MENUS





InterContinental London Park Lane One Hamilton Place | Park Lane | London | WIJ 7QY Go to <u>www.intercontinental.com/meetings</u> or <u>click here</u> to contact us

INTRODUCTION

Whatever the scale or theme of your meeting, we use our considerable culinary know-how to create authentic, unpretentious lunches, coffee breaks and dinners.

Our Local Origins dishes, for instance, offer signature and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.

Whereas our World Kitchen recipes leverage our global know-how by drawing on the experience of our chefs to offer a collection of authentically prepared classic and contemporary dishes from around the world.

For all of our menus, we source ingredients locally where possible, with the emphasis on fresh and natural produce.

Simply click on the style of menu you require from the bottom navigation bar to view the options available alternatively our team of Chefs would be pleased to work with you to create your very own Insider menu to ensure a truly memorable experience.

KEY



Local Origins

Signature dishes and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.

World Kitchen

Authentically prepared classic and contemporary dishes from around the world that leverage our global know-how.

Sustainable Produce

Healthy, flavoursome dishes created from locally sourced, seasonal ingredients through conscientious suppliers, reducing our ethical and ecological impact without compromising on quality.



Light

Vegetarian





CONTINENTAL BREAKFAST

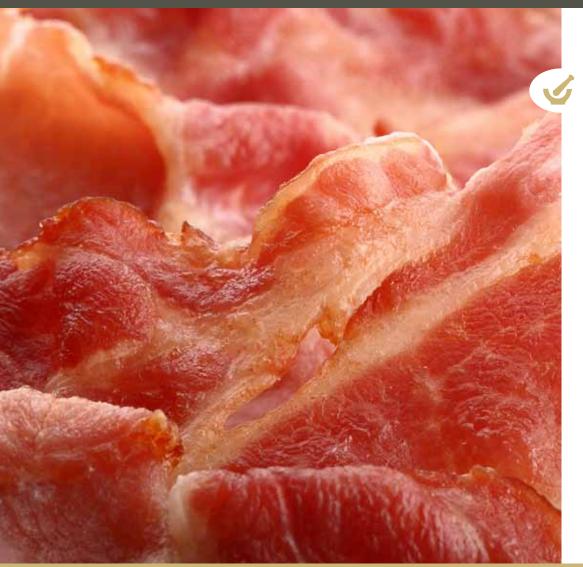
Croissants and Danish pastries

- Fruit preserves and Mountain honey British and Irish cheeses
 Nut and mixed grain breads
- Honey roasted ham and cured beef
 Fruit yogurts
 - Earl Grey tea prunes
 - Fruit salad
 - A selection of juices and smoothies Tea and coffee

CONTINENTAL | FULL ENGLISH BREAKFAST BUFFET | UPGRADED PRESTIGE BREAKFAST BUFFET CULTURALLY AWARE BREAKFAST | CHINESE BREAKFAST

BREAKFAST

BREAKS



FULL ENGLISH BREAKFAST BUFFET

HOT ITEMS

- Grilled sweet cured Norfolk bacon, Cumberland sausages Potato cake
- Berkshire free range scrambled eggs Grilled plum tomato
 Baby button mushrooms
 Hash browns
 Roasted courgettes

COLD ITEMS

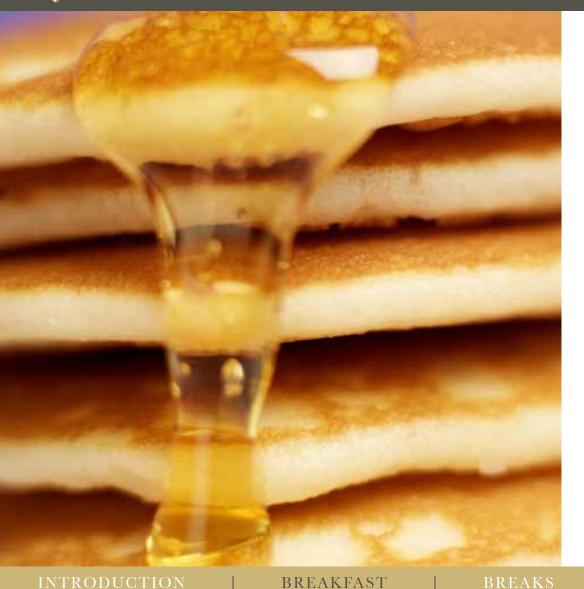
- V Prune and apricot compotes Cut fresh fruit
 - Continental sliced meats
- \vee Emmental and Brie cheeses
- Bread rolls, Danish pastries and muffins Croissants and preserves

BEVERAGES

Orange juice, tomato juice, grapefruit juice, cranberry juice Tea and coffee

INTRODUCTION | BREAKFAST | BREAKS | LUNCH | DINNER | BEVERAGES

CONTINENTAL | FULL ENGLISH BREAKFAST BUFFET | UPGRADED PRESTIGE BREAKFAST BUFFET CULTURALLY AWARE BREAKFAST | CHINESE BREAKFAST

