



THE FINE DINING COMPANY

**At Iscoyd Park
Wedding Menus for 2014/2015**

We are based near Tattenhall, fifteen miles from Iscoyd Park, operating in a purpose built kitchen with a dedicated tasting room! All our menus are prepared using the finest local & seasonal ingredients. We do all the preparations at our fabulous purpose built kitchens, arriving at Iscoyd Park on the day to do the final cooking and put the finishing touches on your delicious menu!

Our menus are designed to accommodate a variety of tastes & wedding styles. We also offer 'bolt on' courses & canapé options to customise your wedding menu. We have a flexible approach to planning your wedding menu so if the menus below don't quite fit the bill we also offer a bespoke menu planning service, allowing you to have a menu tailored to your exacting requirements.





THE FINE DINING COMPANY

Our pricing is straight forward & inclusive of Staff, Linen for your wedding breakfast, crockery, cutlery and glassware
Some of the more expensive dishes may incur a supplement (please see the final page for supplement information)

How does it work?

Once you have booked your date with Iscoyd Park you will be contacted by The Fine Dining Company to start planning your catering. We will then put a package together to suit your requirements.

The Fine Dining Company manages all aspects of the catering & we will invoice you directly.

Although we can help advise on wine to suit the meal all drinks are managed and invoiced by Iscoyd Park.

Once the menu is agreed we will arrange a tasting for the bride & groom at our premises in Tattenhall, we recommend 3 months prior
Additional guests may incur and additional charge.

We will contact you 3 weeks prior to the wedding to remind you to send us your final numbers, table plan, & details of dietary requirements. We will base the final invoice on this information

For weddings of **60 guests or less** there is a supplement .

Payment information

A £500.00+ VAT booking fee (£600.00 set against the final bill) is required to reserve your date with the Fine Dining Company details and a wedding questionnaire will be emailed out to you, 75% of your catering balance is Payable 3 months prior to your wedding day, with the remaining balance due 2 weeks prior to the event

Packages Contents

- Canapés
- Spring
- Summer
- Autumn
- Winter
- Coffee Menu
- Intermediate Courses
- Coffee and Tea Menu
- Wedding Cakes & Favours
- Afternoon Tea
- Children's Menu
- Evening Food
- BBQ's & Brunch

*The Perfect way to start your day,
We would recommend you choose at least 3 canapés as a minimum
& 6-7 canapés if you wish to substitute for a starter*

Canapés

Meat

Spicy lamb kofta, pine nuts & char grilled courgette
Crispy duck wantons, hoi sin sauce
Pressed Cheshire ham hock, piccalilli
Indonesian chicken satay, lemongrass skewers, chilli & cucumber dip
Rare roast beef, Yorkshire pudding, horseradish cream
Miniature all-day breakfast!
Pancetta, black pudding, sausage, pan fried quails egg...
Chicken liver parfait, toasted brioche, pear chutney
Mini Benedict pie
Cheshire ham, poached quails egg, hollandaise
Tartiflette bons bons, parsley puree
Beef tar tar, caraway toasts

Fish

Potted Morecambe bay shrimp, Melba toast pickled cucumber
Ginger & Lemongrass Prawn, chilli guacamole
Caraway & lemon scone, oak smoked salmon, citrus crème fraîche
Cod Brandade, olive oil crostini
Salmon & cream cheese Kiev, smoked saffron aioli
Tempura prawns, zesty sweet chilli mayonnaise
Thai crab cakes, coriander & lime mayonnaise

Miniature fish & chip cones, tartare sauce

Vegetarian

Semi dried tomato bruschetta, Parmesan olive crostini, salsa verde
Cauliflower shooter, Parmesan foam
Miniature goat's cheese & red onion tartlet
Moroccan spiced spinach & sweet potato, mint & cucumber yogurt
Miniature Caerphilly & leek filo tartlet
Wild mushroom toasts, sour cream & truffle oil, crispy chervil
Tempura zucchini, aioli
Halloumi Chips, aubergine mayonnaise
Vegetarian mini all day breakfast
Toasted brioche, cream cheese, mushroom duxelle, tomato jelly, quails egg

Exclusive Luxury Canapés

7 hour confit of Harlech salt marsh lamb, mint jelly
Carpaccio of Asian scented beef, two ginger crème fraîche
Ceviche of blue fin tuna, soy, lime, wasabi dust
Ceviche of organic Salmon, orange & dill marinade
Smoked Salmon, caraway scone, citrus crème fraîche, caviar
Salmon teriyaki, Asian salad
Beetroot Cured salmon, Limoncello
Miniature steak & chips, béarnaise

Roquefort & sesame biscuit, whipped goat's cheese
Vegetable nori wraps, pickled ginger and soy
Two tomato & mozzarella lollipops
Baked Oyster Rockefeller, parsley, spinach
Goats cheese...cheesecake! red currant jam
Lobster thermidor tartlet
Seville orange gammon & egg, crispy pineapple
Salt & Shake, crispy white bait, smoked salmon crackling & lime

