

DRINKS LIST

Like our food we aim to source our drinks where possible from Britain and London! Why not try one of our cocktails with gin from the one and only City of London Distillery! Or tickle your taste buds with some English wine or Meantime London lager.

At **Penni Black** we like to give our clients the 'Royal' treatment and with this in mind we welcome **Corney and Barrow** as our exclusive wine merchants.

Corney & Barrow currently holds two **Royal Warrants**, as suppliers to HM Queen Elizabeth II and HRH The Prince of Wales. They are the only wine company to have held three Royal Warrants concurrently, as suppliers to HM Queen Elizabeth II, HRH The Prince of Wales and, formerly, the late HM Queen Elizabeth, The Queen Mother.

Penni Black and **Corney and Barrow** have teamed together to bring you a wonderful selection of fine wines from around the world, perfect for your special occasion. We know that sometimes it is difficult to choose the right wine, so for your convenience we have put tasting notes and food matches that compliment each wine – one more thing you don't have to worry about!

Please note all prices are excluding VAT.

At **Penni Black** we want you to relax and enjoy your event, so please let us arrange all your drinks. We can supply exotic cocktails, selection of beers and spirits, our exclusive wines and after dinner tipples.

What else does **Penni Black** offer?

- Wine tastings to match your menu tasting
- All wine on sale and return basis by the bottle
- We take the pressure off **YOU** by arranging delivery
- Quality wines at affordable prices
- We can find a wine to suit your taste and budget to compliment your meal
- Full cash bar
- Fabulous cocktail bar including professional cocktail staff

**CORNEY &
BARROW**

INDEPENDENT WINE MERCHANTS-1780

WHITE WINES

Rosario Sauvignon Blanc 2013

Central Valley, Chile | £5.85

Rosario is made in the original Viña San Pedro winery, established in 1865 and located at the heart of Chile's oldest wine region. This wine displays intense tropical fruit flavours such as pineapple and mango, together with subtle herby notes, refreshing acidity and long finish.

Santa Florentina Organic Chardonnay 2013

Fairtrade Famatina Valley, Argentina | £7.00

This wine is produced organically by a Fairtrade producer in the foothills of the Andes. Soft and fragrant with delicate honeysuckle and green apple aromas. Unoaked, the palate is light to medium-bodied, with fresh apple/citrus flavours

Pinot Grigio Luna, Cecilia Beretta 2011

Veneto, Italy | £7.95

A high-quality Pinot Grigio, this is medium-bodied, fresh and lively with fragrances of pear. Flavours of grilled almonds with gooseberries, citrus fruits and a subtle underlying minerality make this a very attractive easy drinking wine.

Ana Sauvignon Blanc 2013

Marlborough, New Zealand | £9.90

From the Eradus family estate this juicy wine has a nose that is typical of Marlborough Sauvignon Blanc, with plenty of upfront grass and gooseberries. The palate is fresh and clean with a lovely citric acidity to balance.

Riesling, Lofthouse 2010

Marlborough, New Zealand | £10.15

A great example of modern, accessible New World Riesling this has a very aromatic, pretty nose with delicate notes of lemon, apricot and honey. Light and refreshing, the palate reflects these characteristics and in a beautifully balanced off-dry style.

Gavi di Gavi, Fratelli Levis 2011

Piedmont, Italy | £10.70

The fossil rich soil of the area gives the wine a mineral freshness whilst six months aging on the lees give body and richness. With notes of ripe pear and white flowers, this is a beautifully refreshing Gavi di Gavi with pleasing weight and a delicate, crisp finish

Chablis, Domaine Vincent Damp 2012

Burgundy, France | £12.05

Vincent is following in his family's footsteps as superb winemaker in Chablis. The nose is floral with ripe fruit. The palate is elegant and has a classic, flinty minerality, which is balanced by soft, creamy fruit.

Sancerre, Domaine du Nozay 2011

Loire Valley, France | £13.35

Fresh, with herbaceous, grassy notes and exuberant ripe, gooseberry fruit. Clean and crisp with a complex, mineral finish, this single vineyard Sancerre is considered to be one of the very best of the region.

Pouilly-Fuissé, Moulin du Pont, Maison Auvigue 2011

Burgundy, France | £16.90

This family run estate produces classic wines around the limestone rock of Solutré. Low yielding vines make for increased intensity of citrus and dried fruit, underpinned by subtle hints of mushrooms and pine nuts.

Meursault, Clos du Cromin, Olivier Leflaive 2011

Burgundy, France | £27.25

Clos du Cromin is a small, walled vineyard lying a stone's throw from Puligny-Montrachet. It combines classic Meursault richness and weight with Puligny's more racy freshness. Notes of lemon meringue, fresh almonds, white flowers and warm spice combine in a beautifully balanced wine.