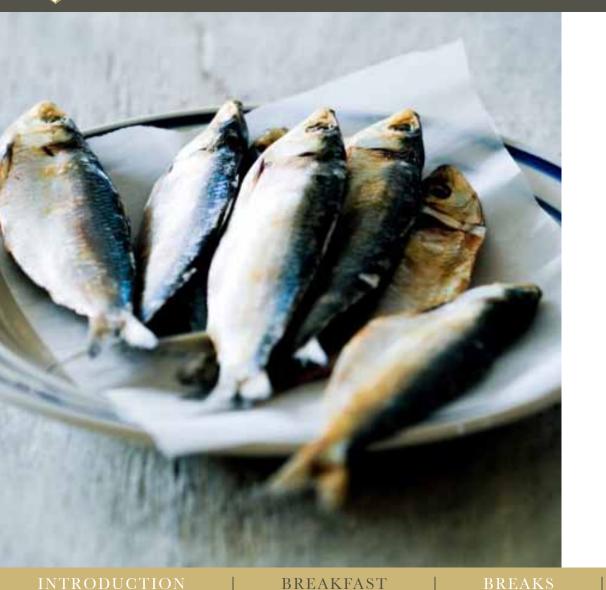


UPGRADED PRESTIGE BREAKFAST BUFFET

Toasted cheese & ham croissants

- ▶ Bagels with cream cheese and smoked herring
- ✓ Mini doughnuts, chocolate chip cookies
- Belgian waffles with chocolate sauce
- Malted pancakes and maple syrup

CONTINENTAL | FULL ENGLISH BREAKFAST BUFFET | UPGRADED PRESTIGE BREAKFAST BUFFET CULTURALLY AWARE BREAKFAST | CHINESE BREAKFAST MENU



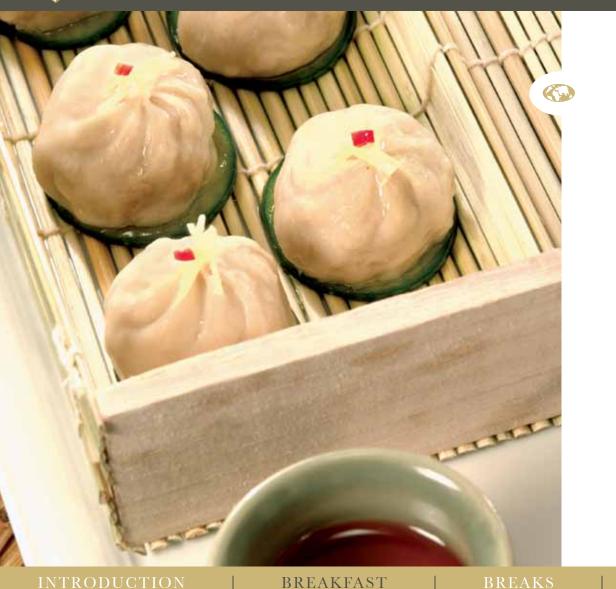
CULTURALLY AWARE BREAKFAST

COLD ITEMS

Continental pastries and croissants Assorted bread rolls Mini fruit muffins

- Smoked trout
- Smoked salmon and salmon
- Pickled herrings
 Sliced Emmental and Brie cheese
- 🚿 Seasonal fruit salad
- Orange segments Sliced watermelon and feta cheese
 - HOT ITEMS Potato cake Scrambled free range eggs Grilled plum tomato Baby button mushrooms Hash browns Roasted courgettes

CONTINENTAL | FULL ENGLISH BREAKFAST BUFFET | UPGRADED PRESTIGE BREAKFAST BUFFET CULTURALLY AWARE BREAKFAST | CHINESE BREAKFAST



CHINESE BREAKFAST

Congee

Yu char kueh, preserved egg, pickled vegetables Spinach and chicken

Shrimp and green pepper dumpling

Pork Char sui buns
 Rice noodles, vegetables and oyster sauce

Sliced fruit

CONTINENTAL | FULL ENGLISH BREAKFAST BUFFET | UPGRADED PRESTIGE BREAKFAST BUFFET CULTURALLY AWARE BREAKFAST | CHINESE BREAKFAST

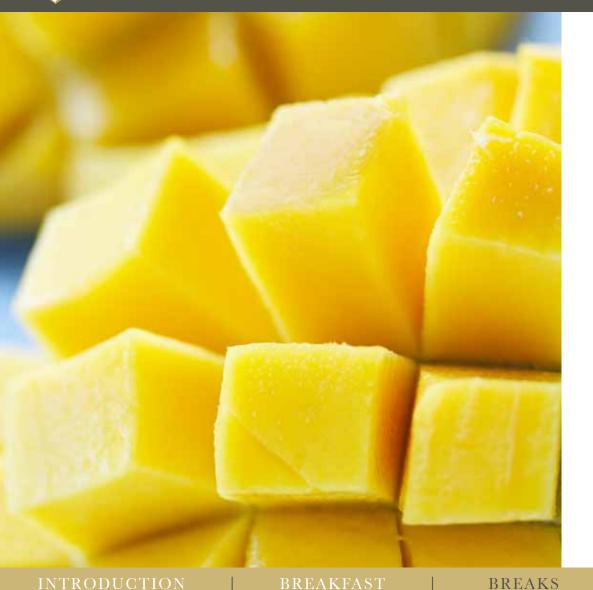


THE CHOCOLATIER

Chocolate fountain with marshmallows (Only available for 30 guests and over) Double choc and chocolate chip muffins Super indulgence chocolate chip cookies Chocolate éclairs "Jaffa cake" ice creams White chocolate truffles Hot chocolate and chocolate milk shake

