



**COMPANY
OF COOKS**
Drinks Menu

BMA House

PITCHER COCKTAILS

£40.00 per pitcher

Gin Fizz

Gin | ginger & elderflower | lime juice

Dark & Stormy

Rum | lime juice | ginger beer

Aperol Spritz

Prosecco | Aperol | soda

Raspberry Gin Sour

Gin | raspberry | lemon juice

Classic Pimm's

Pimm's No. 1 with lemonade, served in a highball, with classic garnish & ice

NON-ALCHOLIC PITCHER COCKTAILS

£32.00 per pitcher

Rosemary & grapefruit

Grapefruit juice | rosemary | sparkling water

Sting of the bee

Lemon & ginger | honey | lime juice

Pomegranate fizz

Pomegranate juice | fresh orange juice | lime juice | sparkling water

English garden

Cucumber | basil | elderflower | cloudy apple juice

(V) – Vegetarian, (VG) – Vegan

For those with special dietary requirements or allergies who wish to know about the food & drink ingredients used, please ask the Event Coordinator.

All prices are per person & exclude VAT

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COCKTAILS BY THE GLASS

£12.00 each cocktail (minimum of 80 – select 2 options)

Amaretto Sour

Amaretto | lemon juice | sugar syrup

Cosmopolitan

Lemon vodka Cointreau | lime juice | cranberry juice

Lychee Martini

Vodka | lychee liqueur | lychee purée | sugar syrup

Elderflower Collins

Gin | elderflower liqueur | lemon juice | cucumber infused sugar syrup

Mojito

White rum | lime juice | mint infused sugar syrup

Espresso Martini

Vodka | coffee liqueur | cold brew espresso | vanilla infused sugar syrup

Old fashioned

Whisky | angostura bitters | orange infused syrup

Bramble

Gin | Chambord | lemon juice | sugar syrup

Kumquat margarita

Tequila | kumquat liqueur | agave nectar | lime juice

Negroni

Gin | martini rosso | Campari | orange infused syrup

Passionfruit martini

Vodka | passionfruit liqueur | vanilla syrup | passionfruit purée | lime juice

Strawberry daiquiri

White rum | strawberry liqueur | lime juice | sugar syrup | strawberry purée

MOCKTAILS BY THE GLASS

Mojito

Soda water | lime juice | natural fruit extracts

Paloma

Soda water | lime juice | pink grapefruit juice | natural fruit extracts

Belini

Soda water | grape juice | peach juice | natural fruit extracts

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ALCOHOL FREE BAR

£20 per person for 3 hours | Minimum 40

A selection of alcoholic free spirits, bubbles & soft drinks that still have the wow factor

Folkington juices
Elderflower pressé
Punchy aromatic drinks
Peroni zero
Bax botanics – alcohol free spirit
Seedslip
Thompson & Scott noughty organic sparkling chardonnay
Fevertree tonic selection
Soft drinks & mixers
Mocktail pitchers
Fruit & herb garnishes

GIN MAGICIAN

2 Hour gin bar from £1450

Let our gin magician entertain your guests offering a huge selection of G&Ts made to each guest's particular selection or let them weave their magic & make a drink based on just a flavour profile – a great start to any event

At least 10 Gins
At least 6 different tonics
At least 3 different mixers (sodas, ginger beer etc)
Fresh fruit garnishes – Citrus & Berries
Dried fruit garnishes
Fresh herb garnishes
Floral garnishes
Spice garnishes
Cucumber
Fizz
Liqueurs – (e.g. elderflower, orange & Chambord)
At least 1 non-alcoholic gin
Ice

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B E E R & C I D E R

Celebration of a local brewery – Two Tribes. Based in Kings Cross, their beer comes in cans which are more environmentally friendly without losing on taste.

