

Drinks Menu

Penni Black has a fantastic wine supplier offering a good range at very competitive prices. We are able to offer advice, especially on menu matching, and a tasting. This list is not exhaustive and we can usually supply special requests. Please note that this list is constantly being updated and certain wines or vintages may become unavailable.

At Penni Black we know that every client has individual priorities and therefore we offer a range of services for providing drinks for your event. We can provide your drinks on a consumption basis so that you only pay for what was drunk on the night. Alternatively, if you want to stay in control of the budget we can provide an agreed package and control drinks service to fit your requirements.

We can provide a full cash bar or run this alongside provided drinks, e.g. spirit cash bar only. Alternatively we can serve drinks provided by you. We do not charge any corkage, but simply charge for the drinks staff, glass hire, ice or other individual costs.

Penni Black can also provide a cocktail bar and our team includes professional cocktail and banqueting bar staff.

Please contact us for more information.
0800 389 6107 info@penniblack.co.uk www.penniblack.co.uk

Sparkling Wine and Champagne

Marques de Monistrol, Cava Brut, Spain ~ £8.75 ex VAT

Classic cava coming from the best area for this style; Saint Sadurnai d' Anoiia.
Produced by the traditional method resulting in a fresh, fruity dry wine. 11.5%

Prosecco Spumante, Valdobbiadene, Italy ~ £9.85 ex VAT

Wonderful sparkler, light, fizzy and a bit of fun. A great alternative to Champagne at a very attractive price if you are on a budget! 11%

N.V. Champagne Cattier Brut, Chigny les Roses, France ~ £21.95 ex VAT

Renowned for being the 'House' Champagne at the Ritz, this champagne has a zesty, lively bouquet with a toasty elegant palate. 12.0%

NV Champagne Cattier Brut Rose, Chigny les Roses, France ~ £32.45 ex VAT

Made from Premier Cru rated vineyards, this superb Rose champagne can compete with all the very top marques. 12.5%

N.V. Champagne Taittinger Brut Reserve, Reims, France ~ £38.50 ex VAT

40% Chardonnay, 60% Pinot Noir and Pinot Meunier varieties make up this cuvee.
Fruity and bready on the palate with aromas of peach, acacia and vanilla pod. 12%

Rose Wines

2008 Pinot Grigio Rosato, Valle Viola, Italy ~ £6.55 ex VAT

Light, dry and easy drinking with soft woodland fruit flavours. 12%

2008 Anjou Rose, France ~ £6.55 ex VAT

Medium dry with red fruit aromas, fresh and well balanced. 11%

2008 Domaine de L'amour Rose, Provence, France ~ £9.35 ex VAT

Classic pale rose, rich floral aromas with fresh wild strawberry tones and a long lasting fruity taste. 13%

White Wines

2007/8 Sauvignon Blanc, Acantus, Spain ~ £6.05 ex VAT

Young and fresh dry wine, grassy on the nose, full flavoured and herbaceous on the palate. 12.5%

2008 Chardonnay, Ocean Point, S. E. Australia ~ £6.05 ex VAT

Dry, full, fruity Chardonnay, unoaked. 13.5%

2008 Sauvignon Blanc Reserva, Porta, Chile ~ £6.55 ex VAT

Classic New World style with a bouquet of ripe gooseberries and clean melon fruit flavours. 13%

2008 Louis Alexandre Medium, Vin de Pays d'Oc France ~ £6.55 ex VAT

Medium dry blended from Ugni Blanc and Colombard varieties. Very fruity and easy drinking. 11.5%

2007 Sauvignon Chardonnay, W Klug, Vin de Pays d'Oc, France ~ £7.15 ex VAT

Soft juicy Chardonnay balanced with dry, crisp Sauvignon. 12.5%

2008 Chenin Blanc, Robertson Valley, South Africa ~ £7.15 ex VAT

Dry wine with an attractive green flecked colour, packed with delicate fruit salad flavours. 12.5%

2007/8 Chardonnay, Woodbridge, California ~ £8.55 ex VAT

Medium dry wine with some real depth and flavour. Nice maturity and balance, suiting most food types. 13%

White Wines

2006 Gruner Veltliner, Kaisergarten, Austria ~ £7.45 ex VAT

Fresh, fruity aromas with melon/tropical fruit flavours and a crisp clean finish. 11%

2008 Rioja Blanco, El Somo, Spain ~ £7.50 ex VAT

Produced by cool fermentation, resulting in a pale yellow wine with amber tones and a deliciously fruity nose. 11.5%

2008 Chardonnay Viognier Reserva, Chile ~ £8.75 ex VAT

Excellent combination of varieties exhibiting style and grace. A solid platform of juicy chardonnay, balanced with the peachy aromatics of Viognier on both the nose and the palate. 13%