FYI - All our chocolate is Fair Trade

THE CHOCOLATIER | HIGH ENERGY HEALTH BREAK | CHINA TOWN INTERLUDE | GARDEN OF ENGLAND MIDDLE EASTERN EXPERIENCE | TASTE OF THE NORTH | BRICK LANE | BETHNAL GREEN



HIGH ENERGY HEALTH BREAK

Strawberry and banana smoothies Mango juice with lime Bananas, strawberries, grapes, seeds and nuts Muesli bars Raw vegetable pots, mint yogurt and chilli Green tea and fruit infusions

CHINA TOWN INTERLUDE

- Vegetable spring rolls
 Tiger prawns with chilli and cashews
- Free range sweet and sour chicken
- Noodles, bean shoots vegetable pots
 Iced water melon and pineapple

THE CHOCOLATIER | HIGH ENERGY HEALTH BREAK | CHINA TOWN INTERLUDE | GARDEN OF ENGLANDMIDDLE EASTERN EXPERIENCE | TASTE OF THE NORTH | BRICK LANE | BETHNAL GREEN



GARDEN OF ENGLAND

- Vhitstable oysters, vinegar and shallots
- Romney Marsh lamb sausages
- Broadstairs cod, pickled onion sauce
 Cauliflower fritters from the Isle of Thanet
 Caraway dressing
 Kentish apple tarts

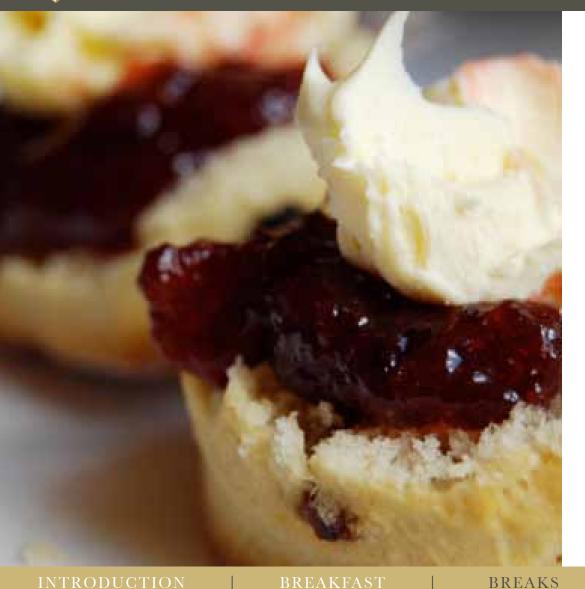
MIDDLE EASTERN EXPERIENCE

Lamb and parsley Baalbakian
 Grilled Halloumi cheese
 Houmous, and taramasalata with pita bread
 Falafel and Kibbeh with Tahini
 Assorted Baklava

THE CHOCOLATIER | HIGH ENERGY HEALTH BREAK | CHINA TOWN INTERLUDE | GARDEN OF ENGLANDMIDDLE EASTERN EXPERIENCE | TASTE OF THE NORTH | BRICK LANE | BETHNAL GREEN

BREAKS

BREAKFAST



TASTE OF THE NORTH

- Yorkshire pork pies with piccalilli Mini cottage pies
- Sage and onion free range chicken
- Scarborough fish and chip cones
 Fruit cake
 Scopes and clotted cream

BRICK LANE

Onion and carrot pakuras, mango yogurt

 Chicken coronation, coconut and cilantro Mini vegetable and cashew Biryani pots
 Spiced poppadoms, cucumber raita
 Coconut, sultana and cumin yogurts

THE CHOCOLATIER | HIGH ENERGY HEALTH BREAK | CHINA TOWN INTERLUDE | GARDEN OF ENGLAND MIDDLE EASTERN EXPERIENCE | TASTE OF THE NORTH | BRICK LANE | BETHNAL GREEN



BREAKFAST

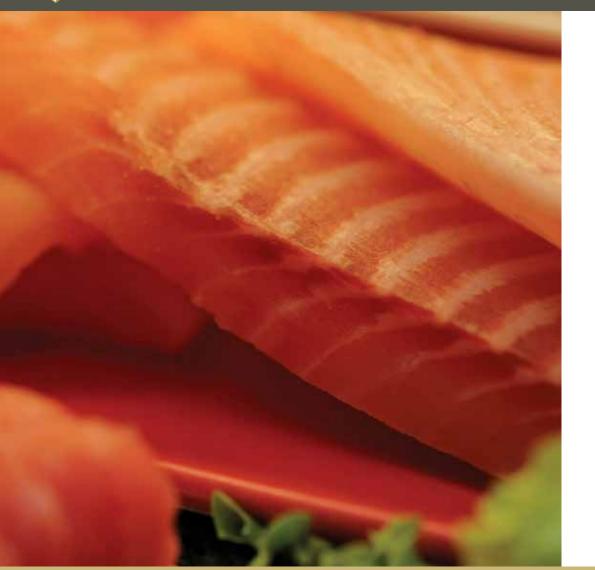
BETHNAL GREEN

Lamb kethtedes, yogurt and cumin

- Chicken souvlaki
- Crisp calamari, chilli sauce, flat parsley
 Feta and aubergine turnovers
 Filo custard tarts