Spring Fine Dining Menu

Starter

Tableside soup – Velouté of Spring greens, Claremont Farm watercress, confit potatoes and horseradish cream (v)

Cheshire asparagus, poached free range hen egg, prosciutto, hollandaise sauce (v *without prosciutto*)

5 hour cooked local ham hock, pea & mint risotto, pea shoots & parmesan (v *without ham hock*)

Vodka cured salmon, cucumber salsa, whipped citrus crème fraîche, avruga caviar, fennel seed crostini

Crispy cod cheeks, minted smashed peas, shoots, homemade tartar sauce

Confit chicken & cured foie gras terrine, black cherry compote, mache, toasted brioche

Main Course

Rack & Shoulder of Welsh lamb, cauliflower puree, roast baby carrots, pressed layered potato, glazed baby leeks, red wine jus

Pan fried corn fed chicken supreme, sauté spring cabbage, chicken bon bon, sweet corn puree, fondant potato, roasting juices

Duo of Pork, slow cooked & shredded shoulder, roast fillet, bubble & squeak cake, buttered greens, sage & onion gravy

Confit duck leg, garlic creamed potatoes, cassoulet of broad beans, peas & shallots

Slow roasted topside of local beef, pepper & rosemary, purple sprouting broccoli, wild garlic flowers, radish wafers, wilted spinach,
crushed new potatoes

Butternut squash, feta cheese & pine nut cannelloni, wilted spinach, sage foam, pickled courgette (v)

Dessert

Individual rhubarb & ginger bread trifle, mini meringues, rose water jellies

Caramelised banana terrine, coconut panna cotta, passion fruit compote

Individual Lemon tart, fresh raspberries, Chantilly cream

White & dark chocolate roches, chocolate soil, cherry yuzu sorbet, peanut brittle, popcorn shoots

Cold set vanilla brûlée rice pudding, cherry curd centre, caramel shards

Coffee, Tea & petit four

Please see our selection of petit fours to complement your coffee & finish your feast!

Summer Fine Dining Menu

Starter

Tableside soup – Gazpacho, almond cream, black olive focaccia tuile (v)
Sticky glazed chicken lollipops, apricot chutney, tabouleh salad, harissa yoghurt
Smoked chicken Caesar wedge salad, Parmesan croutons, purple basil
Martini of Cornish crab, avocado lime & chilli puree
Tomato basil & mozzarella salad, rocket leaves, herb oil dressing & balsamic reduction (v)
Tuna Niçoise, rare grilled tuna, green bean & tomato salad, olive tapenade, soft quails egg, keta
Trio of melon, prosciutto, balsamic reduction, tomato sorbet (v *without prosciutto*)

Main Course

Olive oil confit sea trout, pink grapefruit hollandaise, Claremont farm asparagus spears, Jersey royals
Gressingham duck breast, olive oil mash, braised leg, minted peas & beans, smoked pancetta, sauté artichokes
Ballotine of free-range chicken, ricotta, tomatoes, capers & basil, Mediterranean vegetables, lemon thyme potatoes, cabernet
sauvignon reduction
Rolled skirt of local beef, Moroccan spiced chickpea & apricot stuffing, crispy aubergine, imam puree, herb cous cous, mint & caper
oil
Feta, sun blushed tomato, baby spinach parcel, red pepper sauce, cucumber, chilli & poppy seed salad (v)
Ratatouille stuffed red pepper, white onion risotto, Parmesan crisp (v)

Dessert

Summer pudding, clotted cream ice cream
Verrine of Eton Mess, local strawberries, strawberry macaroon
'Milk & Cookies' – Condensed milk panna cotta, cookie crumbs, chocolate ganache
Lemon posset, homemade shortbread
Tasting of strawberries
Crème de fraises milk shake, cheesecake, Pavlova, strawberry and black pepper sorbet

Coffee, Tea & petit four

Please see our selection of petit fours to complement your coffee & finish your feast!

Autumn Fine Dining Menu

Starter

Tableside soup – Whipped goats cheese, roast baby beets, borscht (v)
Kedgeree style smoked haddock risotto, crispy quails eggs, lemon coriander oil
Pan fried Scottish loch king scallops, cauliflower puree, beignet & preserve
Cep & pearl barley risotto, sauté wild mushrooms, Parmesan, truffle oil (v)
Warm salad of ‘Goosnargh’ duck, pickles, confit root vegetables, damson dressing, potato galette
Goat’s cheese and caramelised onion tart, rocket salad, basil oil (v)
‘Florentine’; Champ potato cake, crispy sweet cure bacon, baby spinach, ‘Mr Lloyd’s’ poached free range hen egg, hollandaise sauce
(without bacon v)