RED WINES

Rosario Cabernet Sauvignon 2012

Central Valley, Chile | £5.85

Rosario is made in the original Viña San Pedro winery, established in 1865 and located at the heart of Chile's oldest wine region. Aromas of red fruits, berries, dark cherries and cassis mix here with sweet vanilla and coconut notes. This is a medium-bodied wine, ripe yet fresh, with soft tannins and a good, long finish.

Shiraz, Heywood Estate 2013

South Eastern Australia £7.30

From a family run estate in New South Wales this Shiraz has a nose reminiscent of blackberry, dark cherry and cracked pepper with just a hint of spice. The full-bodied supple palate is rich and generous with soft fine tannins. A fruity easy drinking style.

Chamuyo Malbec 2011

Mendoza, Argentina | £7.55

Juicy, fresh, red berry fruit with aromatic herbs and green pepper aromas, followed by intense summer fruit and cassis flavours, framed by fine, sweet tannins.

Cotes-du-Rhone, Vignobles Gonnet 2010

Rhone Valley, France | £8.40

This classic Côtes-du-Rhône from a small family-run estate in renowned Châteauneuf-du-Pape offers rich baked fruit flavours, warm spice and soft textures. Ripe, red berry fruit on the nose with good concentration and balance on the palate.

Belezos Rioja Crianza 2010

Rioja, Spain | £10.20

From a small, quality-focused family winery, Bodegas Zugober, this is a ripe but elegant style, true to Rioja traditions but with modern fruit appeal. Juicy plum and dark cherry fruit flavours are spiked with a touch of warm spice.

Chianti Classico, Terre di Prenzano, Vignamaggio 2010

Tuscany, Italy | £12.25

Aromas of rich, black cherry fruit, plum and hints of vanilla. This is a freshly fruited Chianti Classico with traditional flavours of red cherry, mocha and dried herbs, well balanced with fine tannins.

Pinot Noir, Eradus 2012

Marlborough, New Zealand | £14.00

A wine for any occasion, this Pinot Noir has aromas of spicy ripe plum and cherry, the palate is smooth, with juicy forest fruit and cinnamon spice flavours.

Chateau Barrail du Blanc, St Emilion Grand Cru 2010

Bordeaux, France | £18.25

This tiny property makes charming and accessible St Emilion. Cherry and date compote on the nose is complemented by a brooding savoury character, tobacco and spice. The palate is wonderfully accessible, mature summer berry fruit complemented by an upbeat mineral feel.

Chateauneuf-du-Pape Grande Reserve, Chateau Beauchene 2010 Rhone Valley, France | £24.10

An opulent blend of old vine Grenache, Syrah and Mourvedre, from the terraced vineyards towards the north of the region. This full-bodied and concentrated red exudes moreish flavours of baked plum and damson fruit, kirsch and sweet spice.

Rosé Wines

Pinot Grigio Rosé, Montevento 2012

Veneto, Italy | £6.65

The riper skins from the pinot grigio grapes give this rose its delicate colour and fruity flavour with elegant floral notes and hints of pear and apricot.

Gribble Bridge Rosé, Biddenden Vineyards 2011

Kent, England | £9.95

From Kent's oldest commercial vineyard, established in 1969, Gribble Bridge Rosé is light and refreshing with fruity red berry flavours and floral aromas.

Chateau Léoube Rosé, Côtes de Provence 2011

Provence, France | £12.50

An idyllic 15th century property, now being run according to organic principles with talented winemaker, Romain Ott, producing a fantastic, high quality rose. Pale salmon in colour, fine structure, subtle red berry flavours and light, creamy palate make a delicate yet characterful wine with immense versatility.

Port

Croft LBV Port 2007

Douro, Portugal £14.70

This very drinkable port is fresh and fragrant with intense blackcurrant, cherry and plum aromas. Lovely flavours of sweet black fruit with dark chocolate notes concentrated and well balanced with smooth tannins.

Dessert Wines

Noble Late Harvest Semillon, Nelson Estate 2012 HALF BOTTLE

Paarl, South Africa | £9.65

Made from late harvested grapes to increase the sweetness and complexity. This shows flavours of apricot, hints of pineapple and honey. The smooth rich palate is lifted by a refreshing zesty finish.

Chateau Briatte Sauternes 2007 HALF BOTTLE

Bordeaux, France | £11.85

This is quite delicious, sharing opulent, lush tropical fruits, a honeyed orange marmalade richness, a fresh bright, and invigoratingly balanced acidity.

Beverages

Bottled Beers –

Premium Meantime London Lager ~ £2.00 each

Premium Meantime London Pale Ale ~ £2.00 each

Other beers can be provided however they may not be supplied on a sale or return basis

Standard Soft Drinks @ £0.50p each

To include Sparkling/Still Mineral Water, Sparkling Elderflower, Orange and Apple Juice

Upgrade Softs @ £1.00 each

Such as, Pink Lemonade, Ginger and Lemongrass, Orange and Mandarin, Sparkling Cox's Apple, Pomegranate and Elderflower

CHAMPAGNE AND SPARKLING WINES

Sylvoz Prosecco, Le Colture Brut NV

Valdobbiadene, Italy | £10.10

The Ruggieri family have been making wine on the estate since 1500. Their Prosecco shows aromas and flavours of orchard fruit, citrus, almonds, with a soft mousse and beautiful complexity of flavour on the palate.