Two Tribes

– Power Plant Lager - Gluten Free 330ml **£5.00**

– selection of IPA, Lager, Pale Ale & small production brews 330ml **£5.00**

Curious Apple Cider 330ml **£5.00**

Peroni Zero 330ml **£5.00**

On request

Lucky Saint (0.5% Alc) 330ml **£5.00**

Looking for something else? Speak with the team for bespoke ideas

Two Tribes on Draught

Two Tribes can set up beer on tap for your guests – various options available from **£350**

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ACCOUNT & CREDIT CARD BARS

£250 set up fee (exc VAT)

The bar can operate as an account bar where the drinks sold will be added to your invoice or as a credit card bar that your guests pay as they order

(or a combination of both – you may want to move to a credit card bar after reaching a financial limit, or after a certain period of time or you may want all spirits to be on the credit card bar)

Please note for your security & speed of service we do not accept cash

	Credit Card Bar (Inc VAT)	Account Bar (Exc VAT)
Beer & Cider (see previous page)	£6.00	£5.00
House Wine 125ml	£5.75	£4.80
House Wine 175ml	£7.85	£6.55
Glass Prosecco	£10.60	£8.85
Soft Drinks		
Cans (Pepsi, Diet Pepsi, 7up, Tango)	£2.40	£2.00
Punchy – aromatic, mocktail like drinks	£4.50	£3.75
Folkington's Juices	£4.50	£3.75

If you want us to serve spirits on the bar, please let us know. All spirits are served with a complimentary mixer

House Spirits – Gordons Gin, Finlandia Vodka, Famous Grouse Whisky, Bacardi Rum, Dead Mans Finger Rum

Single	£7.00	£5.85
Double	£11.00	£9.20

Other Spirits – Hendricks Gin, Belvedere Vodka, Glenmorangie Whisky, Kraken Spiced Rum

Single	£9.50	£7.95
Double	£12.50	£10.45

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RIDGEVIEW
ENGLAND


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Wine List

S P A R K L I N G

Ridgeview Bloomsbury, East Sussex, England - £52.50

Ridgeview signature blend Bloomsbury is light golden in colour with a fine, persistent mousse. Citrus fruit aromas with hints of melon & honey (VE Sus)

Ridgeview Fitzrovia Rosé, East Sussex, England - £63.00

Chardonnay brings freshness & finesse, whilst the Pinots add the classic red fruits for which England is so acclaimed. A raspberry & redcurrant nose carries through to a fresh fruit-driven palate (VE Sus)

Prosecco Le Contesse, Italy - £35.70

Straw yellow in colour & has a fine & persistent perlage. It has an aromatic bouquet, fruity & floral with reminiscences of acacia flowers & wisteria. Refreshing on the palate with balanced acidity & pleasant dry aftertaste

Azzillo Prosecco Spumante, Italy - £37.30

Fresh & light on the palate, with balanced acidity & body; harmonic with a long persistent aftertaste (VE)

Laurent Perrier La Cuvee Brut, Champagne, France - £94.50

This is beautifully balanced with fine streams of flowing bubbles, leading to delicate citrus & subtle floral notes on the nose (VE)

R O S E

Heppington Vineyards Pinot Noir Rose, England - £39.90

This beautiful Pinot Noir Rosé has delicate notes of nectarine, crisp red apple, pomegranate & cranberry (VE)

Pinot Grigio Ramato 'Il Barco', Carlo Botter, Italy - £31.00

Has a perfumed aroma of peach & rose petals & soft, red fruit flavours on the palate. It is dry & well balanced, excellent to drink with fish & white meats (VE)

Rioja Rosado, Bodegas Taron, Spain - £31.50

A wine with a delicate pale pink colour with notes of peaches & cherry blossom on the nose. The palate is crisp with summer fruit flavours & a fresh acidity (VE)

Château Paradis Rose 'Essenciel' Coteaux d'Aix en Provence, France, - £40.95

Essenciel rosé wine has a rose-petal colour, it is elegant & dry with aromatic fruit aromas derived from a vibrant blend of Cabernet & Syrah (Sus)

Malbec Rosé, 'ES Vino, Mendoza, Argentina - £40.95

An explosion of redcurrants, raspberries red cherries & blackberries with a citric acidity that cuts through the sweeter berry flavours resulting in a smooth & velvety wine, expressing very fruity & fresh flavours (VE)

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W H I T E

Heppington Vineyards Chardonnay, England - £39.90

This elegant Chardonnay has a palate of orchard fruit, crunchy peach & grapefruit zest. Elegant & refined with a fresh feel on the finish (VE)

El Zafiro 'Extremadura' Blanco, Pardina/Chardonnay, Spain - £25.75

A fresh & lively white from the far west of Spain that combines the local Pardina grape variety with the renowned Chardonnay (VE)

Hamilton Heights, Chardonnay, Australia - £27.30

An elegant Aussie Chardonnay, bright lemon in colour with a fresh nose full of ripe peach & citrus

