

BESPOKE CUISINE

In-house Catering and Events

Wine List



Inspired wines for sublime food

In-house | Personal Chef | Gourmet Food Delivery

BESPOKE CUISINE

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Bespoke Cuisine at HOME:

- Private lunches and dinners
- Banquets and weddings
- Informal buffets and BBQ
- Cocktail and canapés parties
- Residential and holiday cooking
- Personal chef
- Weekend house parties
- Picnic hampers and sporting events
- Shooting and fishing parties
- Gourmet food delivery



Bespoke Cuisine at WORK:

- Boardroom lunches and dinners
- Buffets
- Corporate hospitality
- Cocktail and canapés receptions
- Product and company launches
- Office lunches delivered



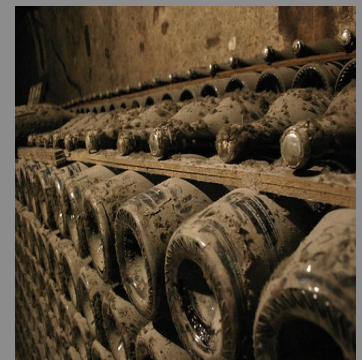
"Craig is always a star; great food and excellent service." Lord & Lady Balniel
"Great food — some of the best we've had." Johnny Bute, Marquess of Bute
"Everything was wonderful: food, service, attention to detail." Mr and Mrs Larnach

"Craig and the team were great, and the food was excellent." Sir Fraser and Lady Morrison

"Truly excellent food; we had a wonderful time." Mr Buffini

"Craig was fantastic. The scallops were better than what we had in Claridges a few days later." Rt Hon Q Davies MP

"Delicious food, which everyone enjoyed. Well done!" Mrs C Harris



Sublime food | Impeccable service | Inspired wine-matching | Fine wines and spirits |
Sourcing the finest, local, seasonal ingredients | Full events management service |
Crockery, glassware, cutlery and linen hire |

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Champagne & Sparkling Wine

Toso Sparkling Brut NV, Argentina	£8.00
Prosecco Frizzante Spago Brut, Italy	£10.00
Prosecco di Valdobbiadene Jeio Brut, Italy	£12.00
Rocco Venezia Prosecco Brut, Italy	£15.00
Graham Beck Estate Brut NV, South Africa	£22.00
Chapel Down Brut NV, England	£22.00
Champagne Gobillard Brut Tradition NV, France	£30.00
Champagne Gobillard Grande Reserve 1er Cru, France	£35.00
	Magnum £60.00
	Jeroboam £120.00
Pommery Brut NV, France	£45.00
Champagne Gobillard 1er Cru, 2004, France	£40.00
Champagne Gobillard Blanc de Noir NV, France	£46.00
Bollinger, Special Cuvée NV, France	£50.00
Pommery Brut Vintage , 1996, France	£55.00
Bollinger Grand Année, 1999, France	£100.00
Krug Grande Cuvée NV	£130.00
Krug 1996	POA
<i>Rosé</i>	
Graham Beck Rosé Brut, 2006, South Africa	£17.00
Rocco Venezia Rosé Brut, Italy	£19.00
Champagne Gobillard Brut Rosé, France	£25.00
Champagne Gobillard Rosé 1er Cru, 2004, France	£32.00
Pommery Brut Rosé NV, France	£32.00
Trentham Estate Sparkling Shiraz, Australia	£14.00



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White

Forge Mill Sauvignon Blanc, 2007, South Africa	£9.00
Viña Mocen Verdejo/Viura, 2007, Rueda, Spain	£10.00
Turckheim Reserve Pinot Gris, 2006, Alsace, France	£13.00
Echeverria Sauvignon Blanc, 2007, Chile	£13.00
Brampton Chenin Blanc, 2007, South Africa	£13.00
Binder <i>Highness</i> Riesling, 2006, Australia	£14.00
Brampton Sauvignon Blanc, 2007, South Africa	£15.00
Brampton Unoaked Chardonnay, 2007, South Africa	£15.00
Brampton Viognier, 2007, South Africa	£15.00
Kahurangi Estate Gewurtztraminer, 2007, New Zealand	£15.00
Pike's <i>White Mullet Blend</i> , 2007, Australia	£18.00
Te Mata <i>Woodthorpe</i> Sauvignon Blanc, 2007, New Zealand	£15.00
Allan Scott Riesling, 2007, New Zealand	£15.00
Crozes-Hermitage Blanc Cave de Tain, 2006, France	£15.00
Pouilly Fumé Les Berthiers, 2007, France	£17.00
Chablis 1er Cru Beauroy La Motte, 2005, France	£18.00
Casa Marin Sauvignon Gris, 2007, Chile	£20.00
Chablis, Domain Louis Moreau, Premier Cru Vaillons, 2004	£28.00
Molly Dooker <i>Violinist</i> Verdelho, 2006, Australia (limited release)	£30.00

