>A sublime example of a village white burgundy. Rich yet zesty with aromas of citrus fruit &amp; buttered toast. The palate is ripe with hints of smoky oak. Lots of concentration &amp; ripe fruit in this Saint-Aubin. Delicious &amp; well made from start to finish, with the citrus, honey &amp; passion fruit taking a brisk walk along the edge of the palate, zeroing in on the pleasure spots.</i>   | <b>£68.50</b> |
| <input type="checkbox"/> | <b>Meursault les Vireuils 2009</b><br><i>Domaine Dupont-Fahn Burgundy, France</i><br><i>Fast becoming a legend and a reassuring reminder that France really does produce the finest wines in the world. Amazing concentration of rich buttery complex fruit with wonderful length: outstanding.</i>  | <b>£79.50</b> |
| <input type="checkbox"/> | <b>Puligny-Montrachet 'Vieilles Vignes' 2007</b><br><i>Domaine Vincent Gerardin</i><br><i>91 Points-The Wine Advocate</i> "assembled from numerous parcels with vines averaging fifty years' age – smells of ripe peach, grapefruit, & lily. Brightly citric & lusciously peachy on the palate, it is underlain by a savory, saline shrimp shell-like mineral tone I often associate with Chablis, & which here contributes to the positively lip-smacking, saliva-inducing finish. This is another delicious expression of vintage virtues: vivacity & refreshment with allied to sense of richness; & forward fruit allied to a distinctively mineral dimension. | <b>£92.50</b> |
| <input type="checkbox"/> | <b>Chassagne-Montrachet 'Les Pierres' 2007</b><br><i>Jean-Marc Pillot</i><br><i>Delicious white Burgundy from quality conscientious Jean-Marc Pillot. Excellent quality for a village wine but not surprising. Most of Jean-Marc Pillot's wines are well-placed on the Puligny border just below the grand cru of Bienvenues- Bâtard Montrachet. Crisp, full-bodied wine with lots of honeyed fruit and a fresh, mineral streak. Drink from now until 2011. Very limited availability.</i>   | <b>£97.50</b> |

## Rosé Wines

- |                          |  |               |
|--------------------------|--|---------------|
| <input type="checkbox"/> | <b>DouRosa Rosé 2009</b><br><i>Quinta Da La Rosa, Douro, Portugal</i><br><i>This 2009 rosé has an intense pink colour &amp; is full bodied with red fruit aromas. On the palate, the wine has wonderful structure, good acidity, &amp; 'lively' with some excellent tannin &amp; a gentle touch of oak.</i>  | <b>£25.00</b> |
| <input type="checkbox"/> | <b>Boisdale Rose 2010</b><br><i>Château de Sours, AC Bordeaux, France</i><br><i>This is an intense, cherry-red wine that is Bordeaux Rose at its very best. It is dry and full bodied and is packed with ripe plump, summer berry and blackcurrant leaf flavours, all of which are complimented by the deliciously refreshing acidity and a lively spicy finish. Drink now and until the next vintage.</i> | <b>£29.50</b> |
| <input type="checkbox"/> | <b>Château de Sours Rosé 2009</b><br><i>Château de Sours, AC Bordeaux</i><br><i>Ripe Merlot with a hint of Cabernet Sauvignon has produced another stunning Rosé – intense pink in colour with aromas of summer berry fruits. This is a delicious &amp; full bodied, fruit driven rosé.</i>  | <b>£35.00</b> |
| <input type="checkbox"/> | <b>Sancerre Rose 2008</b><br><i>Jean-Max Roger, France</i><br><i>Brilliant in aspect with pink colour reminiscent of redcurrant. The nose hints discretely at redcurrant, kiwi and mashed banana. Nuances of liquorice and menthol add complexity to the whole. This wine has a straightforward attack with marked freshness and vivacity on the palate. It is long</i>                                    | <b>£50.00</b> |

on the finish with notes of poached fruit.