Main Course

Duo of Local beef, cannon of roast fillet, mini shin & ‘Spitting Feathers’ suet pudding, whole grain mustard mashed potatoes, roasted shallot, buttered Swiss chard
Cheshire pork, roast belly pork, sticky cheek, apple & mustard mash, roast root vegetables, cider cream
Slow braise of ox cheek, champ potatoes, baby onions, peas & beans, braising reduction
‘Leg in breast’ of Guinea fowl, air-dried ham, curly kale & braised root vegetables, beetroot gnocchi, candied beets & crisps
Roast fillet of Hake, Conway mussel & clam chowder, sides of steamed greens
Mushroom & potato ravioli, garlic & thyme fondants, parsley puree

Dessert

De constructed Peach Melba
Crème brûlée, mini kilners of season fruits, ginger snap
Caramelised pineapple upside-down cake, chilli & yoghurt sorbet, pineapple crisp
Carrot pot cake, candied carrots, chocolate soil, popping candy, lemon & crème fraîche ice cream
Rolo – Dark chocolate delice, salted caramel, malted milk ice cream, sesame & almond tuile
Tasting of hedgerow berries
Apple & Blackberry jelly, raspberry delice, black currant cassis macaroon, sloe gin sorbet

Coffee, Tea & petit four

Please see our selection of petit fours to complement your coffee & finish your feast!

Winter Fine Dining Menu

Starter

Tableside soup – Tian of Cheshire potatoes & spicy chorizo, smoked paprika and potato soup

Caramelised red onion & tomato tarte tatin, mizuna leaves & Manchego (v)

Pressed local game terrine, tomato & cumin chutney, celeriac remoulade, sweet mustard endive & bacon salad

Curried Monkfish, prune & apple puree, sticky puy lentils, curry oil, apple crisp

Retro prawn cocktail, classic marie rose, tomato and cucumber salad

Slow roast pork belly, crispy black pudding, quails egg bon bons, apple jam, bacon & celeriac salad, sweet mustard dressing

Roche of smoked salmon parfait, cornichon & dill gremolata, rye toasts, baby herb leaves, lemon vinaigrette

Main Course

Roast loin of Eaton Estate venison, poached port pear, plumped spiced raisins, celeriac puree, wholegrain mustard creamed potato,
juniper jus

Duo of Goosnargh duck, wilted spinach, sticky braised red cabbage, roast beetroot, celeriac chips, orange reduction

Slow cooked shin of Yorkshire beef, cream of Brussel sprouts, honey & whole grain mustard glazed carrots & parsnips, fondant
potato

Pan fried pork fillet, celeriac & apple rosti, black pudding croquette, oak smoked cauliflower, baby spinach, cider velouté

The Fine Dining Company's Christmas Dinner!

Brined breast, shredded leg ballotine, devilish pigs in blankets, creamed spouts, honey glazed root vegetables...

Individual Luxury Fish pie, gougere bake, hake, king prawns, scallop coral, salmon, champ potatoes & broccoli

Wild mushroom, baby spinach & chestnut wellington, mushroom velouté (v)

Dessert

Tasting of winter fruits

Mini apple strudel & Muscat cream, mulled poached pear, spiced orange bombe Alaska

Award winning! Poached pear and frangipane tart, crème anglaise

Layered verrine of Black forest, kirsch cherries & chocolate ganache

Sticky toffee pudding, caramel soaked bananas, Chantilly cream, honeycomb

De-constructed tiramisu

Christmas pudding semifreddo, spiced fruit, mascarpone & Muscat

Coffee, Tea & petit four

Please see our selection of petit fours to complement your coffee & finish your feast!

A little something extra

Amuse Bouche or Intermediate Course *A great way to individualise your menu, these courses can be tailored to you*

Spicy parsnip soup, parsnip crisp

Pan fried Orkney scallop, saffron risotto, Parmesan crisp, candied lemon oil

Chilli & cucumber consommé, pickled cucumber dice, tomato sorbet (v)

Breakfast eggcup – wild mushroom, tomato jam, scramble egg, shaved truffle (v)

Pre dessert

Cleanse the palette before your decadent dessert

Watermelon granite

Lemon sorbet

Tropical fruit salad, crème fraîche sorbet

'G & T' Gin and lime jelly, tonic sorbet, candied lime

Cheese course

Slate of Welsh and British cheese

We have an array of fabulous cheeses on our doorstep, these are some of the best

Pearl Wen, Nantwich blue, Snowdonia Black bomber, Kidderton ash,

European Cheeseboard

We can source most cheese from around the world; here are a few of my favourites

Epoisses, Cambozola, Roquefort, Crostin, Brie de Meaux, Compté

Petit fours

White chocolate cassis truffles, Homemade Turkish delight, Raspberry frangipane, St Clements fruit pastille, Pistachio or Salted caramel macarons, Popping cherry truffles, Pistachio madeleine... and many more!

