
Wine Menu

West Green House Opera

White Wines

Price

Michel Servin, Vin de France

£19.00

this is a versatile and easy-drinking wine very much in the southern French tradition. Light and straightforward, with an up-front nose of citrus fruit, tinged with a subtle leafy character. Crisp and dry on the palate, with plenty of refreshing acidic bite. (Fr)



San Giorgio Pinot Grigio, Breganze

£23.00

Highly aromatic, with intense asparagus, grass and guava notes providing a captivating bouquet. The palate is a delicate mix of citrus fruit and mineral texture. Superb with seafood and creamy pasta dishes. (I)



Camino Real Blanco Rioja

£23.00

Ripe fruit flavours with notes of date and banana results in a mouth filling finish and pleasant aftertaste. Enjoy with buttery roast chicken, mildly spiced dishes or even fish and chips. (Sp)

Fathoms Sauvignon Blanc

£27.00

Typical of Marlborough Sauvignon, the bouquet springs from the glass, offering plumes of citrus, green grass and elderflower. The palate is a burst of crisp grapefruit and gooseberry flavours. (NZ)

Sancerre Blanc, Berthier

£32.00

Aromas of grapefruit and gooseberry leap from the pale lemon coloured glass, along with hints of lime, chalk and flint. Mineral texture, high acidity, vibrant green fruits and a long finish. (F)

Red Wines

Michel Servin, Vin de France

£19.00

Light and straightforward, with an up-front nose of citrus fruit, tinged with a subtle leafy character. Crisp and dry on the palate, with plenty of refreshing acidic bite.



Big Bombora Shiraz

£21.00

A medium weight red, with a pleasing balance between ripe fruit and savoury, earthy notes on the nose. The palate is succulent and mouth-filling, with lashings of red berry and brambles. (Aus)

Two Ridge Trail Merlot

£21.00

This wine is everything an Australian Merlot should be, easy drinking with soft supple tannins and lots of ripe blackfruits to give a plummy character. (Aus)

St Desir Pinot Noir

£27.00

A medium bodied Pinot that is easy to drink. Full of red cherries, blackberries and a subtle oak, the St Desir is perfect for lunch time or roast chicken. (F)



Marques De Laia Reserva, Rioja

£30.00

This Reserva Rioja has real depth of flavour thanks to the amount of time it spent aging on oak barrels. Ruby red with russet hues. This wine has developed aromas such as truffle and vanilla with a hint of cinnamon and clove. An intense palate with a strong finish. (S)

Châteauneuf-du-Pape, Les Puits Neuf

£42.00

This cuvée is made by one of the southern Rhône's most well-established producers. It is dark ruby in colour with a complex nose of spices and hints of pear. A smooth and lingering finish. (F)

Wine Menu cont.

Rosé Wines

Ormilles Rosé, Côtes de Provence

Price

£21.00

A light, dry and fruity rosé, with strawberry, red cherry flavours accompanying more subtle flavours of watermelon and nectarine. Soft acidity and delicate juiciness make for a refreshed palate. (F)



Terres De Berne Rosé 2015

£29.00

The Terres de Berne wines are a youthful and fruity expression of classic rosés of Provence. With a delightful salmon pink colour this has red fruit flavours in abundance. Perfectly balanced the flavours are well rounded and linger long on the palate. (F)

Desert Wines

Elysium Black Muscat

£23.00

Virtually black in colour, with a rose-like aroma, very intense on the palate and full of fantastic rich velvety fruit. One of the few wines that can stand up to chocolate puddings. Or try it poured over ice cream for the ultimate after-dinner treat! Half Bottle (USA)



Castelnau de Suduiraut, Sauternes

£24.00

With seductive aromas of fragrant orange blossom, spices and fudge. The smooth initial taste develops into soft sweetness on the palate backed by the delicate aromas that are found on the nose. Half Bottle (F)

Sparkling Wines

Prosecco Corte Alta, DOC

£25.00

A fresh, frothy wine with medium acidity and lots of accessible pear and peach fruit, without being too heavy or alcoholic. Delicate and aromatic with a light body and fine bubbles, this wine carries lots of fresh peach, pear, apricot and apple with a revitalising finish. (I)



Danebury Cossack

£38.00

The nose has fragrant charm orange blossom the palate starts with fresh fruit lime and slightly richer grapefruit. Mid depth white peach, pear a complex mix of flavours but there is underlying freshness pink grapefruit and apple the finish long mineral and flinty. (E)

Jenkyn Place Rosé

£42.00

Jenkyn Place Sparkling Rosé 2009 is a complex but accessible wine with delicate and concentrated red summer fruits. The initial gently tannic structure of the wine in its early stages has given way to reveal a harmonious pallet of wild strawberry and cherry, with notes of jasmine and violet emerging after some time in the glass.(En)



Perrier-Jouët Grand Brut NV

£55.00

Produced in the Epernay region of Champagne, and dating back to 1811, Perrier Jouët consistently produces excellent Champagnes. The style is friendly and open, with a refreshing ripeness to the soft, apple fruit and a zesty mousse. Perfect with canapes. (F)

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