



# HERSTMONCEUX

## Castle Caterers

### *Champagne*

NV Brut Classique, Alfred Gratien, France

A pale yellow hue with a moderately intense yet complex nose. The sweet pastry, biscuit and orchard fruit notes are followed and enhanced by hints of citrus, white flowers and fresh butter.

The initial taste is clean, and the finish is crisp and long with a slight mineral undertone. Superb complexity that combines young aromas with notes gained through maturation in cellars.

A great Champagne for all occasions.

**£40.00**

NV Brut Rosé, Alfred Gratien, France

The initial aroma boasts ripe strawberries, redcurrants and fresh peonies.

Wheat, biscuit and creme fraiche notes are also detectable, as are hints of more roasted flavours. There is real harmony to this wine, bolstered by fine acidity, light tannin notes and soft fruitiness.

This is a classically delicate and gourmet rose Champagne, with great structure and an attractive character.

**£45.00**

### *Sparkling*

Prosecco, Terre di Sant'Alberto, Italy

A classic Prosecco with a fine mousse and a fresh green pear character.

**£25.00**

Provance, Rivarose Prestige Brut, France

A light sparkling wine with red fruit flavours and an elegant sparkle.

**£26.00**

Classic Cuvée, Court Garden, United Kingdom

Pale silver lime-leaf green, continuous small bubbles; toasty, under-ripe pineapple and greengage fruit behind;

Brut-style, balanced with creamy mousse and great freshness, long finish.

**£36.00**

Rose, Court Garden, United Kingdom

Very pale peach hue, frothy; dried cranberry, autolytic; nicely defined red fruit flavours,

lively acidity balancing creamy mousse and good weight, nicely balanced, savoury finish with a lovely brioche character.

**£38.00**

*Wine List*



# HERSTMONCEUX

## *Castle Caterers*

### *Wines*

#### WHITE

Vermentino Vieilles Vignes IGP Pays d'Oc, Les Archères, France **£18.00**

Bright yellow with green hues. Floral, peachy and white blossom aromas are met with a soft, creamy and well-balanced palate.

Reserve Chardonnay, Tooma River, Australia **£20.00**

packed with grapefruit, lime and melon flavours, all bound up with a zesty, crisp citrus balance which cuts through to the finish.

Vinho Verde, Quinta da Lixa, Portugal **£22.00**

Fruity, floral notes, fresh and well balanced.

White peach, apples and tangerine on the palate leading to a long, crisp finish.

Château Laulerie Sauvignon, Bergerac, Vignoble Dubard, France **£23.00**

On the nose, this white wine combines gooseberry, exotic fruit and peach. The palate is rich and generous, with a fresh, tasty finish and a fruity after-taste.

Picpoul de Pinet, Réserve Roquemolière, France **£23.00**

Crisp, light and aromatic, with remarkable freshness on the palate.

Sauvignon Blanc, Frost Pocket, France **£24.00**

Deliciously crisp and fresh, packed full of vibrant and long lasting lime, gooseberry and tropical fruit flavours.

Gavi di Gavi, La Minaia, Nicola Bergaglio, Italy **£26.00**

The palate is fresh, crisp and classically mineral, with flavours of red apples, lemon and melon.

Chablis, Domaine Bernard Defaix, France **£29.00**

Dry and steely with flavours of lemon and honey offset by a certain richness and complex finish.

#### RED

Carignan Vieilles Vignes les Archères, IGP Pays de l'Hérault, France **£18.00**

Soft round palate, hints of black currants, with nice complexity, full flavoured and easy-drinking.

Shiraz, Tooma River, Australia **£20.00**

A rich nose redolent with red and black berry aromas and a smooth, textured palate dripping with juicy dark fruits, hints of chocolate and lively spices.

Merlot, Mandrarossa, Italy **£23.00**

A soft but structured wine, with lively raspberry and stonefruit flavours balanced by clean acidity and supple tannins.

Melodias Winemakers Selection Malbec, Trapiche, Argentina **£23.00**

A juicy, medium bodied wine with notes of ripe plums, black cherries and a touch of sweet spice.

Rioja Crianza, Ramón Bilbao, Spain **£24.00**

Hints of blackberry yoghurt. Ruby red with some signs of youthfulness in the form of violet hues. Medium depth of colour.

Are You Game Pinot Noir, Fowles Wine, Australia **£26.00**

Aromas of cherry and red plum play with earthy characters and notes of oak.

The palate is fresh with rich red fruits.

Château des Gravières, Collection Prestige, Graves, France **£29.00**

Fleshy, robust and well-balanced in the mouth with a firm, lengthy finish.

*List*

*Wine*



HERSTMONCEUX  
*Castle Caterers*

*Drinks Packages*

PACKAGE 1

2 glasses of house wine and fruit juice for drinks reception  
Half bottle of house wine and mineral water with wedding breakfast  
1 glass of prosecco for the toast

*£22.00 per person*

PACKAGE 2

2 glasses of Pimms and fruit juice for drinks reception  
Half bottle of house wine and mineral water with wedding breakfast  
1 glass of prosecco for toast

*£27.00 per person*

PACKAGE 3

2 glasses of Pimms and fruit juice for drinks reception  
Half bottle of Frost Pocket/Malbec and mineral water with wedding breakfast  
1 glass of champagne for the toast

*£35.00 per person*

PACKAGE 4

2 glasses of champagne and fruit juice for drinks reception  
Half bottle of Gavi di Gavi/Rioja and mineral water with wedding breakfast  
1 glass of champagne for the toast

*£40.00 per person*

CHILDREN'S PACKAGE

Shampagne fizz and fruit juice

*£5.00 per person*

*Corkage per bottle:*

Wines **£12.00**

Champagne/Sparkling **£15.00**

*Wedding Drinks*