Coffee and Tea Menu

Columbian Roast Coffee	Earl Grey
Royal Imperial Blend	Lady Grey
Kenyan Arabica	Fresh (from our Garden) mint tea
Richardson Blend	Gun powder green tea
English Breakfast tea	Fruit teas

Wedding Cakes & Favours

Cheese wedding cakes

Includes homemade breads, wafers & chutneys

We can customise to your favourite cheeses and normally includes 5 cheeses

– An excellent option to double up as your evening food, with enough for 100+ guests

Croque en Bouche

Traditional French wedding cake of profiteroles

Can be colour coordinated to your theme –

Fabulous Wedding Cakes

Our Wedding cake designer and consultant Marise Kae will be happy to take you through her fabulous designs or discuss creating your bespoke vision for your perfect wedding cake

Tower of mini cakes & desserts

Mini customised cakes, chocolate fudge, carrot cake, raspberry and sugared sponge

Individually designed and named for each guest

Favours

We can make any type of edible favour, please ask us

Macaroons

Shaped and named shortbread

Cupcakes

Custom chocolate truffles

Afternoon Tea

For something different why not have afternoon tea instead of canapés

Savoury items

Smoked salmon & pickled cucumber crostini

Mini sausage rolls

Mini goat's cheese & red onion tartlets

Feta & red pepper turnovers

Mini black pudding scotch eggs

Mini asparagus & Nantwich blue quiche

Mini Welsh rarebit

Cucumber vol au vents, prawn Marie rose

Finger sandwiches

Smoked salmon, lemon & black pepper

Cucumber

Honey roast ham, whole grain mustard

Egg, homemade mayonnaise

Cheshire cheese & tomato

Roast Rib eye of beef & horseradish

Sweet chilli chicken

Children's Menus

Whilst most older children will opt for either a full adult meal we can offer a number of children's dishes and are open to suggestions too

Mini Burgers, tomato salad, jenga chips & tomato sauce

Chicken goujons, real mayonnaise, jenga chips baked beans

Crispy plaice fillets, smashed peas tartar sauce, mixed salad

Grilled chicken breast, blanched broccoli, new potatoes, parsley sauce

Mini pizzas, ham and pineapple, pepperoni, tomato and mozzarella

Jacket potato, tuna mayo, cheese, beans mixed salad

Meatball spaghetti Bolognese

If you have a lot of children at your wedding perhaps we can do a DIY pizza station? (15 or more children)

Whilst the adults are having canapés and champagne the kids can be designing their own pizzas, to be cooked in the kitchen and served with the adult's starter.

Desserts

Strawberry jelly and vanilla ice cream

Bombe Alaska, vanilla parfait & raspberry sorbet encased in torched meringue

Fresh fruit salad, vanilla ice cream

Trio of Ice cream, strawberry, chocolate, vanilla

Arctic roll, strawberry sauce and fresh strawberries

Chocolate mousse

Two courses

Children's afternoon tea table

We can do a children's tea party with vegetable sticks and dips, vegetable crisps, finger sandwiches and some mini tarts and cakes to finish!

Evening Food

Perhaps a little something to satisfy those evening munchies and soak up a little of the champagne!

Hot pot... little bowls of Rupert Lancashire hot pot, pommes Anna potatoes

Curry... little bowls of Thai green chicken curry, jasmine rice, mango chutney & mini poppadum

Noodle box... Sweet and sour chicken or vegetable stir-fry

Mini Sausage and Mash... little bowls of Joinson's pork and leek sausages, mash, onion gravy

Bacon baps... Joinson's smoked streaky with either red or brown sauce

Mini Fish & Chip cones... crisp plaice fillet & skinny fries, tartare

DIY pork bap station... slow roasted shoulder of pork, bramley apple sauce, sage & onion stuffing

Mini burgers... homemade beef burger & homemade sesame buns

DIY Kebab station... mini pitas, koftas, spiced vegetable kebabs, and all the trimmings

Charcuterie & Fromagerie boards... cured meats pate & cheese, breads, crackers & chutneys, & 3 salads

Paella Pans... giant pans of authentic paella with your choice of meats, fish and shellfish

Summer BBQ menu

Perfect for a summers wedding or lunch the following day

Guests can make their choices directly from the BBQ buffet whilst accompaniments & salads will be placed on the tables

Choose 4 BBQ items

- BBQ strip loin of beef
- Leg of lamb marinated with cumin & coriander seeds
- Chilli & lemongrass chicken thighs
- Roast Mediterranean vegetable & halloumi kebabs
- Salmon & king prawn kebabs, lemon zest & ginger
- Salmon & Sea bass 'en papillote'
- Selection of David Joinson's local award winning sausages
- Marinated honey & ginger beef with sesame
- Homemade garlic & rosemary burgers, homemade buns

