



## RECEPTION DRINKS PACKAGES

### RECEPTION COCKTAILS

£13.00 For One Cocktail Per Person

#### YOUR CHOICE OF:

##### MALFYS FIZZ

Elegant and fruity mix of Malfy's Rosa gin, pamplemousse liqueur, passion fruit syrup and a dash of pink grapefruit juice. Topped with a prosecco and garnish with pink grapefruit zest.

##### BRITISH BRAMBLE SLING

Our premium Herefordshire Chase apple and rhubarb gin combined with blackberry puree and liqueur. Well shaken with fresh lime and topped with sparkling soda. Served tall over ice. Decorated with berries and lime.

##### PINEAPPLE & APRICOT MARGARITA

1800 Tequila muddled with fresh pineapple chunks and shaken with apricot liqueur, fresh lime juice and sugar. Served short over cubed ice and garnished with caramelised cumquats and Szechuan pepper flowers for a sweet and spicy aroma.

##### BRUM BRULEE

Pugilist spiced rum from the Warwickshire distillery and Campari well shaken with pineapple and fresh lime juice, garnished with caramelised dehydrated pineapple wheel.

Soft drinks or No-secco are available as a non-alcoholic alternative.

### WINE, BEER & SOFT DRINKS

£7.00 Per Person

One 125ml glass of Rare Vineyards Marsanne-Viognier, Rare Vineyards Malbec or Whispering Angel Cotes De Provence Rose or bottled beer or soft drink alternatives.

### CHAMPAGNE RECEPTION

£12.00 Per Person

One 125ml glass of Champagne with soft drink alternatives.

### SPARKLING RECEPTION

£9.00 Per Person

One 125ml glass of Prosecco with soft drink alternatives.

### BOTTOMLESS FIZZ PACKAGES

30 minutes - £25.00 Per Person

60 minutes - £40.00 Per Person

Unlimited Prosecco with soft drink or Nosecco alternatives.

All prices include VAT.



A selection of our cocktails are available as a non-alcoholic version, please look for the symbol.

## BRIGHTSMITH WINE MENU

### WINE

#### OUR SUGGESTIONS:

##### WHITE

Rare Vineyards Marsanne-Viognier - £38.00  
L'Aristocratico Pinot Grigio Trentino - £45.00  
Vidal Sauvignon Blanc, Marlborough - £50.00

##### RED

Rare Vineyards Malbec, Pays d'Oc Melbec - £39.00  
J Moreau et Fils Merlot, Vin de France - £40.00  
Vidal Reserve Pinot Noir, Marlborough - £52.00

##### ROSE

Mirabeau Pure Rose - £50.00

#### PREMIUM SELECTION

##### WHITE

Gavi Ca Bianca - £51.00  
Paco & Lola Lolo Tree Albariño, Rías Baixas - £55.00  
Chablis, Paul Deloux - £79.00

##### RED

Valpolicella Classico, Superiore Ripasso Le Poiane, Bolla - £69.00  
Baigorri Rioja Reserva - £89.00

##### ROSE

Whispering Angel Cotes De Provence Rose - £65.00

### CHAMPAGNE AND SPARKLING

#### SPARKLING SELECTION

##### GLASS 125ML

Alberto Nani Organic - £10.00

##### BOTTLE

Alberto Nani Organic - £50.00

#### CHAMPAGNE SELECTION

##### GLASS 125ML

Pommery Brut Royal - £15.00

##### BOTTLE

Pommery Brut Royal - £95.00  
Bollinger Special Cuvee Brut - £150.00  
Bollinger Rosé Brut - £155.00  
Pommery Brut Apanage - £155.00  
Pommery Grand Cru Royal - £190.00

All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about ingredients used, please ask a member of the Management Team. Adults need around 2000 Kcal per day. All prices are inclusive of VAT. A 12.5% discretionary service charge will be added to your bill.