Red

Sarría Reserva, 2001, Navarra, Spain	£10.00
Andes Peak Reserve Carmenere, 2005, Spain	£10.00
Sierra Grande, 2008, Chile	£10.00
Trentham Syrah/Viognier, 2006, Australia	£13.00
Trentham Petit Verdot, 2006, Australia	£13.00
Mischa <i>Eventide</i> Shiraz, 2006, South Africa	£13.00
Brampton Mouverde/Grenache, 2006, South Africa	£14.00
Kaapzicht Pinotage, 2005, South Africa	£14.00
Kahurangi Estate Pinot Noir, 2007, New Zealand	£14.00
Brampton Cabernet Sauvignon, 2006, South Africa	£14.00
Brampton <i>Old Vines Red</i> , 2007, South Africa	£15.00
Chianti Rufina, Basciano, 2006, Italy	£15.00
Te Mata <i>Woodthorpe</i> Gamay Noir, 2008, New Zealand	£15.00
Crozes-Hermitage Rouge Cave de Tain, 2005, Rhone, France	£15.00
Te Mata <i>Woodthorpe</i> Cabernet Merlot, 2005, New Zealand	£16.00
Pike & Joyce Pinot Noir, 2005, Australia	£18.00
Chapel Down Rondo Pinot Noir, 2005, England	£18.00
Bouchard Finlayson <i>Hannibal</i> , 2005, South Africa	£19.00
Bouchard Finlayson <i>Galpin Peak</i> Pinot Noir, 2007, South Africa	£22.00
A Crux Malbec, 2005, Argentina	£22.00
Meerlust Pinot Noir Reserve, 2000, South Africa	£28.00
Gevry Chambertin <i>Clos de la Justice</i> Vallet Freres, 2004, France	£35.00

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Pudding, Sherry & Port

Port

Quinta Noval LBV, 2001	£15.00
Quinta Noval 10 Year Tawny	£19.00

Sherry

Manzanilla Barbadillo	£12.00
Fernando de Castilla Fino	£13.00
Fernando de Castilla Antique Pedro Ximenez	£22.00
Fernando de Castilla Antique Oloroso	£23.00

Pudding

Araldica Moscato Passito, 2004, Italy (37.5cl)	£11.00
Trentham Taminga 2005, Australia, (37.5cl)	£12.00
Muscat Baumes de Venise, 2003, Rhone Valley, France (37.5cl)	£12.50
Veltevrede Cape Muscat, 2007, South Africa (37.5cl)	£13.00
Etim Late Harvest Grenache, 2006, Spain	£13.50
Capricho de Goya, Navarra, Spain (37.5cl)	£14.00
Castlenau de Suduiraut, 2004, Sauternes, France (37.5cl)	£16.00
Principe de Viana Late Harvest Chardonnay, 2006, Navarra, Spain	£16.00

Cognac & Armagnac

Cognac

Armagnac

Whisky & Spirits

Whisky

Glenfiddich 12 Year Old	£25.00
Benromach	£25.00
Jura 10 Year Old	£35.00
Jura Superstition	£40.00

Gin

Hendrick's	£20.00
Tanqueray No. 10	£25.00

Vodka

Belvedere	£25.00
Grey Goose	£25.00
Russian Standard	£25.00

Rum

Mount Gay	
Appleton Estate	

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Liqueurs

Drambuie

Glavya

Baileys

We have a selection of liqueurs and spirits, do not hesitate to request them when discussing your event with us.