Salads - Choose 4

- Moroccan spiced Cous cous salad
- Plum tomato, basil & mozzarella, olive oil & sea salt
- Hot new potatoes, parsley & shallot dressing
- Moroccan tabouleh salad, tomato concasse, summer herbs, lemon dressing
- Asian prawn & angel hair noodle salad, sesame oil, lime & corriander
- Balsamic & Anglesey sea salt marinated tomato and rocket salad
- Three bean salad, mint coriander & basil
- New potato salad, grain mustard mayonnaise
- Celeriac & red cabbage coleslaw
- Wild rice salad, fresh herbs
- Summer vegetable salad, lemon vinaigrette
- Fuseli pasta salad, blushed cherry tomatoes, basil pesto

Dessert

Piles of strawberries, chantilly cream and mini meringues – **DIY Eton Mess**

Trio of desserts (SUPP B) *bespoke dessert to your requirements*

Platters of mini desserts (SUPP B) *choose from sharing menu*

Why not turn your wedding cake into dessert?

Croque en bouche - Tower of profiteroles & caramel, decorated with sugar work, *Served with a berry compote*

Tower of Cake - Mini customised cakes, *Why not have individually iced mini cakes for each guest*

Tower of mini desserts - *Transform your selection of mini desserts in the wedding cake by adding a top tier for cutting & presenting on one of our fabulous acrylic stands*

Brunch Buffet

If you have the venue for the weekend & many of your guests have travelled a long way to be with you on your big, make the most of the venue & entertain your guests for an brunch, here are a couple of ideas that might fit the bill

Hot dishes

Sweet cure streaky bacon seedy buns with brown sauce
Black pudding hash cake, mushroom ketchup
American pancakes, bananas & blueberries
Smoked haddock & saffron kedgeree
Spanish style tortilla, smoked paprika
Spinach baked eggs, parmesan & tomato toasts

Cold dishes

Tropical fruit salad Natural yoghurt Ganola
Roast rib eye of British beef, Watercress, Horseradish cream
Whole poached salmon, lemon mayonnaise
Ballotine of free range chicken stuffed with feta & sun dried tomatoes
Rocket, asparagus & baby spinach quiche
Goat's cheese & red onion tartlets, balsamic reduction
Slates of local Welsh & British cheese, cured meats, pickles & chutney

Salad

Roasted Mediterranean Vegetables, garlic & rosemary
New potato salad, shallot & parsley dressing
New potato salad, parsley & shallots
Tomato, red onion & basil
Bell pepper, cherry tomato & rocket pasta salad
Salad of green leaves, two mustard dressing
Moroccan spiced Cous cous salad
Three bean salad, mint coriander & basil

Celeriac coleslaw
Wild rice salad, fresh herbs

Selection of Focaccia & Artisan breads included
Cafetiere coffee, Tea & Orange juice included



Iscoyd Park Wine List & Drinks Packages

April 2014 – May 2015

Drinks Packages

LIBATION MENU

Aperitif: 2 x 125ml glasses per person.

Cava, Rabetllat I Vidal, Penedes, Spain

Made from a blend of Xarel-lo and Chardonnay and matured for 13 months. Brioche and peach dominate. This creamy fizz is a delight with a variety of Canapes.

Wine: 37.5ml (½ bottle) of red or white per person.

Chenin Blanc, Parrotfish, Olifant's River - South Africa

This off dry Springbok is brimming with juicy pear drop and sun-kissed melons and has been crafted from vines on the Western Cape.

Cabernet Sauvignon, Panilonco, Chile

Spiced blackcurrants and cedar dominate this medium bodied red, produced on the slopes of the Andes. Beautifully versatile and a great match for our mains.

Toast: 1 x 125ml glass per person.

Cava, Rabetllat I Vidal, Penedes, Spain

EPICUREAN MENU

Aperitif: 2 x 125ml glasses per person.

Prosecco Spumante, Zellina, Italy

Made from 100% Prosecco, this full fizz style is all about fruit and freshness. Goes down a treat on the Iscoyd lawns but is also delicious by our roaring fires in the autumn and winter months.

Wine: 37.5ml (½ bottle) of red or white per person.

Pinot Grigio, Tenuta Viscone, Italy

Ever-popular white from Northern Italy. Delicate melon with a green apple zip. Whilst easily enjoyed on its own in Iscoyd's parkland, it is equally at home with our lighter dishes.

Shiraz, Stonefish, Hunter Valley, Australia

Pepper and chocolate combine in this smooth Antipodean ripper with a blackberry and vanilla backbone. A busy fruit driven red requires a hearty dish.

Toast: 1 x 125ml glass per person.

Prosecco Spumante, Zellina, Italy

BACCHANALIAN MENU

Aperitif: 2 x 125ml glasses per person.

Prosecco Spumante, Zellina, Italy

Made from 100% Prosecco, this full fizz style is all about fruit and freshness. Goes down a treat on the Iscoyd lawns but is also delicious by our roaring fires in the autumn and winter months.

