

# Banqueting Wine List

The Searcy team at the Barbican are committed to finding the perfect accompaniment to your chosen menus. If you have any specific wine requirements, we would be delighted to source these for you. If we are unable to locate your particular requirement, we will suggest an alternative that we feel best matches your request. We have also included a selection of non-alcoholic reception drinks, to enhance your event.

		<b>White Wine</b>	<b>Bottle (750ml)</b>
Champagne Jaque Cartier <i>Soft and subtle, easy drinking</i>	Bottle (750ml) £37.50	Trebbiano/Chardonnay, Terre Forti, Emilia Romagna, Italy, 2008 <i>Unoaked, light, Northern Italian blend</i>	£15.25
Mumm Cordon Rouge, Brut, NV <i>Elegant fruit flavours with a hint of toast and a crisp finish</i>	£52.50	Chenin Blanc/Colombard, Acacia Tree, South Africa, 2008 <i>Fresh citrus and peach flavours</i>	£15.50
Perrier Jouët Grand Brut, NV <i>Fruity and delicate with a crisp finish</i>	£55.50	Sauvignon Blanc, San Rafael, Valle Central, Chile, 2008 <i>Fresh, lively and fun</i>	£16.50
<b>Sparkling Wines</b>	Bottle (750ml)	Vermentino / Sauvignon, La Croix Vin de Pays d'Oc, France, 2008 <i>Clean, floral, dry and refreshing</i>	£16.75
Alamos Extra Brut, Pinot Noir / Chardonnay, Argentina, NV <i>Crisp, fruity, fresh sparkler from Burgundy</i>	£23.00	Chardonnay, Wandering Bear, California, USA, 2008 <i>Unoaked, tropical fruit flavours</i>	£17.50
Prosecco Brut 'Jeio' Bisol, Italy, NV <i>Soft, pure fresh fruit flavours, refreshing finish</i>	£27.00	Pinot Grigio, Moon River, Hungary, 2008 <i>Ripe and zesty, with tropical peach and grapefruit</i>	£18.25
<b>Sparkling Rosés</b>		Pinot Blanc, Piropo, Mendoza, Argentina, 2008 <i>Fresh and fruity, pear and apple</i>	£18.75
Marquis de la Tour Rosé, Brut, NV <i>Summer berries, dry and crisp</i>	£23.00	Marsanne, Thomas Mitchell, Australia, 2008 <i>Honeysuckle and flower blossom</i>	£21.50
Prosecco Rosé Bisol, Italy, NV <i>Pink, fresh and light summer bubbles</i>	£30.25	Viura / Malvasia, Rioja Blanco Dinastia Vivanco Spain, 2007 <i>Soft, vibrant with a hint of tropical fruit</i>	£23.00
Balfour Rosé, Brut, 2006 <i>Elegant, refreshing, strawberries and cream</i>	£60.50	Knappstein Riesling, Clare Valley, Australia, 2008 <i>Lemon and lime on the nose. Crisp dry Riesling</i>	£25.75
		Bourgogne Chardonnay, Bouchard Aine & Fils, Burgundy, France, 2007 <i>Lightly oaked, fresh, creamy and tropical</i>	£30.50

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## Rosé Wine

	<b>Bottle (750ml)</b>
Rioja Rosado, Monte Clavijo, Spain, 2007 <i>Strawberry, fresh, crisp</i>	£17.25
La Serre Rosé de Syrah, Vin de Pays d'Oc, France, 2007 <i>Light, easy, dry</i>	£18.00
Pinot Grigio Blush, delle Venezie Lamberti, Italy, 2007 <i>Crisp, fruity, fun</i>	£20.50
Château d'Astros, Côtes de Provence, France, 2007 <i>Light, strawberry fruits, elegant</i>	£24.25

## Red Wine

	<b>Bottle (750ml)</b>
Sangiovese, Terre Forti, Emilia Romagna, Italy, 2008 <i>Unoaked, light, Northern Italian blend</i>	£15.25
Cabernet/Merlot, Acacia Tree South Africa, 2008 <i>Soft juicy blackcurrant</i>	£15.50
Cabernet Sauvignon, Casa de Piedra, Lontue, Chile, 2006 <i>Soft cassis, easy drinking</i>	£16.00
Merlot, San Rafael Valle Central, Chile, 2007 <i>Soft, plummy and rounded</i>	£16.50
Malbec, Piropo, Mendoza, Argentina, 2008 <i>Warm, lightly spiced</i>	£19.00
Côtes du Ventoux Rouge, Cave Terra Ventoux, Rhône, France, 2007 <i>Rustic, rounded and spicy</i>	£19.25
Shiraz, Terre di Federico II Sicilia, Italy, 2007 <i>Firm, rich and really over delivers</i>	£20.50
Rioja Crianza, Castillo de Clavijo, Spain, 2004 <i>Smooth silky and lovely cherry spice aromas.</i>	

Pinot Noir Les Nuages, St Pourcain VDQS, Loire Valley, France, 2006 £21.50  
*Notes of vanilla and strawberry, fresh, light and elegant*

Côtes du Rhône, Cuvée des Prelats Louis Bernard, France, 2007 £23.00  
*Rich, spicy and ripe dark fruits*

Bourgogne Pinot Noir, Bouchard Aîné & Fils, Burgundy, France, 2007 £30.50  
*Clean, fresh and fruity*

## Dessert Wines

Muscat de Beaumes de Venise, Domaine Fenouillet, Rhone, France, 2006 £25.50  
*Exotic fruits, pears, grilled almonds* (50cl)

d'Arenberg Noble Riesling, McLaren Vale, South Australia, 2006 £35.50  
*Creamy rich orange hue, tangerine fruit characteristics* **(37.5cl)**

Providing a range of wines to suit every occasion, compiled with the help of London's finest wine merchants, and designed to assist with your choice of wine, we have available a reserve list with a range of vintage wines and Champagnes available on request

**Premium Bottled Beers are also available**

**£3.20 per 33cl bottle**