

**COMPANY
OF COOKS**

WINE & DRINKS LIST 2026

**ONE BIRDCAGE WALK
April – September 2026**



Drinks

Drinks Reception Packages

Please choose one of our drinks packages or let us create a bespoke package for you.
(min 20 guests)

S t J a m e s	W e s t m i n s t e r	T h e M a l l	J u b i l e e
£20.50	£39.50	£55.00	£69.50
45 minute drinks reception including:	1 hour drinks reception including:	1 hour drinks reception including:	2 hour drinks reception including:
Unlimited house wine and beer	Unlimited house wine and beer	Unlimited house wine and beer	One glass of prosecco on arrival
Fruit juice and seasonal fizz	Fruit juice and seasonal fizz	Fruit juice and seasonal fizz	Unlimited house wine and beer
Still & Sparkling water	Still & Sparkling water	Still & Sparkling water	Fruit juice and seasonal fizz
Crisps and popcorn	4 canapes per person (please choose from our canape menu)	4 bowl food items per person (please choose from our bowl food menu)	Still & Sparkling water
	Crisps and popcorn	Crisps and popcorn	5 canapes per person (please choose from our canape menu)
			Crisps and popcorn

V – Vegetarian, VE – Vegan

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

All prices are per person and exclude VAT

Please note that our menu offerings are subject to seasonal availability and may change.

Cocktails

ALCOHOLIC COCKTAILS

Price per litre (serves five)

Classic Pimm's - £36.50

Pimm's No. 1 with lemonade, with classic garnish and ice

Gin Fizz - £36.50

Gin, ginger & elderflower, lime juice

Dark & Stormy - £38.50

Rum, lime juice, ginger beer

Apple Spritz Vodka - £38.50

Cloudy apple juice, lemon juice, tonic water, apple garnish

NON - ALCOHOLIC COCKTAILS

Price per litre (serves five)

Sting of the Bee - £26.00

A delicious honey based mocktail with a little ginger spice
Lemon & ginger | honey | lime juice

English garden - £26.00

The basil & cucumber add a crispness to this mocktail
Cucumber | basil | elderflower | cloudy apple juice

Pomegranate Fizz - £30.00

These pomegranate fizz mocktails are perfect for celebrating
Pomegranate juice | fresh orange juice | lime juice | sparkling water

Rosemary & Grapefruit - £30.00

The perfect refreshing mocktail, great for any type of event
Grapefruit juice | rosemary | sparkling water

Looking for more non-alcoholic options?

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S P A R K L I N G

Ridgeview Bloomsbury, East Sussex, England – £70.00

Ridgeview signature blend Bloomsbury is light golden in colour with a fine, persistent mousse. Citrus fruit aromas with hints of melon and honey.

Ridgeview Fitzrovia Rosé, East Sussex, England – £80.00

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

Ca' di Alte, Prosecco Spumante Extra Dry, Italy – £39.00

A light straw yellow with fine bubbles. A pleasant bouquet with notes of pear and floral hints is followed by a very bright, clean and lifted, palate. The finish is very dry, with lingering freshness.

Azzillo Cremant d'Alsace, Domaine Jean-Baptiste Adam, Brut NV, France – £48.00

A traditional method blend of Pinot Blanc, Pinot Auxerrois and Pinot Noir. Pale lemon in colour with a delicate mousse, it has a highly expressive nose of stone fruits and white flowers. The palate is round with peachy stone fruit flavours balanced perfectly by the fine mousse and zesty citrus acidity.

Champagne Vauban Frere Brut – £75.00

A blend of Premier Cru Pinot Noir from the vineyards of Bisseuil and Pinot Meunier of Damery with a blended reserve wine. A fruity nose with a fresh, light, lively and balanced palate, with a long lasting flavour.

R O S E

Pinot Grigio Ramato 'Il Barco', Carlo Botter, Italy – £39.50

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

Vergelegen Florence Rose, Stellenbosch, South Africa – £45.00

Pressing to achieve delicate colour, separate fermentations and undergoing extended lees age for 6 months before blending. Strawberry and raspberry notes with a delicate acidity.

Coteaux d'Aix-en-Provence Rosé, Maison Aix, France – £56.00

The wine has an aromatic bouquet with notes of fresh red berries and delicate hints of white flowers. On the palate, it is vibrant and balanced, with subtle notes of grapefruit and juicy melon, complemented by a fine mineral edge that adds depth and precision. The finish is long and refreshing.

Luberon Rosé, Famille Perrin, Southern Rhône, France – £70.00

Deep pink in colour. It has a fresh, Provençal nose with aromas of wild strawberry and white nectarine. The palate is juicy and vibrant with notes of raspberry and pink grapefruit, leading to a refreshing and moreish finish.

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W H I T E

El Zafiro 'Extremadura' Blanco, Pardina/Chardonnay, Spain – £31.00

A fresh and lively white from the far west of Spain that combines the local Pardina grape variety with the renowned Chardonnay.