Sauvignon Blanc, Moulin Montarels – Coteaux Languedoc – France

This zesty white is grown on slopes overlooking the Mediterranean and the oyster beds of Sete. An elegant Sauvignon Blanc with delicate gooseberry and eucalyptus with a crisp backbone.

Malbec Reserve, Aconcagua, Mendoza, Argentina

Big and bold red from Bodegas Eclipse. A mighty backbone, which helps this wine, stand up to rich beef and game dishes, whilst a mid-palate of ripe blackberries and delicate hazelnut remains throughout.

Toast: 1 x 125ml glass per person.

Prosecco Spumante, Zellina, Italy

HEDONIST MENU

Aperitif: 2 x 125ml glasses per person.

Prosecco Spumante, Zellina, Italy

Made from 100% Prosecco, this full fizz style is all about fruit and freshness. Goes down a treat on the Iscoyd lawns...

Wine: 37.5ml (½ bottle) of red or white per person.

Sauvignon Blanc, Mount Hector, Wairarapa, New Zealand

Classic Kiwi from the North Island. Bags of gooseberry and lemon grass from the Matahiwi Estate, whose underlying style is elegance and finesse. Such a sensual wine would be fantastic with any of our fish dishes.

Or

Petit Chablis, Domaine du Colombier, France

Classic Chardonnay from the cool vineyards, which surround the village of Chablis. The limestone soil helps give Chablis its iconic flint and green apple style. A delight when served with any of our lighter mains and starters.

Or

Rioja Crianza, Bodegas Larchago, Spain

Having spent 12 months cooped up in American Oak barrels, this epicurean red is marinade of fat bacon, vanilla and sun ripened blackcurrants. This is a wonderful match to any of our richer and succulent mains. Hedonist Heaven!

Or

Pinot Noir, Mount Hector, Wairarapa, New Zealand

Stunning Antipodean from the North Island. This un-soaked velvety red is an elegant mouthful of prune, spice and hazelnut. Pinot Noir has an elegance and lightness which makes it a superb companion to white meat mains.

Toast: 1 x 125ml glass per person.

Jacques Copinet, Brut, Iscoyd Park's own cuvee: *This great Champagne, Chardonnay dominant gives a creamy and refreshing peach fizz. This 2nd Generation, award winning winery is based in the Cotes de Sezanne region which specialises in Chardonnay.*

Wine list

WHITE WINE

Chardonnay, Panilonco, Chile

Refreshing apricot and peach combine in this crisp white from the Errazuriz stable.

Sauvignon Blanc “Frutero”, Aves del Sur, Chile

Zesty Sauvignon Blanc from Bodegas Carta Vieja. This 200 year old winery uses the slopes of the Andes to ensure a slower ripening of their grapes which helps give this white an intense passion fruit and lemon grass backbone.

Chenin Blanc, Parrotfish, Olifant’s River - South Africa

This off dry Springbok is brimming with juicy pear drop and sun-kissed melons and has been crafted from vines on the Western Cape.

Pinot Grigio, Tenuta Viscone, Italy

Ever-popular white from Northern Italy. Delicate melon with a green apple zip. Whilst easily enjoyed on its own in Iscoyd’s parkland, it is equally at home with our lighter dishes.

Chenin Blanc, Simonsig Est, Stellenbosch, South Africa

Great value off dry Springbok brimming with juicy pear drop and honeydew melon. This 2nd Generation Estate is South Africa’s most awarded winery.

Sauvignon Blanc, Moulin Montarels – Coteaux Languedoc – France

This zesty white is grown on slopes overlooking the Mediterranean and the oyster beds of Sete. An elegant Sauvignon Blanc with delicate gooseberry and eucalyptus with a crisp backbone.

Rioja Blanco, Bodegas Larchago, Spain

Delicate passion fruit and lime combine in this crisp classic made from Chardonnay and Viura. Made in the Alavesa region of Rioja, this white is a wonderful accompaniment to fish dishes.

Viognier, Domaine de Brescou, Coteaux du Languedoc, France

Delightfully delicate white from Mediterranean vineyards. This cult grape variety produces a delicious palate of apricot and hazelnut.

Gewurztraminer, Simonsig Est, Stellenbosch, South Africa

Stunning late harvest white from the Cape. Off dry style brimming with white pepper and lychee, introduced by a rose petal perfumed nose.

Dry Riesling, Otto Gorgen, Mosel, Germany

This Artisan winery has been in the Gorgen Family since 1717. Matthias Gorgen is now steward of all winemaking and has been repeatedly recognised for making some of the Mosel’s finest Rieslings. Delightful zesty lime and warm apricot combine.

Sauvignon Blanc, Mount Hector, Wairarapa, NZ

Classic Kiwi from the North Island. Bags of gooseberry and lemon grass from the Matahiwi Estate, whose underlying style is elegance and finesse.

