



BMA HOUSE  
LONDON

# Wine & drinks

2020



# Wine & drinks

## Historic elegance with a modern twist

We have some great wines on our list for 2019 -20 & are sure you will be able to find something to compliment your food choices.

We have endeavoured to keep this list to a manageable size but we are happy to source further wines if required for that special function, all you need to do is let us know your budget & give us a little time. We can also source specialist wines such as organic (o) or vegan (vg), whatever it is, let us know & we can speak to our suppliers & source your perfect match.

We are delighted to offer advice on our wine list, including matching wine to your chosen menu & hope you enjoy your search for the right bottle.

Although we make every effort to avoid doing so, CH&CO must reserve the right to offer substitute vintages where necessary.

**Key:**

Vegan wines – (vg)

Organic wines – (o)



# At a glance...

Historic elegance with  
a modern twist **3**

Sommelier's choice **4**

Champagnes & sparkling wines **5**

White wines **6**

Red wines **7**

Rosé, dessert wines & port **8**

Cocktails & mocktails **9**

Bar drinks **10**



# Sommelier's choice

## Bubbles

**Veuve Del Valmante, Loire, France, NV £29.00 (vg)**

An easy drinking soft & well rounded sparkler with hints of light summer fruits on the palate & crisp acidity.

**Prosecco Spumante Extra Dry 'Borgo Del Col Alto', Italy £35.00 (vg)**

The clean fruity aromatic bouquet contains hints of flowers, honey & apple.

**Hindleap Classic Cuvee Brut Bluebell Vineyard Estates, UK, 2014 £51.00**

A great addition to the English sparkling wines that can take on the rest of the world!

Fragrant & floral on the nose, the palate has notes of orange zest, citrus & fresh green apple.

## White wine

**The War Horse Chenin Blanc, Stellenbosch, South Africa, 2018 £28.50 (vg)**

A great wine for both receptions & with a dinner, this Chenin Blanc is full of ripe apple & pear flavours as well as hints of tropical fruit that are rounded out by a crisp, refreshing finish.

## Red wine

**Los Caminos Merlot, Chile, 2016 £25.00**

The palate is rich with black cherry & plum flavours with a hint of mineral character.

## Rosé wine

**Three Choirs English Rosé, UK, 2017 £32.50 (vg)**

What better way to enjoy some English sunshine in our garden than with this delightful wine from Gloucestershire.

An off-dry rosé full of the aroma of summer fruits – it is ultra-fresh, dry, light, elegant and slightly Provencal in style.

It pairs well with canapés & salads or is great on its own!



# Champagnes & sparkling wines

**Chardonnay 'Blanc de Blancs' Le Baron Brut, France £36.50 (vg)**

Bright golden colour, with an obvious soft & creamy Chardonnay aroma.

**Simonsig Kaapse Vonkel Brut, Stellenbosch, South Africa, 2016 £45.00 (vg)**

From one of the most prestigious producers in Stellenbosch, this is a great value new world alternative to Champagne with classic citrus & biscuity flavours, fresh acidity & a long smooth finish.

**Champagne Dericbourg Cuvée de Réserve, Champagne, France, NV 51.00**

A very refreshing & elegant Champagne with delicious citrus fruits.

**Laurent Perrier La Cuvée, Tours Sur Marne, France, NV £70.00**

A perfect balance between freshness & finesse, the palate is full-bodied, complex & creamy, displaying great length on the finish.

**Laurent Perrier Rosé, Tours Sur Marne, France, NV £85.00**

Fresh & refined, with a broad range of berry fruit – raspberries, redcurrants, strawberries & black cherries. It is structured on the palate with lingering freshness of the red berry fruit flavours.



# White wines

## Light, crisp & elegant

### **Solano Blanco, Bodegas Gallegas, Galicia, Spain, 2017 £20.50 (vg)**

Dry, light & crisp with attractive citrus, pear & apple aromas & flavours, this is a delightfully approachable wine with appetising freshness.