THE CHOCOLATIER | HIGH ENERGY HEALTH BREAK | CHINA TOWN INTERLUDE | GARDEN OF ENGLAND MIDDLE EASTERN EXPERIENCE | TASTE OF THE NORTH | BRICK LANE | BETHNAL GREEN

BREAKS



BREAKFAST

LUNCH

- ▶ Marinated loin of Scottish salmon, spaghetti of cucumber
- Citrus and black pepper soy
 Onion and cilantro pakura
- ✓ Slow roasted Gressingham duck breast, on sweet red cabbage
- Garlic creamed celeriac and potato, buttered carrots
 Cider infused gravy

Soft centred chocolate pudding Jaffa cake ice cream

Chocolate sauce

LUNCH

BREAKS

FYI - All our chocolate is Fair Trade

MENU 1 | MENU 2 | MENU 3



LUNCH

Brochette of lightly spiced Tiger prawns

- Glass noodle, pepper and coconut salad
 Coriander pesto
- Breast of maize-fed chicken, on a corn and scallion blini
- Mushrooms, green beans and blush tomatoes
 Tarragon sauce

Strawberry crème brûlée Raspberries and blueberries

LUNCH

MENU 1 | MENU 2 | MENU 3



LUNCH

- ✓ Croquette of farmed sea bass and codling
- Pea and beet shoot salad Caper and parsley sauce
- ▶ Breast of Guinea fowl, on spiced butternut and cashew rice Vegetable linguini Pumpkin cream

Almond Bakewell tart Apricot sauce Vanilla ice



DINNER

- Warm chicken and leek tart
 Mini Caesar salad
 Sweet vinegar dressing
- Roasted organically farmed sea bream on wilted spinach
 Braised fennel with tomato and capers
 Lobster cream

DINNER

English pear and sultana crumble Pear fool, butterscotch sauce Fudge chunk ice cream

MENU 1 | MENU 2 | MENU 3 | MENU 4 | MENU 5 | MENU 6 | VEGETARIAN AND VEGAN

BREAKS

BREAKFAST



DINNER

- Dill marinated salmon
 Parsley and fennel ceviche
 Tiger prawn and onion pakura
- Breast of pheasant on shredded sprouts
 Chestnut mashed potato

DINNER

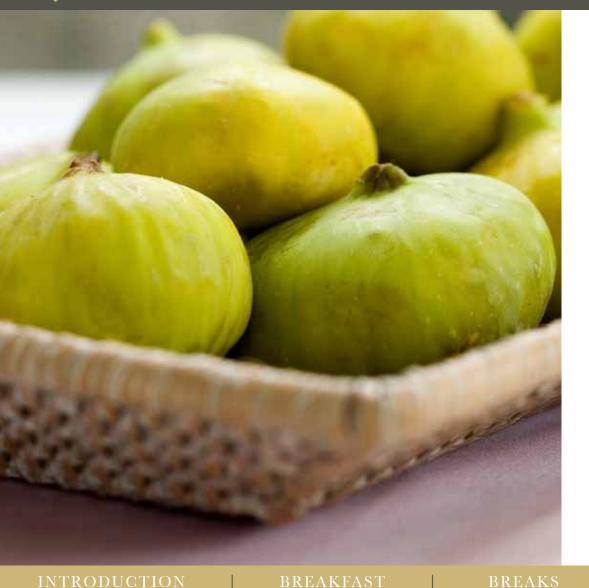
Elderberry sauce

Light pear "tranche" Preserved berry compote Walnut and pear beignet

MENU 1 | MENU 2 | MENU 3 | MENU 4 | MENU 5 | MENU 6 | VEGETARIAN AND VEGAN

BREAKS

BREAKFAST



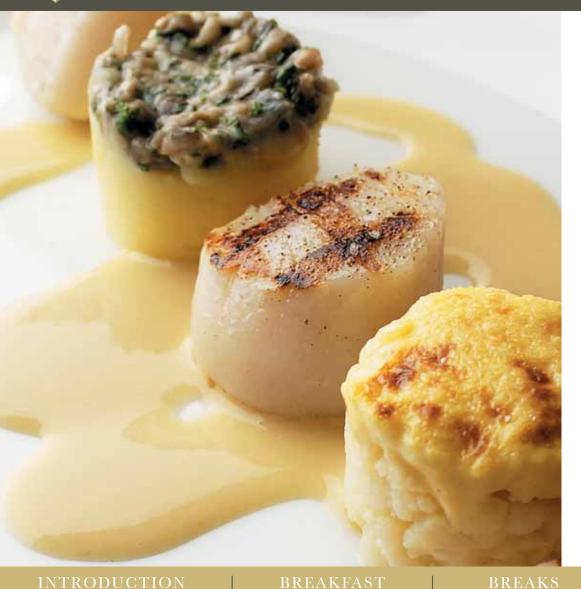
DINNER

- Warm croquette of organic codling and celeriac
 Lambs lettuce and carrot salad
 Caviar lime soured cream
- Breast of Gressingham duckling on potato and parsnip terrine
 Sweet red cabbage, fig chutney
 Elderberry gravy

