

Banqueting Wine List

House White Wines

Wolf Blass, Bilyara, €22.00
Chardonnay, Australia (05/06)
attractive fresh tropical fruit aroma of
ripe lime & pineapple

Carmen – Sauvignon Blanc, €21.00
Chile (05/06)
ripe pineapple & lemon sorbet with a
round spicy citrus style

House Red Wines

Wolf Blass, Bilyara, Shiraz €22.00
Australia (05/06)
aroma of warm, soft plums and ripe
figs, with overtones of peppers &
vanilla

Carmen – Merlot, €21.00
Chile (05/06)
attractive warm fruity style of
blackberries & plums with a light spicy
edge

White Wines

Argentina
Graffigna Pinot Grigio (06) €27.00
peach & apricot flavours, matched on
the palate with very fresh yet subtle
floral nose

Chile
Terra Andina, Chardonnay (02/03) €25.00
good combination of ripe fruits, white
peach, caramel & spicy flavours

France
Chablis Domaine Long Depaquit
AC (05) €35.00
full flavoured wine with a distinctive
nose & smooth texture

South Africa
Stellenbosch, Cape Spring, €31.00
Chenin Blanc (05)
Pronounced bouquet of melons &
pears with hints of passion fruit

Red Wines

Australia
Wolf Blass - President's Selection
€31.00

Cabernet Sauvignon (04/05)
Intense rich velvety style with creamy
oak & minty fruit overtones

Chile
Terra Andina
€25.00
Cabernet Sauvignon (04/05)
Berry fruit character with a touch of
spicy & earthy flavours

France
Beaujolais Villages
€32.00
" **Domaine de Monthoux " (04/05)**
Soft purpley red colour with rich
raspberry fruit

Italy
Chianti Classico San Jacopo da
€36.00
Vicchiomaggio (05)
Spicy nose with hints of violets, cherry
& plum fruit

South Africa
Stellenbosch, Cape Spring,
€27.00
Pinotage (05)
Ripe bramble & black cherry fruit,
stylish wine with a savoury twist

Sparkling Wine

Campo Viejo Cava Brut Reserva NV
€32.00
Fruity aroma with hints of ageing,
fresh & well balanced

Champagne

Veuve Clicquot – Yellow Label (99)
€97.00
Ripe fruity style of vanilla biscuits &
juicy bramley apples with a warm
brioche complexity