### **Cosmina Pinot Grigio, Romania, 2018| 24.50**

Soft, easy drinking Pinot Grigio with fresh citrus & white stone fruit flavours.

### **Picpoul de Pinet 'Les Courtelles', Languedoc, France, 2017 £35.00 (vg)**

Made from grapes grown close to the Mediterranean shore, this is a bone-dry white wine, with a distinctive combination of nuttiness, peach fruit & stoney flavours.

## Fresh, bright & fruity

### **Goleta Sauvignon Blanc, Valle Central, Chile, 2018 £25.00**

Delicious Sauvignon with a stone fruit character & a long finish.

### **Clarence River Sauvignon Blanc, Marlborough, New Zealand, 2017 £33.50 (vg)**

A modern classic, this Marlborough Sauvignon has an intense elderflower aroma & complementary flavours of crisp granny smith, grapefruit & gooseberry together with a fresh enticing finish.

### **Sancerre Dom. Merlin Cherrier, France, 2017 £42.00**

Blackcurrant character & an extra richness of gooseberry & lees on a long, zesty finish.

## Rich, ripe & aromatic

### **Hamilton Heights Chardonnay, Australia, 2017 £23.00**

The palate has a nice weight with flavours of ripe mango & pineapple.

### **Chablis, Louis Robin, Burgundy, France, 2017 £38.50 (vg)**

Classic Chablis flavours of green apples & ripe, zippy citrus fruits in this textbook example from Louis Robin, all complemented by a creamy texture & an ever so slightly honeyed note on the finish.





# Red wines

## Soft, light & easy drinking

**Solano Tinto, Bodegas Gallegas, Galicia, Spain, 2017 £20.50 (vg)**

A delicious crowd-pleasing blend of Tempranillo & Garnacha: Fresh yet warming, round, rich blackcurrants & black cherries & superbly smooth.

**Rocca Sangiovese, Puglia, Italy, 2017 £24.00 (vg)**

Lovely youthful but soft red with flavours of cherry, with a soft mouthfeel & well-balanced acidity on the palate.

**Bourgogne Pinot Noir, Organic, Pascal Bouchard, Burgundy, France, 2015 £38.00 (vg) (o)**

A beautifully balanced Pinot Noir. Notes of fresh pomegranate, strawberry, sweet spice & a touch of minerality.

## Bright, velvety & smooth

**Montepulciano d'Abruzzo 'Era', Organic, Botter, Abruzzo, Italy, 2017 £29.50 (vg) (o)**

Deep red with an intense aroma of sour cherries, this wine is medium bodied & savoury with a soft mouthfeel – very easy to drink!

**Valcheta Malbec, Mendoza, Argentina, 2017 £31.00 (vg)**

A textbook Malbec from Mendoza, with youthful, ripe blackcurrant aromas & slight hints of dark chocolate, it is a deliciously balanced wine with a pleasing spicy finish.

## Big, bold & beautiful

**Rhanleigh Cabernet Sauvignon, Roberson, South Africa, 2017 £26.50 (vg)**

Packed with aromas of soft ripe blackberry fruit & an abundance of juicy plum flavours, combined with an excellent structure.

**Hamilton Heights Shiraz, Australia, 2017 £27.00**

The palate is smooth & soft, with juicy black fruit flavours & a hint of spicy pepper.

**Château La Verriere, Bordeaux Superieur, France, 2016 £33.00**

A beautiful deep purple colour with aromas of red cherries & blackberry, with smooth, powerful flavours of juicy raspberries & toasted notes from barrel ageing.



# Rosé, dessert wines & port

## Rosé

### **La Loupe Carignan Rosé, France, 2017 £25.00**

The palate is crisp & clean with a good citric acidity & flavours of strawberry, raspberry & red cherry.

### **Pinot Grigio 'Ramato' Il Barco, Italy, 2016 £28.00**

Has the delicate perfumed aromas of peach & rose petals, red fruit flavours on the palate.