DINNER

Soft centred chocolate pudding Jaffa cake ice cream Chocolate sauce

FYI - All our chocolate is Fair Trade



DINNER

- ✓ Salmon, lobster and avocado roll
- Diver-caught seared scallop on sea leaves
 Crab and crayfish mayonnaise
 Chilli oil
- Fillet of Casterbridge beef on asparagus
 Thyme braised potato
 Spinach and mushrooms

DINNER

- Crumbed Sweetbread
 Tarragon sauce
 - Coffee and walnut torte Mocha ice Warm chocolate sauce

MENU 1 | MENU 2 | MENU 3 | MENU 4 | MENU 5 | MENU 6 | VEGETARIAN AND VEGAN



DINNER

Foie-gras, Aylesbury duck and quail pie Plum chutney Wilted spinach

Butter roasted, farmed halibut and saffron creamed potato
 Savoy cabbage and chorizo
 Smoked anchovy butter sauce

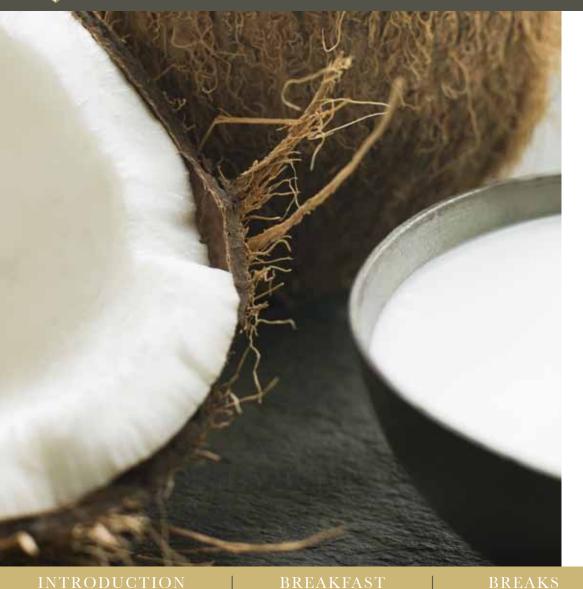
DINNER

Kentish Bramley apple plate Mousse tranche Fool Caramelised Tart Butterscotch sauce

MENU 1 | MENU 2 | MENU 3 | MENU 4 | MENU 5 | MENU 6 | VEGETARIAN AND VEGAN

BREAKS

BREAKFAST



DINNER

- Lightly steamed scallop and farmed halibut mousse
 Caviar and chive champagne cream
- (Grass-fed) Loin of veal on truffle creamed potato
 Foie-gras, chicken and morel ravioli
 Bacon cabbage
 Chantenay carrots
 Port reduction

Mango cornet with a coconut cracker Wok seared fruit Coconut cream Red berry purée

Apple brandy and cinnamon ice cream

DINNER

MENU 1 | MENU 2 | MENU 3 | MENU 4 | MENU 5 | MENU 6 | VEGETARIAN AND VEGAN

VEGETARIAN AND VEGAN

STARTERS

INTRODUCTION

Warm sweet corn mousse, asparagus and capsicum butter
Saffron potato and red onion salad, pea shoots, celeriac fritter
Asparagus, Artichoke and palm heart gateau, "Bloody Mary" dressing (Vegan)
Warm mushroom and scallion tart with coriander pesto
Basmati rice, papaya, and avocado tian, citrus fruit Cuban "mojo" dressing
Feta cheese and courgette croquette on aubergine moutabel
Crisp carrot and cauliflower pakura on spiced cucumber raita, mint chutney
Capsicum, rocket and tofu rice paper roll, sweet soy dressing

MAIN COURSES

Pumpkin and wild mushroom risotto, cabinet vinegar, and sage (Vegan)

Lasagnes of celeriac, roasted aubergine, and bell peppers, herb purée (Vegan)

Brochette of shi-take mushrooms, on slow cooked pesto beans (Vegan)

Pecorino and spinach ravioli, sun blushed tomato and truffle oil

Grilled butternut on a bean and asparagus Biriyani, coriander and mango salsa (Vegan)