## BRIGHTSMITH DRINKS MENU

### BOTTLED BEERS AND CIDER

Estrella Damm 330ml 4.6% abv – £5.90

Budweiser 330ml 4.5% abv – £5.90

Aspall Draught Cyder 330ml 5.5% abv – £6.90

Estrella Galicia 330ml 0% abv – £5.50

### BRIGHTSMITH WINES BY THE GLASS

#### WHITE

Rare Vineyards Marsanne-Viognier

125ml – £7.50

175ml – £10.00

250ml – £13.00

Bottle – £38.00

#### RED

Rare Vineyards Malbec

125ml – £8.00

175ml – £10.50

250ml – £13.50

Bottle – £39.00

#### ROSE

Mirabeau Pure Rose

125ml – £8.50

175ml – £13.00

250ml – £7.50

Bottle – £50.00

### SOFT DRINKS

Franklin & Sons Rhubarb Lemonade 275ml – £4.70

Franklin & Sons Raspberry Lemonade 275ml – £4.70

Franklin & Sons Cherry & Plum 275ml – £4.70

Coca-Cola 200ml – £3.50

Coca-Cola Diet 200ml – £3.50

Coca-Cola Zero 200ml – £3.50

Fever-Tree Lemonade 200ml £3.50

Still Water 330ml – £3.80

Sparkling Water 330ml – £3.80

Still Water 750ml – £5.90

Sparkling Water 750ml – £5.90

### COCKTAILS

#### Clover Club

A timeless gin classic perfected over generations. A simple yet exquisite combination of Chase GB Gin, raspberry liqueur and syrup, shaken vigorously with lemon juice. Served straight up and dusted with dried raspberries to garnish.

#### Fig Sour

A generous pouring of Chase GB gin and fig liqueur, shaken with fresh lemon juice and a touch of sugar syrup for sweetness. Served over an ice block with a merlot float and dried figs.

#### Malfy's Gin Fizz

Elegant and fruity mix of Malfy's Rosa gin, pamplemousse liqueur, passion fruit syrup and a dash of pink grapefruit juice. Topped with a prosecco and garnish with pink grapefruit zest.

#### British Bramble Sling

Our premium Herefordshire Chase apple and rhubarb gin combined with blackberry puree and liqueur. Well shaken with fresh lime and topped with sparkling soda. Served tall over ice. Decorated with berries and lime.

#### Stewed Apple Bourbon Smash

Combining all the ingredients of a classic stewed apple recipe with all the complexity and intensity of a high quality bourbon. Apple puree, lemon, cinnamon and honey vigorously shaken with Woodford's Reserve Bourbon. Served short over an ice block and garnished with a caramelised dehydrated apple slice.

#### Anise Pear Martini

Chase premium Herefordshire vodka shaken with pear puree, juice and liqueur with a dash of Peychauds anise bitters. Served in a coupette over an ice block. Garnished with a gilded dehydrated pear slice, lemon oil and star anise for subtle fragrance.

#### Three Rum Punch

Our in-house raisin and vanilla infused Plantation Rum and Diplomatico reserve rums shaken with pineapple, fresh lime and sweet passion fruit syrup. Served over ice in a tiki jar and decorated with pineapple leaves and a flaming Wray and Nephew rum passion fruit shell.

#### Brum Brulee

Plantation Dark rum and Campari well shaken with pineapple and fresh lime juice. Sweetened with a dash of sugar syrup and garnished with a caramelised dehydrated pineapple wheel.

#### Spicy Blood Orange Margarita

1800 Tequila shaken with blood orange, fresh lime and agave syrup with a hint of tabasco to bring a mild spice kick in to this well balanced and zingy twist on the classic margarita. Served short over cubed ice. Garnished with a blood orange wheel, sliced chilli and a spiced salt rim.

#### Sazerac

Enjoy an after dinner tippie with a journey back to the New Orleans cocktail culture of yester year. Courvoisier VSOP stirred to perfect dilution with Peychaud's bitters and sugar. Served in an Absinthe rinsed martini glass and garnished with lemon oil and zest.

#### Smoked Cherry Wood Old Fashioned

The Brightsmith twist to the classic 'Old Fashioned'. Woodford's Reserve bourbon stirred with Angostura bitters and demerara syrup. Sprayed with orange oil and smoked with Cherry wood chips.

#### Negroni

A true gin classic for those with a more complex pallet. Chase gin stirred down with Campari and Antica Formula. Garnished with a fresh orange slice giving this drink just a hint of sweetness in this very complex and bitter drink.

#### The Last Word

This gin based boozy classic dates back to the early 1900's and is believed to have its roots set from the Detroit Athletics Club by Frank Fogarty aka. 'The Dublin Minstrel'. A fine monologue artist of his time. The title of this concoction speaks for itself. Proceed with caution. Equal parts gin, chartreuse, maraschino liqueur and fresh lime, shaken and served straight up in a chilled martini glass. Garnished with a rosemary sprig and maraschino cherries.

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