## Dessert wines

### **Muscat De Riversaltes, Château L'Esparrou, France (50cl), 2015 £30.00**

This fragrant, easy drinking dessert wine has a floral scent with hints of honey & raisins. The pleasant sweetness is elegantly balanced with a touch of citrus acidity.

Perfect with a wide variety of desserts such as crème brûlée, ice creams, fruit salads & mince pies.

### **Château Simon, Sauternes, France (37.5cl), 2014 £30.00**

The 2010 from Château Simon is an absolutely stellar effort. It is intensely sweet, showing great purity & texture, with classic barley sugar flavours & really good length. Try it with blue cheese or fruit desserts.

## Port

### **Croft Triple Crown Port, Portugal, NV £35.00**

Made from a selection of full bodied & ripe ports from the finest areas of the Douro Valley. It is aged in seasoned oak vats in our cool, tranquil cellars in Oporto. Great with cheese, chocolate & sweet puddings.

### **Croft LBV, Portugal, 2011 £40.00**

Deep ruby colour with notes of sweet black fruits on the palate combined with dried fruits & a touch of liquorice. Very long on the finish with a fresh acidity to balance the sweetness.





# Cocktails & mocktails

Taking our botanical garden as a theme we have created a range of “BMA garden cocktails” that are herbaceous & delicious – just what the doctor ordered!

Perfect to have instead of a glass of bubbles. Order any combination of drinks. The cocktails can be changed to mocktails & vice-versa. These are our house cocktails but if you have a cocktail or theme in mind just let us know

*Minimum order of 100 drinks or a £35 charge for any orders less than 100*

Contact your event planner  
for more information on our  
bespoke seasonal cocktails  
and mocktails



# Bar drinks

Please note all prices here are for an account bar, if you would like to offer your guests a cash bar please check with your event planner for details\*.

We have two standard bars available depending on what you want to offer your guests:

## BMA house bar

- Juice
- Elderflower pressé
- Water
- House red & white wine
- Peroni (gluten-free)
- Stella Artois
- Becks Blue (non-alcoholic)

## BMA classic bar

- Water
- Fruit punch or elderflower pressé
- Juice
- Canned drinks/mixers
- House red & white wine
- Meantime London Pale Ale
- Meantime London Lager
- Stella Artois
- Peroni (gluten-free)
- Becks Blue (non-alcoholic)
- Finlandia Vodka
- Larios Gin
- The Famous Grouse Whisky
- Don Q Cristal (white rum)

Both bar options can have other items added from our full drinks list below, so create the bar your guests will enjoy.

## Soft drinks

- Canned drinks **£2.00**
- Juice (per glass) **£2.00**
- Diet Pepsi (200ml) **£2.00**
- Pepsi (200ml) **£2.30**
- London Essence Tonic (125ml) **£1.85**
- London Essence Ginger Ale (200ml) **£2.50**
- Slimline Tonic Schwepps (200ml) **£2.00**

## Wine

- 175ml **£5.00**
- 125ml **£3.50**

## Beer & cider (330 ml)

- Stella Artois **£4.35**
- Meantime London Pale Ale **£5.20**
- Meantime London Lager **£5.20**
- Peroni (gluten-free) **£5.00**
- Becks Blue (non-alcoholic) **£3.50**
- Cornish Gold Cider **£4.65**
- Guinness **£5.20**

## Spirits (25ml)

- Finlandia Vodka **£3.00**
- Larios Gin **£3.00**
- The Famous Grouse Whisky **£3.00**
- Don Q Cristal (white rum) **£3.00**
- Don Q Gold (dark rum) **£3.00**
- Four Roses Yellow Bourbon **£3.00**
- Tanqueray Gin **£4.50**
- Bombay Sapphire **£4.50**
- Laphroaig Scotch 10 yrs **£6.00**

Should you wish to provide your own wines & Champagnes, a 'chill, pour & serve' fee will apply:

- Wine **£15.00** +VAT per 75cl bottle
- Sparkling wine & Champagne **£18.00** +VAT per 75cl bottle

\* A minimum spend will apply.









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# Hospitality with heritage

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