Corney & Barrow Sparkling Blanc de Blancs NV

Savoie, France | £10.50

Made by the same process as Champagne, this is bone dry with light yeasty fruit and a fine mousse. Fresh easy drinking fizz with real character.

Perle d'Or, Cremant de Bourgogne Brut Rosé, Louis Bouillot 2008

Burgundy, France | £14.50

Aromas of summer fruits, strawberry and Morello cherry, complement hints of butter and brioche. The palate is fresh and lively, the gentle acidity and fine bubbles giving a perfect balance to the ripe fruit flavours.

Gribble Bridge Sparkling, Biddenden Vineyards 2009

Kent, England | £19.55

From Kent's oldest vineyard, this vintage sparkling is bottle fermented in the traditional method, from a blend of Reichensteiner, Pinot Noir and Scheurebe. This is a lovely refreshing wine with delicate white flower and green apple notes.

Marquis de Bonnières Brut NV

Champagne, France | £20.50

A smooth Champagne with a creamy palate and notes of toasty brioche and fresh, green apple to balance. Complex enough to work well with food, yet delicate enough to sip as an aperitif.

Laurent-Perrier Brut NV

Champagne, France | £31.80

Freshness, elegance, and balance are typical of Laurent-Perrier's Brut non-vintage. The nose is fresh and delicate, showing hints of citrus and white fruit. Its light style makes this the ideal aperitif drink.

Taittinger Brut Reserve NV

Champagne, France | £34.95

The delicate Taittinger style is enhanced by using just the first pressings and basing the cuvee on 40% Chardonnay. 3 years ageing on the lees brings complexity to the wine, making it dry, light and elegant.

COCKTAILS

Cocktails from £5.00 each

Why not include a fabulous cocktail to get the party started? Here are a few of our favourites ... but there is more from where they came from.

- **Berry Cute** – Pretty as a picture, white rum and crushed raspberries, muddled with lots of mint, the freshness of lime, poured over crushed ice and topped with sparkling elderflower.
- **Adam and Eve** – The forbidden fruit. City of London Distillery Gin, Apple schnapps, elderflower, smooth Cherry Juice, Cucumber and Mint this really classes as one of your “five a day!”
- **Cucumber and Ginger Fizz** – City of London Distillery Gin, Lime, Mint, Cucumber and a Ginger finish. The ultimate refreshing drink for a warm summers day.
- **Cosmopolitan** – Wow your friends with this contemporary twist on the classic “Cosmo.” Vodka, Cointreau, a dash of lime juice topped up with cranberry juice.
- **The Margarita** - Classics are classics for a reason! Gold tequila, lime and a dash of triple sec.
- **Espressotini** - A great after dinner indulgent caffeine infused cocktail. A shot of espresso shaken over ice with vanilla vodka, baileys, kahlua and brown crème de cacao, decorated with coffee beans
- **Ramble** – Our twist on the classic Bramble. City of London Distillery Gin, Crème De Cassis, Strawberries, Blackberries, Raspberries and Sugar.

Or why not create your own Mojito Station: Let your guests pick out the fruit of their choice whilst our barman turn it into their dream mojito. Our favourite is definitely the Orange and Ginger Mojito but don't take our word for it, try it yourself!

Not inspired by our cocktail list? Ask us for more suggestions

Mocktails from £3.00 each

- **Flavoured Virgin Mojitos** – Your Choice of Apple, Strawberry, Raspberry or Elderflower
- **Halo** - Cranberry Juice, Fresh Lychees, Raspberries, Raspberry Puree
- **Thyme Tonic:** Thyme infused sugar syrup, Lime, Tonic Water
- **Apple Mac** – Fresh Apple, Lime, Vanilla Infused Syrup, Mint, Apple Juice

Premium Cocktails from £5.95 each

- **Flavoured Bellinis** – Your choice of Peach, Raspberry, Strawberry or lychee liquors topped up with prosecco
- **Classic Champagne Cocktail with a twist** – Cognac, Grand Mariner, Bitters topped up with prosecco

Seasonal Cocktails From £5.00 each

- **Candy Cane Martini** - Peppermint schnapps blended in a beautiful way with vanilla vodka and crème de menthe, served chilled in a martini glasses embellished with red and white candy cane.
- **Spiced Apple And Cinnamon Martini** – Vodka, Fresh Pressed apple juice, Cinnamon infused gomme, Lime
- **Spiced Orange Mai Tai** – The warmth of dark rum and Cointreau tickled with Caramel, the zing of orange and heady spices refreshed with soda and crushed ice.
- **Vin Chaud (£3.50)** – Hot spiced wine just like they do it in the alps with cinnamon, orange zest, cloves and sneaky bit of cognac