Haloumi cheese and aubergine "Croquette" oregano butter sauce

Tian of Aubergine and courgettes with thyme butter

Cannelloni of pumpkin almonds and broccoli, turmeric cream

DINNER

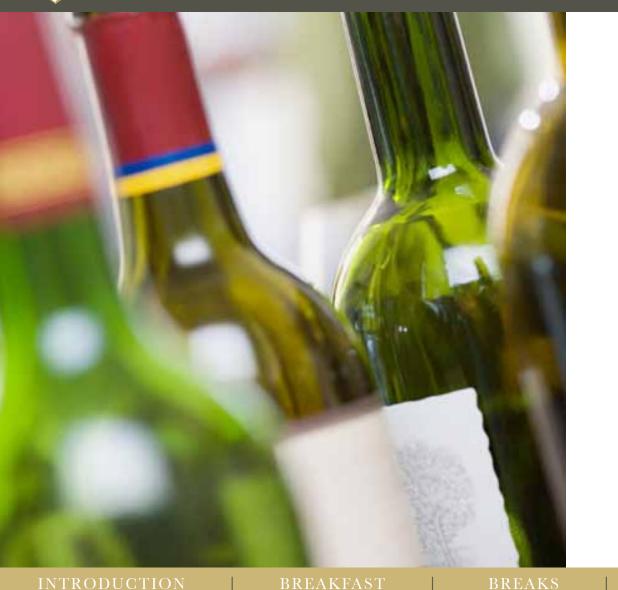
Lightly curried artichoke and potato pithivier, butternut coriander sauce



BREAKS

BREAKFAST

Let



HOUSE SELECTED WINES & CHAMPAGNE

Bottle 750ml

BEVERAGES

CHAMPAGNE

52.00
81.00
81.00
3

RED

2008 Aimery Nobles Vignes Pinot Noir Vin de Pays d'Oc, 2008 France	£31.00
2008 V Valpolicella, Alpha Zeta, Veneto, Italy	£31.00

HOUSE WINES | WHITE & ROSÉ WINES | RED WINES | CHAMPAGNE, SPARKLING & DESSERT WINES | BAR BRANDS | MARTINI LIST BOTTLED LAGER, CIDER & COOLERS | SPIRITS | COGNACS & WHISKIES | PORT & SHERRY | APERITIFS | LIQUEURS SOFT DRINKS & WATERS | JUICES

State State

ROSÉ WINES	Bottle 750ml		Bot 750i
BURGUNDY, FRANCE		Alsace, france	
2007 Mâcon-Lugny 'Les Genièvres' Louis Latour Burgundy, France	£34.00	2008 Pinot Blanc Cave Vinicole De Ribeauville Alsace, France	£33.
2008 Chablis Simonnet-Febvre Louis Latour, Burgundy, France	£39.00	ITALY	
2007 Montagny Louis Latour Burgundy, France	£41.00	2008 Pinot Grigio Grave Del Friuli Borgo Tesis, Fantinel Friuli, Italy	£31
2005 Meursault, Louis Jadot	£75.00	AUSTRALIA	
Cotes de Beunne, Burgundy, France CHABLIS, FRANCE		2007 Wynns Chardonnay, Coonawarra, Australia	£3I
2006 Chablis Domaine de la Levee J Moreau Chablis, France	£43.00	NEW ZEALAND	
LOIRE VALLEY, FRANCE		2008 Vidal Estate Sauvigon Blanc, Marlborough, New Zealand	£31
2007 Poulilly-Fume, Domaine Jean-Claude Chatelain Loire Valley, France	£49.00	ROSÉ	
2008 Sancerre La Gravelliere, Joseph Mellot Loire Valley, France	£49.00	2008 Cerasuolo Montepulciano d'Abruzzo Roasato Vigne Nuove Abruzzi, Italy	£3I
DUCTION BREAKFAST	BREAKS	LUNCH DINNER BEVE	ERAG

SOFT DRINKS & WATERS | JUICES

	RED		
	WINES	Bottle 750ml	
	BORDEAUX, FRANCE		2007 Chateaun
	2001 Château Lamothe Cissac Veille Vigne Cru Bourgeois Haut-Medoc Bordeaux, France	£51.00	Southern
	1995 Chateau Potensac, Medoc	£78.00	SPAIN
	Bordeaux, France		2006 Faustino Rioja, Spai
ι.	BURGUNDY, FRANCE		2006 Torres Co
	2007 Bourgogne Rouge, Pinot Noir, Louis Latour Burgundy, France	£36.00	Ribera De
٦	2007 Givry, Louis Latour	£44.00	CHILE
	Burgundy, France	£ 44 .00	2006 Errazuriz Chile
	2006 Aloxe-Corton Domaine Louis Latour Cote de Beaune, Burgundy, France	£74.00	CALIFORNIA
	2002 Savigny Les Beaune Ter Cru Les Lavieres Domaine Jadot Cotes de Beaune, Burgundy, France	£76.00	2005 Estancia C Paso Roble
	Cotes de Beaurie, Burgurdy, Trance		south Afric
	RHONE VALLEY, FRANCE		2007 Kleine Za
	2005 Crozes Hermitage Domaine Pradelle Rhone Valley, France	£39.00	South Afr
-		100 million (1997)	
NTF	RODUCTION BREAKFAST	BREAKS	LUNCH

