



From the Cellar 2022

LAPSTONE WINES

One glass of Lapstone House Prosecco per person for your reception.

Half a bottle per person of Lapstone House wine served with the wedding breakfast.

Glass of Lapstone House Prosecco for the Toast

£20 per person

DOVERS HILL WINES

Two glasses per person for your reception from a choice of Bei Tempì Prosecco, Pimms, Gordons Gin and Tonic, bottled beer or a combination of all three.

Half a bottle per person of Dovers Hill wines served with the wedding breakfast.

Glass of Bei Tempì Prosecco for the Toast

£25 per person

FISH HILL WINES

Two glasses of Bei Tempì Prosecco per person, during drinks reception.

Half a bottle per person of Fish Hill wines served with the wedding breakfast.

Glass of Bei Tempì Prosecco for the Toast

£30 per person

SNOWSHILL WINES

Two glasses of Pierre Mignon 1er Cru Champagne, during drinks reception.

Half a bottle per person of Snowshill wines served with the wedding breakfast.

Glass of Champagne for the Toast

£40 per person

CORKAGE

If you wish to bring your own still and sparkling wine for the reception drinks, toasts and for the wedding breakfast there is a corkage charge of £9.50 per head.

No Bottled Beer. Spirits or Soft drinks included.

LICENSING ACT 1964

Alcoholic (intoxicating) beverages will not be sold to any person under the age of 18 years It is an offence for any other person to buy or attempt to buy intoxicating drinks for consumption by a person under 18 in the bar.
WEIGHTS & MEASURES ACT 1985

WHISKY, GIN, RUM & VODKA are sold for consumption in measures of 25ml or multiples thereof
WINE sold by the glass is sold in measures of 175ml or multiples thereof



Tasting Notes

DOVERS HILL WINES

White: Palazzo del Mare Cattaratto - Tropical fruits with a fresh nose and citrus, white blossom and mandarins on the palate.

Red: Rosso – Nero D'avola - Juicy wine with plenty of cherries and soft ripe plums, no tannins just easy drinking.

SNOWHILL WINES

White: Domaine Pierre Marchand Pouilly Fume 2019, Loire - Crisp note of gooseberries, elderflower and aromas of just rained on grass. Complex wine with style and elegance.

Red: Chateau Gravette Lacombe Haut Medoc 2015, Bordeaux - Lashings of blackberries and blackcurrants, with a smokey edge to the wine. Mellow tannins that are supple with long lasting finish.

FISH HILL WINES

White: Viognier 2019 -Hints of peaches and apricots, great alternative to Sauvignon without the harsh acidity, soft flavours but full of fruit and dry in style.

Red: Carignan - Rich black fruit and hint of spice, super variety which delivers on quality and quantity.

LAPSTONE BUBBLES

Bei Tempi Prosecco Extra Dry - It has a pleasant acidity, fresh flavour, light and fruity great for reception drinks

Pierre Mignon 1er Cru Champagne - From a small producer in Epernay this is a big wine with lots white stone fruit, brioche and gentle very fine bubbles, great with canapés; fantastic way to celebrate.