## Champagne & Sparkling Wines

Please tick your choice in the left hand column. You do not have to give the number of bottles required – this is just to ensure that we have plenty in stock. This selection can be subject to availability

<input type="checkbox"/>	<b>Reserve de Sours Rosé "SPARKLING ROSE"</b> <i>Château de Sours, Bordeaux</i> <i>A blend of 50% Merlot and 50% Cabernet Sauvignon, our 2006 'Reserve de Sours' is another very successful dry Sparkling Rose. The wine is absolutely delicious and instantly appealing, with a colour of bright salmon pink and a nose of ripe red summer berry fruits. It is beautifully balanced with fine persistent bubbles, a very delicate mousse and refreshing and mouth-watering acidity. On the palate, it is full of crushed raspberries with good length and you may well be forgiven for thinking that you were drinking something five times the price. Drink now-2012</i>	<b>£35.00</b>
	<b>CHATEAU DE SOURS</b> <b>SPARKLING ROSE NV</b> <b>GRAND VIN DE BORDEAUX</b> <b>£29.50</b>	
<input type="checkbox"/>	<b>Boisdale 1er Cru NV</b> <i>Georges Gardet, Chigny-les-Roses</i> <i>The complex, classic vintage style is the result of an insistence on a minimum of six years average bottle age (the minimum for Non-Vintage Champagnes is normally two years) &amp; the finest grapes sourced only from the very best Premier Cru rated vineyards.</i>	<b>£55.00</b>
<input type="checkbox"/>	<b>Perrier Jouet Grand Brut NV</b> <i>Epernay</i> <i>In the Grand Brut blend, delicate Chardonnay &amp; strong Pinot Noir blend harmoniously with the Pinot Meunier, a complex variety that reveals all its qualities when selected with care. White flowers, white fruit, pineapple &amp; grapefruit. The light, delicate Grand Brut offers a wide range of flavours. A fresh, lively dynamic &amp; perfectly balanced wine.</i>	<b>£60.00</b>
<input type="checkbox"/>	<b>Pol Roger Extra Cuvée de Reserve Brut NV</b> <i>Epernay</i> <i>An exceptionally fragrant, ultra-dry Chardonnay-dominated cuvée, with a bouquet of floral and fruity aromas, ripe and thirst-quenching on the palate, with a superb taste of brioche. Winston Churchill's favourite Champagne. He even named his race horse Pol Roger.</i>	<b>£75.00</b>
<input type="checkbox"/>	<b>Perrier Jouet Blason Rose NV</b> <i>Epernay</i> <i>Still one of the only Champagnes to be made using the maceration technique, where all of the colour is achieved through juice contact with the bruised Pinot Noir skins, gives this champagne the unique peachy tint. Probably the most famous rosé in the World &amp; utterly delicious.</i>	<b>£89.00</b>
<input type="checkbox"/>	<b>Perrier Jouet Belle Epoque Vintage 2004</b> <i>Epernay</i> <i>Soft notes of fresh flowers on the nose with honey and lemon married with the aromas of fresh fruits such as plums &amp; pineapple. The flavour confirms the richness of the bouquet, with a light but lively initial freshness &amp; an elegant floral finish.</i>	<b>£150.00</b>
<input type="checkbox"/>	<b>Pol Roger Sir Winston Churchill 1998</b> <i>Epernay</i> <i>Sir Winston Churchill used to say of champagne: "In victory deserve it; in defeat need it". This is a rare wine, appreciated by lovers of exceptional Champagne. Its nose brings into play dried fruit and strongly scented flowers. World class; well deserves its reputation.</i>	<b>£235.00</b>



## PORT

*Some of these old Port houses no longer exist; many are absurdly rare. They are opened at the customers risk & will not be refunded in the extremely unlikely event that they are for any reason out of condition. We justify this on the basis that they are extraordinarily good value & it is worth the punt to make tasting history! The provenance for all these wines is excellent.*

BIN		BOTTLE
<b>558</b>	<b>Taylor's 10 year old Tawny</b> This rich, mellow old tawny port owes its intense complex nose to many years of ageing in oak casks.	<b>£60.00</b>
<b>555</b>	<b>Quinta De La Rosa Vintage 2000</b>	<b>£95.00</b>
<b>573</b>	<b>Quinta do Noval 1963</b>	<b>£195.00</b>
<b>579</b>	<b>Warres 1966 (Level: into neck) 86 Parker Point</b>	<b>£220.00</b>
<b>571</b>	<b>Croft 1963 (Level: into neck) 86 Parker Point</b>	<b>£245.00</b>
<b>580</b>	<b>Cockburn 1963 (Level: into neck) 95 Parker Point</b> Truly one of the greatest vintages of all time	<b>£250.00</b>
<b>577</b>	<b>Offley Boa Vista 1963</b>	<b>£265.00</b>
<b>556</b>	<b>Taylor 1955 (Level: into neck) 92 Parker Point</b>	<b>£850.00</b>
<b>557</b>	<b>Croft 1935 (Level: into neck) 93 Parker Point</b>	<b>£950.00</b>
<b>570</b>	<b>Cockburn 1935</b>	<b>£1250.00</b>