	Bottle 750ml
2007 Chateauneuf du Pape Domaine de L'A Southern Rhone, France	rnesque £59.00
SPAIN	
2006 Faustino Rioja Crianza Familia Rioja, Spain	£34.00
2006 Torres Celeste Crianz Ribera Del Duero, Spain	£40.00
CHILE	
2006 Errazuriz Shiraz Maz Reserva Acconca Chile	agua Valley £44.00
CALIFORNIA	
2005 Estancia Cabernet Sauvignon, Keyes Cany Paso Robles, California	von Ranches £41.00
South Africa	
2007 Kleine Zalze Cabernet Sauvignon Stel South Africa	lenbosch £32.00
LUNCH DINNER	BEVERAGES

HOUSE WINES | WHITE & ROSÉ WINES | RED WINES | CHAMPAGNE, SPARKLING & DESSERT WINES | BAR BRANDS | MARTINI LIST BOTTLED LAGER, CIDER & COOLERS | SPIRITS | COGNACS & WHISKIES | PORT & SHERRY | APERITIFS | LIQUEURS SOFT DRINKS & WATERS | JUICES

CHAMPAGNE, SPARKLING & DESSERT WINES

CHAMPAGNE SELECTION	
Möet & Chandon, Brut Imperial Champagne NV	£68.00
Veuve Clicquot Carte Jaune Champagne NV	£75.00
Bollinger Special Cuvée Champagne NV	£81.00
Bollinger Grande Année Champagne	£132.00
2000 Dom Pérignon Champagne Vintage	£205.00
Krug Grand Cuvée Champagne	£235.00

BREAKFAST

INTRODUCTION

	Bottle 750ml
1998 Veuve Clicquot La Grande Dame Champagne	£235.00
1998 Dom Pérignon Rosé Champagne	£350.00
SPARKLING WINES	
Cremant de Bourgogne Simonnet-Febvre Blanc NV	£42.00
DESSERT WINES	
2005 Nederburg Noble Late Harvest South Africa	£31.00

BEVERAGES

HOUSE WINES | WHITE & ROSÉ WINES | RED WINES | CHAMPAGNE, SPARKLING & DESSERT WINES | BAR BRANDS | MARTINI LIST BOTTLED LAGER, CIDER & COOLERS | SPIRITS | COGNACS & WHISKIES | PORT & SHERRY | APERITIFS | LIQUEURS SOFT DRINKS & WATERS | JUICES

BREAKS

Bottle 750ml

BAR AND PREMIUM BRANDS

BAR BRANDS

Gordons Gin	37.5%	50ml	£7.50
Smirnoff Red Vodka	37.5%	50ml	£7.50
Canadian Club Rye Whiskey	40%	50ml	£7.50
Famous Grouse Scotch	40%	50ml	£7.50
Appleton Special Rum	40%	50ml	£7.50
PREMIUM BRANDS			
Bombay Sapphire Gin	40%	50ml	£9.50
Finlandia Vodka	40%	50ml	£9.50
Jack Daniel's Original	40%	50ml	£9.50
Glenmorangie 10 y.o. Malt	43%	50ml	£9.50
Talisker 10 y.o.	45.8%	50ml	£9.50
Wray & Nephew Rum	63%	50ml	£9.50

BREAKFAST

MARTINI LIST

Classic Gin Martini	100ml	£10.50
Classic Vodka Martini	100ml	£10.50
Crantini Martini	100ml	£10.50
Queen Elizabeth Martini	100ml	£10.50

BEVERAGES

HOUSE WINES | WHITE & ROSÉ WINES | RED WINES | CHAMPAGNE, SPARKLING & DESSERT WINES | BAR & PREMIUM BRANDS | MARTINI LIST BOTTLED LAGER, CIDER & COOLERS | SPIRITS | COGNACS & WHISKIES | PORT & SHERRY | APERITIFS | LIQUEURS SOFT DRINKS & WATERS | JUICES

BREAKS

BOTTLED LAGER, CIDER & COOLERS

BOTTLED LAGER

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Heineken	5%	330 ml	£5.00
Budweiser	5%	330 ml	£5.00
Peroni Nastro Azzuro	5.2%	330 ml	£5.00
Meantime Organic Pilsner	5.4%	330 ml	£5.00
CIDER			
New Forest cider	7%	330 ml	£5.50
COOLERS			
Smirnoff Ice	5%	275 ml	£6.50
Smirnoff Black Ice	5%	275 ml	£6.50

BREAKFAST

Bottle 750ml **SPIRITS** RUM Bacardi 37.5% £65.00 Lambs Navy 40% £65.00 GIN Martin Millers Dry Gin 40% $f_{65.00}$ Tanqueray Gin 43.1% £75.00 VODKA Absolut Blue 40% £65.00 Grey Goose Vodka 40% £135.00 TEQUILA Sauza Tequila Blanco 38% £75.00 40% Tequila Cuervo Gold £65.00

BEVERAGES

HOUSE WINES | WHITE & ROSÉ WINES | RED WINES | CHAMPAGNE, SPARKLING & DESSERT WINES | BAR BRANDS | MARTINI LIST BOTTLED LAGER, CIDER & COOLERS | SPIRITS | COGNACS & WHISKIES | PORT & SHERRY | APERITIFS | LIQUEURS SOFT DRINKS & WATERS | JUICES