2008 Pinot Grigio, Italy ~ £9.35 ex VAT

Light, fruity and easy drinking. Can be served as an aperitif, or classically with fish and shellfish. 12%

2006/7 Sauvignon Blanc Semillon, Alkoomi, Western Australia ~ £9.85 ex VAT

Weighty and complex with grassy Sauvignon aromas and up front tropical fruit characters on the palate. 13.0%

2008 Macon Lugny, Les Coteaux, France ~ £10.45 ex VAT

Excellent value southern white burgundy, full bodied suiting stronger flavoured foods. 13.5%

White Wines

2008 Sauvignon Blanc, Boreham Wood, Marlborough, NZ ~ £12.65 ex VAT

Classically styled Sauvignon Blanc showing lifted gooseberry aromas that follow onto the richly structured palate. 13.5%

2007 Chablis, Simonnet Febvre, Chablis, France ~ £14.85 ex VAT

Classic Chablis, dry, flinty, un-wooded character. 13.5%

2007 Sancerre, Domaine de Saint Pierre, France, ~ £16.45 ex VAT

Clean, fresh, vibrant flavours from one of the Classic wines of the Loire Valley 12.5%

2007 Gewurztraminer, Caves de Turkheim, Alsace ~ £18.15 ex VAT

Wonderfully rich, full flavoured, spicy, aromatic wine made from vines growing on the slate slopes of the Vosges mountains. 13%

2006 Pouilly Fuisse, Domaine de Boutires, Solutre, France ~ £19.75 ex VAT

Solutre marks the end of the great chalk plateau, that hallmarks the top white Burgundies of the Coted'Or. Rich Chardonnay palate displaying excellent minerality. 13.5%

Red Wines

2007 Merlot, Vin de Pays d'Oc, France ~ £6.05 ex VAT

Medium to full bodied, fresh leafy aromas and soft fleshy fruit flavours. 12.5%

2008 Shiraz, Ocean Point, S. E, Australia ~ £6.05 ex VAT

A rich, generously flavoured wine with an intense and slightly peppery bouquet. 14.0%

2007 Merlot Reserva, Porta, Chile ~ £6.55 ex VAT

Deep velvety colour with chunky mouth filling flavours. 13.5%

2006 Selected Red, Rooiberg, Robertson Valley, South Africa ~ £6.55 ex VAT

A delightful blend of Merlot, Cabernet Sauvignon and Pinotage which creates a light, easy drinking fruity wine. 13.5%

2007 Cabernet Merlot, W. Klug, Vin de Pays d'Oc, France ~ £7.15 ex VAT

Stylish country red made from two noble varieties, could be mistaken for a young claret. 12.0%

2007 Cabernet Sauvignon Tempranillo, Tierra de Castilla, Spain ~ £7.65 ex VAT

Deep burgundy colour with violet tones. Fragrant with ripe blueberry flavours. A superb glass of wine. Slight oaky vanilla undertone. 12.5%

2007 Pinotage, Rooiberg, South Africa ~ £8.25 ex VAT

Medium to full bodied Pinotage with berry fruit aromas and warm, rich spicy flavours. 14%

Red Wines

2004 Malbec, Xama Che, Mendoza, Argentina ~ £8.75 ex VAT

Intense blackberry and blueberry aromas with a hint of smoke. Well balanced with sweet tannins and a long finish. 14.5%

2006 Chianti Colli Senesi DOCG, Siena, Italy ~ £8.75 ex VAT

Made in what was once a 17th century monastery, the colour and flavours of this chianti are full and ripe. This wine is 90% Sangiovese blended with Canaiolo, Cabernet Sauvignon and Merlot. 12.5%

2004 Rioja Reserva, Bodegas Muriel, Spain ~ £9.50 ex VAT

Blackcurrants, cherries and hints of Moroccan leather on the nose. Rich and smooth on the palate with vanilla highlights contributed by oak ageing. 13%

2000 Grenache Syrah, Coteaux de Languedoc, France ~ £9.65 ex VAT

Classic rhone assemblage, producing a warm, smooth wine, with a herbal spicy edge. A ideal partner to game and roasted red meats. 14%

2004/6 Salice Salentino, Italy ~ £9.85 ex VAT

Produced at Cellino San Marco, near Brindisi in Apulia (nearly the heel in the boot). Traditional grape varieties – Negroamaro and Black Malvasia – are used, resulting in a dark red wine with a garnet edge and full savoury palate. 13%

2004 Jas de la Barre, Cotes de Provence, France ~ £9.85 ex VAT

Smooth with a deep and complex structure. Hints of gingerbread and liquorice with cherry and blackberry tones following on the palate. Not unlike a good Chateauneuf du Pape. 13.5%