Hamilton Heights, Chardonnay, Australia – £34.00

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

Western Cape Chenin Blanc, Liberty Fairtrade, South Africa – £37.00

This wine is pale lemon in colour with youthful hints. Delicate aromas of fresh apples are matched with notes of stone and tropical fruits such as peach and pineapple. On the palate, this wine is refreshing and vibrant with crisp acidity.

'Naturete' Organic Verdejo, Bodegas Parra Jiminez, Spain – £38.50

On the nose, preserved lemon, lime flesh and white peach is complimented by a strong slatey minerality. Beautifully crisp and dry on the palate, a fine citrus flavour and intriguing minerality gives way to a clean and refreshing finish.

Vinho Verde 'Barrete' AB Valley Wines, Minho, Portugal – £38.50

Fermentation takes place in steel to preserve the ripe fruit characters, creating a fresh and young Vinho Verde, which is incredibly fruit driven. Filled with citrus and floral notes, followed by a mineral character on the finish, with the authentic spritz of the Vinho Verde style.

Fiano 'Dal Vulcano' Beneventano, Campania, Italy – £43.00

A fresh and balanced profile, with vibrant tropical fruit flavours and excellent persistence. An intense bouquet of honey and tropical fruit aromas. Rich and textured, with elegant flavours of hazelnuts, honey, and subtle spice, complimented by tropical fruit notes such as pineapple and a refreshing mineral finish..

Piquepoul 'Esprit des Vignes', France – £49.00

This is a ripe zesty wine, with evoking citrus, apple and floral aromas, with a juicy white peach flavour. It is crisp, rich and saline on the finish.

Wairau River Sauvignon Blanc, New Zealand – £52.00

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

Mâcon-Villages, Domaine Perraud, Burgundy, France – £70.00

Bright yellow in colour, with lively citrus, ripe apple and fragrant white flower aromas on the nose. The palate is medium bodied, generous and round with beautifully rich stone fruit flavours that are tempered by a fresh, zippy acidity.

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R E D

El Zafiro 'Extramedura' Tinto, Tempranillo/Shiraz, Spain – £31.00

This inspired blend combines cherry and strawberry fruit character of the local Tempranillo with the spice and structure of Shiraz.

Hamiton Heights, Shiraz, Australia – £34.00

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

Merlot 'Le Tuffeau', Languedoc, France – £38.50

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

Tunante Rioja Tempranillo Tinto, Fincas de Azabache, Spain – £40.00

Exhibiting typical Tempranillo character of cherry, raspberry and plum with notes of liquorice.

'Punto Alto', Malbec, Argentina – £40.00

Dark purple in colour with bramble fruits and black cherries on the nose.

Montepulciano d'Abruzzo Riserva, 'Tor del Colle', Italy – £43.00

Vibrant savoury spicy dark fruits and warm oak make this excellent value Montepulciano d'Abruzzo Riserva.

Wairau River Pinot Noir, New Zealand – £52.00

An excellent expression of varietal character with concentrated notes of raspberry, cherry and wild berry fruits, accompanied with rich savoury bramble, hints of oak and supple tannins for an elegant structure.

Château Los Boldos Tradition Réserve, 'Tradición Reserva' Cachapoal Valley Merlot, Chile – £52.00

This wine is an intense ruby red colour. Aromas of ripe red fruits including raspberries, strawberries, and sour cherries are blended with a light spicy touch. On the palate this wine is balanced and fresh with soft and pleasant tannins.

Dominique Morel, Beaujolais-Villages, France – £57.00

This Gamay is bright ruby in colour, with pronounced cherry perfumes. The rounded palate is full of fresh, ripe red berry fruit. Elegant, well balanced with good acidity, this is a great example of Beaujolais-Villages.

Heppington Vineyards Pinot Noir, England – £70.00

This delightful Pinot Noir offers a hint of oaky savouriness with bright notes of raspberry sorbet and a cherry finish.

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Beer and softs

BEER AND CIDER

Peroni Nastro Azzurro 330ml	£6.50
Heineken 330ml	£6.50
Peroni 0.0% 330ml	£5.25
Heineken 0.0% 330ml	£5.25

Pre-order selection:

Peroni Gluten Free 330ml	£6.70
Asahi Super Dry 330ml	£6.50
London Pride 330ml	£7.00
Meantime Pale Ale 330ml	£6.70
Meantime London Lager 330ml	£6.70
Cornish Orchard Gold Cider 500ml	£7.50

SOFTS

Freshly squeezed orange juice (per litre)	£15.50
Pressed Suffolk apple juice (per litre)	£15.50
Cranberry /apple juice /orange juice (per litre)	£8.50
Elderflower fizz (per litre)	£8.50
Still and sparkling mineral water (750ml)	£4.00
Soft drinks (330ml can)	£3.50
Pepsi Diet Pepsi Sprite	

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Thank You

Anastasia Sanduta
One Birdcage Walk

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