BREAKS

COGNAC & ARMAGNAC anneau VS Armagnac	40%	750ml £95.00
Courvoisier VSOP	40%	£75.00
Hennessy 3star Remy Martin VSOP	40% 40%	£225.00 £125.00
WHISKEY		
Johnny Walker Black Label	40%	£90.00
Chivas Regal	40%	£110.00
MALT WHISKEY		
Glenfiddich 12 y.o. Special Reserve	40%	£105.00
CANNER PRIME	Carl Market	

PORT, SHERRY & APERITIFS

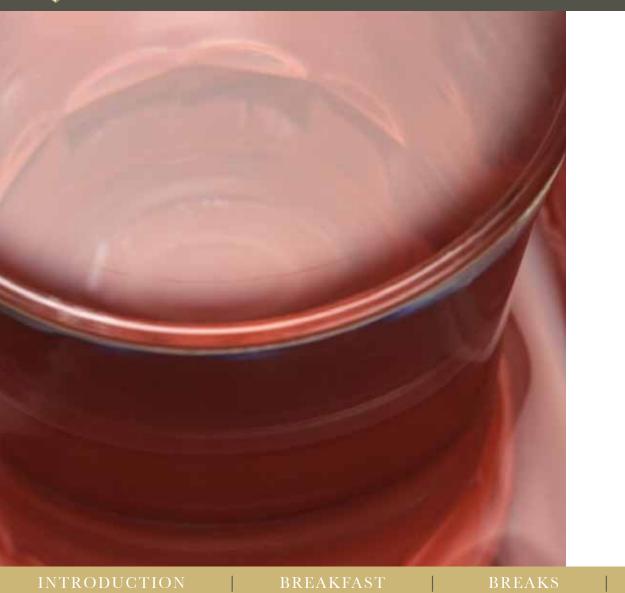
PORT & SHERRY	
Cockburns Fine Old Ruby	£65.00
Taylors LBV	£65.00
Tio Pepe	£65.00
Harveys Bristol Cream	£65.00

Bottle 750ml

BEVERAGES

VERMOUTH, BITTER	/ERMOUTH, BITTERS & APERITIFS		
Pernod	40%	£65.00	
Campari	25%	£65.00	
Martini Dry	14.7%	£65.00	
Martini Rosso	14.7%	£65.00	
Pimms No. I	40%	£65.00	

HOUSE WINES | WHITE & ROSÉ WINES | RED WINES | CHAMPAGNE, SPARKLING & DESSERT WINES | BAR BRANDS | MARTINI LIST BOTTLED LAGER, CIDER & COOLERS | SPIRITS | COGNACS & WHISKIES | PORT & SHERRY | APERITIFS | LIQUEURS SOFT DRINKS & WATERS | JUICES



LIQUEURS

Southern Comfort	35%	£70.00
Kahlua	20%	£70.00
Grand Marnier	40%	£70.00
Sumbuca Romana	42%	£70.00
Advocaat	17.2%	£70.00
Disaronno Amaretto	28%	£70.00
Techenne Peach Schnaps	20%	£70.00
Baileys Irish Cream	17%	£70.00
Benedictine	40%	£70.00
Cointreau	40%	£70.00
Bols Cream de Casis	17%	£70.00
Bols Cream de Menthe	24%	£70.00
Drambuie	40%	£70.00
Malibu	21%	£70.00

Bottle

750ml

BEVERAGES

HOUSE WINES | WHITE & ROSÉ WINES | RED WINES | CHAMPAGNE, SPARKLING & DESSERT WINES | BAR BRANDS | MARTINI LIST BOTTLED LAGER, CIDER & COOLERS | SPIRITS | COGNACS & WHISKIES | PORT & SHERRY | APERITIFS | LIQUEURS SOFT DRINKS & WATERS | JUICES

SOFT DRINKS & WATERS

SOFT DRINKS			
Pepsi	l 80ml		£3.50
Diet Pepsi	l 80ml		£3.50
Red Bull	l 80ml		£3.50
White Lemonade	180ml		£3.50
Wrights Lemon	180ml		£3.50
Ginger <mark>Al</mark> e	180ml		£3.50
Bitter Lemon	180ml		£3.50
Tonic Water	I 80ml		£3.50
Ginger Beer	I 80ml		£3.50
Soda Water	I 80ml		£3.50
		Bottle	Bottle
		330ml	750ml
MINERAL WATER			
Speyside Glenlivet Spar	kling	£3.50	£5.00
Speyside Glenlivet Still		£3.50	£5.00

BREAKFAST

JUICES

Cranberry Juice	£5.00
Cranberry Juice (Jug) 2 pints	£18.00
Orange Juice	£5.00
Orange Juice (Jug) 2 pints	£18.00
Grapefruit Juice	£5.00
Pineapple Juice	£5.00
Tomato Juice	£5.00

Bottle

BEVERAGES

HOUSE WINES | WHITE & ROSÉ WINES | RED WINES | CHAMPAGNE, SPARKLING & DESSERT WINES | BAR BRANDS | MARTINI LIST BOTTLED LAGER, CIDER & COOLERS | SPIRITS | COGNACS & WHISKIES | PORT & SHERRY | APERITIFS | LIQUEURS SOFT DRINKS & WATERS | JUICES

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Bottle