Red Wines

2005/6 Cabernet Sauvignon Reserve, Waterstone Bridge, Victoria ~ £10.20 ex VAT

Loaded with dark fruit and classic deep Cabernet flavours. 13.5%

2003 Chateau L'Embrun, Blaye, France ~ £10.95 ex VAT

From the North Bank of Bordeaux, Merlot dominant – full, ripe and silky. 13%

2005/6 Shiraz, Alkoomi, Western Australia ~ £12.65 ex VAT

Displays full bodied ripe plum, clove and raspberry flavours balanced with hints of cool climate spice and pepper. Smooth velvety texture on the palate. 14.5%

**2005 Médoc, Château Ste Christoly Cru Bourgeois, Medoc, Bordeaux France ~
£14.85 ex VAT**

One of the safe bets in the haut Medoc appellation. 'Deep coloured, it has a fruity bouquet with a thoroughly extracted tannic structure, yet remains elegant and fleshy'. 13.5%

1998 Chateau Beaumont Cru Bourgeois Medoc, Bordeaux, France ~ £14.85 ex VAT

This 80% Cabernet 20% Merlot blend produces a characteristically fruity, elegant and very supple wine with exquisite secondary flavours. Classic, stylish claret. 12.5%

2007 Pinot Noir, Takutai, Nelson, New Zealand ~ £16.25 ex VAT

More than a match for most red burgundies. Aromas of black cherry, spice and smoky oak. Silky with subtle tannins and good fruit concentration. 13.5%

Red Wines

2004 Campo Viejo Rioja, Gran Reserva, Spain ~ £18.15 ex VAT

Garnet red colour with a golden rim. Complex aromas of ripe red berries with smoky, toasted spice. Hints of minerals and tobacco, full bodied with polished tannins. Long fragrant finish with chocolate and coffee tones. Aged for 24 months in oak casks followed by 36 months in bottle. 13.5%

2007 Crozes Hermitage, Terre Eclat, France ~ £19.75 ex VAT

Deep crimson/plum colour, with a soft velvety smooth palate, balanced by soft ripe tannins. 13.5%

2005 Savigny les Beaune, France ~ £20.35 ex VAT

Old style pinot noir, elegant and slightly perfumed, with a lingering complex finish. 13%

2004 Barolo 'Revello', Araldica, Alba, Italy ~ £21.45 ex VAT Aged in large oak vats for about 3 years, the wine develops a light red/garnet colour. Complex and spicy on the palate exuding deep vibrant flavours. 100% Old vine Nebbiolo variety. 14%

Dessert Wines

2007 Moscatel de la Marina, Henrique Mendoza, Alicante, Spain ~ £13.75 ex VAT

Delightful Spanish dessert wine, soft fruity, juicy with a clean balancing edge of acidity. 15.00%

2001 La Roulerie, Coteaux de Layon, France(50cl) ~ £10.45 ex VAT

Made from late harvested Chenin Blanc grapes that have shrivelled to nearly raisins. Sweet and luscious. 13%

2004 Chateau Filhot, Grand Cru Classe Sauternes (37.5cl) ~ £16.25 ex VAT

The vineyard of Chateau Filhot is in the south of the village of Sauternes on south west facing slopes. The wines are gilded, sweet, but also fine and delicate. Aged for 2/3 years in oak barrels. Their 'roti' bouquet develops very well with ageing, becoming rich and complex, with crystallized orange and hazelnut, honeyed notes. Top class. 14%

Cocktails

We are able to offer a large range of cocktails, from which we would ask that you preselect a handful. Here we have listed some popular choices, please contact us for a more suggestions to compliment your event style.

Alcoholic from £3.50 each

- Mojito – white rum, mint, lime, gomme and soda
- Pomegranate Martini –vodka, cointreau, pomegranate and lemon
- Bellini – made with peach schnapps and sparkling wine
- Cosmopolitan – Vodka, Cointreau cranberry and lime
- Margarita – Tequila, triple sec and lime
- Mule – Vodka, ginger beer and lime

Virgin from £2.50 each

- Raspberry virgin mojito – raspberry coulis, mint lime, gomme and soda
- Shirley Temple – Ginger ale with grenadine
- Home made lemonade
- Fruit punch –fruit juices on layered crushed ice

Beer

Selection of bottled beers from £2.00 each

Soft Drinks

Sparkling/still mineral water (1ltr) ~ £1.95

Orange, apple, pineapple juice (1ltr) ~ £1.95

Cranberry juice (1ltr) ~ £2.60

Freshly squeezed orange juice (1ltr) ~ £4.60

Tropical fruit drink (1ltr) ~ £2.60

Canned drinks ~ £0.75