Gavi di Gavi, La Caplana, Piemonte, Italy

From sun kissed slopes surrounding the medieval town of Gavi, this deliciously crisp is made exclusively from 100% Cortese grape, which is indigenous to this North Italian wine region.

Petit Chablis, Domaine du Colombier, France

Classic Chardonnay from the cool vineyards, which surround the village of Chablis. The limestone soil helps give Chablis its iconic flint and green apple style. A delight when served with any of our lighter mains and starters.

Sancerre, Domaine du Carrou , France

Award winning Sauvignon from the Loire valley. Wine maker Dominique Roger chooses to hand harvest his grapes to ensure that only the best berries make it into the bottle. The ultimate hand crafted wines.

Chablis 1er Cru “Montmains” Domaine Marroniers, France

Classic Chardonnay from Northern Burgundy. A stunning glass of flint, Granny Smith with a walnut backbone from the Marroniers family.

Condrieu, Michel Chapoutier, Rhone, France

A jewel in the Northern Rhone's crown, and made by one of the world's greatest winemakers.

Corton Charlemagne, Domaine du Pavillon

The story goes that Charlemagne's favourite red was grown on these famous slopes. However his wife despaired of the red stains which became a permanent feature of his beard, and demanded that red grapes were replaced with white. Myth and folklore aside this wine remains one of the greatest white wines to have graced the earth. Coupled with the fact that it is made by Albert Bichot, voted White wine maker of the Year by the International Wine challenge, places this wine in the Oenological Pantheon .

ROSÉ WINE

Merlot, Aves del Sur, Chile

Strawberries and cream dominate this dry rosé, which makes it dangerously easy to drink. Wonderful summer drink in our stunning grounds.

Blush Pinot Grigio, Tenuta Viscone

Delightfully pink in colour this genteel rosé is a delicate mouthful of rose petal.

RED WINE

Merlot, Moulin Montarels, Coteaux de Languedoc, France

Plums linger long in the mouth in this gently spiced velvety red. A delightful match with lamb and duck.

Cabernet Sauvignon, Panilonco, Chile

Spiced blackcurrants and cedar dominate this medium bodied red, produced on the slopes of the Andes. Beautifully versatile and a great match for our mains.

Tempranillo, Valderba, Carinena, Spain

“Valderba” is the bubbling brook, which meanders through the Bodegas Senorio de Ayles, and then into the jaw-dropping gorge, which makes its backdrop. This unoaked Tempranillo offers a sumptuous mouthful of jammy blackcherries with a hint of cream.

Pinot Noir Reserve, Panilonco, Colchagua, Chile

Pinot Noir requires the utmost care and attention, and has got exactly that in this Reserve red. An elegant glass of prune, cedar and an herbaceous finish.

Shiraz, Stonefish, Hunter Valley, Australia

Pepper and chocolate combine in this smooth Antipodean ripper with a blackberry and vanilla backbone. A busy fruit driven red requires a hearty dish.

Malbec Reserve, Aconcagua, Argentina

Big and bold red from Bodegas Eclipse. A mighty backbone, which helps this wine, stand up to rich beef and game dishes, whilst a mid-palate of ripe blackberries and delicate hazelnut remains throughout.

Cotes du Rhone, Domaine Roc-Epine, France

A superb effort from award winning wine maker Pascal Lafond. This Grenache based red is a supreme example of what this grape can achieve in the right hands. Elegant raspberry with delicate spiced red cherries.

Chateau Clou du Pin, Bordeaux Superior, France

Quintessential Claret made from a blend of Merlot and Cabernet Sauvignon. The 2010 vintage has been heralded as a titan of a year, and this is a fabulous example of this forward vintage brimming with juicy red berries.

Rioja Crianza, Bodegas Larchago, Spain

Having spent 12 months cooped up in American Oak barrels, this epicurean red is marinade of fat bacon, vanilla and sun ripened blackcurrants

Pinot Noir, Mount Hector, Wairarapa, New Zealand

Stunning Antipodean from the North Island. This un-oaked velvety red is an elegant mouthful of prune, spice and hazelnut. A wonderful accompaniment with duck.

Chateauneuf du Pape, Domaine Lafond, France

Literally translated as the "New Castle of the Popes", this hill top village was the Summer Residence when the Papal Court moved to Avignon. It did not take long for the Holy See to notice that vines surrounding this idyllic spot produced great wines. This is a Grenache dominated Chateauneuf which has spent a period in Oak which gives it a vanilla backbone. A Herculean effort from Pascal Lafond.

Barolo, Giovanni Rocca, Monforte d'Alba, Italy

This iconic red from the Piemonte region in North Western Italy is a master class in intensity and finesse. Made from the Nebbiolo grape, which gives this wine incredible depth.

Amarone della Valpolicella Classico, Corte Vaona, Italy

Made using the Ripasso system, which dries the grapes after they are harvested. Amarone is renown for its power and higher alc. A blend of Corvina, Rondinella & Molinara. Award winning wonder .