Boatmans Chenin Blanc, South Africa - £29.95

Made from 100% Chenin Blanc, this wine is a pale lemon in colour with a bouquet of apple & white flowers (VE)

Les Jardins de Gascoigne Blanc, France - £30.45

Apricot, orange blossom & subtle tropical notes of dried pineapple combine with a fresh grapefruit acidity leaving a refreshing impression on the palate (VE Sus)

Viognier La Playa, Chile - £33.60

This is a terrific, lively wine with an exotic aroma of dried apricots, pineapple, banana & lychee (VE Sus)

Fiano 'Lunate', Sicily - £34.65

A crisp & fresh wine with stone fruit flavours & is complimented by a refreshing acidity making this wine beautifully balanced (VE)

Picpoul de Pinet 'Sel et Sable', France - £38.85

Delicate aromas of citrus on the nose as well as notes of acacia & flint. The palate is dry & refreshing with citrus, floral notes, some tropical fruits & a distinctive mineral edge (VE)

Wairau River Sauvignon Blanc, New Zealand - £40.95

Intense lifted notes of ripe tropical fruits & citrus on the nose. Refined & elegant, displaying a finely textured palate with flavours of guava & stone fruit. Wonderfully expressive with a fresh, dry finish (VE Sus)

Bourgogne Blanc Chardonnay, Maison Nuiton-Beaunoy, France - £42.00

Medium bodied with flavours of fleshy stone fruits, particularly peach & nectarine with ripe pear & apple peel. These fleshy fruit flavours are balanced & elegant with a refreshing acidity & a mineral note on the finish (VE)

Gavi di Gavi 'Ca da Bosio', Terre da Vino, Italy - £42.00

The soils in the central zone of Gavi di Gavi impart a perfumed mineral character adding complexity to lively aromas of ripe fruit & flowers. Concentration. 'Ca da Bosio' is further refined by extended lees contact which imparts a soft-textured dry finish (VE Sus)

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R E D

Heppington Vineyards Pinot Noir, England - £39.90

This delightful Pinot Noir offers a hint of oaky savouriness with bright notes of raspberry sorbet & a cherry finish (VE)

El Zafiro 'Extramedura' Tinto, Tempranillo/Shiraz, Spain - £25.75

This inspired blend combines the cherry & strawberry fruit character of the local Tempranillo with the spice & structure of Shiraz (VE)

Hamiton Heights, Shiraz, Australia - £27.30

Bright ruby red, bursting full of inviting blackcurrant & blackberry aromas on the nose. The palate is smooth & soft

Merlot 'Le Tuffeau', Languedoc, France - £29.95

A juicy Merlot, bursting full of ripe black plum, damson & elderberry. Well balanced with soft tannins & a medium acidity which complements the ripe fruit flavours (VE)

'Punto Alto', Malbec, Argentina - £31.00

Dark purple in colour with bramble fruits & black cherries on the nose (VE)

Tunante Rioja Tempranillo Tinto, Fincas de Azabache, Spain - £31.00

Exhibiting typical Tempranillo character of cherry, raspberry & plum with notes of liquorice (VE)

Montepulciano d'Abruzzo Riserva, 'Tor del Colle', Italy - £35.70

Vibrant savoury spicy dark fruits & warm oak make this excellent value Montepulciano d'Abruzzo Riserva (VE)

Château Le Gardera, Bordeaux Superieur, France - £40.95

Busting full of ripe berry fruits with generous tannins, balanced acidity & a subtle toast & sweet spice character from 12 months ageing in French barrels

Beaujolais Villages 'Vignes de 1940', Jean-Michel Dupre, France - £40.95

Dark ruby in colour with notes of sweet blackcurrants on the nose. The palate has fresh black cherry & berries with a mineral character on the finish (VE Sus)

Polish Hill River Shiraz, Paulett, Australia - £42.00

A richly flavoured wine with candied fruits, blackcurrants, black cherries, game & spicy white pepper with mineral nuances (VE Sus)

Wairau River Pinot Noir, New Zealand - £42.00

An excellent expression of varietal character with concentrated notes of raspberry, cherry & wild berry fruits, accompanied with rich savoury bramble, hints of oak & supple tannins for an elegant structure (VE Sus)

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Thank You

Johnathon Reynolds & Kathryn Winfield
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