Nuit St Georges 1er Cru, Domaine des Clos, France

Lovingly crafted by Gregoire Bichot, from the same Burgundian dynasty. A regal Pinot Noir from the Cote de Nuits. Spiced plums and jammy black cherries dominate with a subtle oaked backbone.

2007 Chateau de Pez, St Estephe, Cru Bourgoise, France

This Chateau is now under the stewardship of Champagne House Louis Roederer. Makers of the iconic Cristal Champagne. In recent years they have scoured Bordeaux for Chateau with the greatest potential, and Pez fell under their radar. Smooth elegance dominates this Cabernet Sauvignon / Merlot blend, which has had mild oak ageing to give a hint of vanilla.

2006 Chateau Clerc Milon, 5eme Cru, Pauillac, France

This jewel in the left Bank's crown is owned by Chateau Mouton Rothschild, whose own vineyards are also located in the small commune of Pauillac. So same sub region, same grapes and same winemakers, but at a fraction of Mouton's price.

CHAMPAGNE & SPARKLING WINE

Iscoyd Park, Jacques Copinet, Brut

This great value Champagne Chardonnay dominant, which gives a creamy and refreshing peach fizz. This 2nd Generation, award winning winery is based in the Cotes de Sezanne region which specialises in Chardonnay.

Jacques Copinet Rosé, Brut

This delicate pink has a beautiful as a delicate cherry and raspberry palate, and makes a fabulous statement on those special occasions.

Bollinger "Special Cuvee", Brut

Despite its notoriety, Bollinger is a boutique Champagne House and is one of the few Grande Marques which is still family owned. It has a high proportion of Pinot Noir in its blend, which gives it a richness and fullness, which is rarely found in among its peers. Absolutely Fabulous!

Magnum Louis Roederer, Brut Premier

Magnums are recognised as the perfect format for any wine. It slows the maturation and is the ultimate eye candy at any banquet or reception. Louis Roederer also produces Cristal Champagne but this magnum won't break the bank.

Rosé, Laurent Perrier, Brut

The world's greatest selling pink Champagne. Enough said !

1999 Winston Churchill, Pol Roger

So named, as this was “Winnie’s” favourite tippie when he wasn’t drinking Cognac! Pol Roger chose to name their Prestige Cuvee after the great man as a homage.

2004 Louis Roederer, Cristal

The world’s first own label Champagne, when it was crafted exclusively for Tsar Alexander of Russia. 5 years of ageing on the lees, using grapes solely from Grand Cru vineyards, produced only in great years and manual remuage ensures one the greatest Champagnes.

Cava, Rabetllat I Vidal, Brut, Penedes, Spain

Made from a blend of Xarel-lo and Chardonnay and matured for 13 months. Brioche and peach dominate.

Prosecco Spumante, Zellina, Extra Dry

Made from 100% Prosecco, this full fizz style is all about fruit and freshness. Goes down a treat on the Iscoyd lawns...

PUDDING WINE

Botrytis Semillon, Wellwood Estate, Orange, Australia

Honeyed apricot with a lime zip makes this a perfect accompaniment to lighter fruit based pudds.

2008 Chateau Rieussec, Sauternes, Frances

It has a floral bouquet with peach, tinned apricot, a soupcon of marmalade and touches of lemon curd developing with aeration. The palate is mellifluous on the entry, with great depth and a luscious vanilla note, with hints of orange peel, marmalade and quince towards the long finish.



Cocktail list

all drinks £7.50

Cosmopolitan

The modern classic, Vodka, Triple Sec and Cranberry with a squeeze of lime

Titian Cosmo

A new take on the classic version with a touch of strawberry

Margarita

Timeless refreshing combination of Tequila, Triple Sec and fresh lime juice or, if you dance a change, try a Peach Margarita

Lavender Aviation

A dry and zingy blend of Gin with Maraschino, lemon juice and lavender syrup

Eternal Promise

A unique and delicious mix of Bison Grass Vodka, crisp, pressed apple and green tea

Bridesmaid's Blush

Vanilla Vodka, white chocolate liqueur and rose petal syrup form the base of this creamy, decadent treat

Lynchburg Lemonade

One of Mr Jack's most popular classics - Jack Daniel's, Triple Sec, lemon juice and lemonade

Tartan Tie

A twist on the classic Mai Tai with Rum, Drambuie, lime and almond

Iscoyd Sling

Our Signature long drink consists of Sloe Gin, apricot, lemon juice and ginger beer and is sophisticated and refreshing

Wings of Love

A sweet & sour fruit punch with apple, strawberry, peach and melon shaken with fresh citrus and charged with soda

Kitty Hawk

Bourbon and ginger beer with the added intrigue of southern peach

Bellini

Cipriani's classic mix of white peach, lemon juice and Prosecco

Iscoyd Gin Punch

A light and refreshing combination of ingredients representing the British Empire - Strong, weak, sour, sweet and spice