



  
RIDGEVIEW  
ENGLAND

  
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RSA | COMPANY  
OF COOKS

Spring and Summer 2025

RSA HOUSE

DRINKS MENUS APRIL TO SEPTEMBER 2024

# Cocktails

Please choose a maximum of three cocktails.  
Minimum order of 10 per cocktail.

## **Amaretto Sour - £12.00**

Luxardo Amaretto | Lemon Juice | Sugar syrup

## **Elderflower Collins - £12.00**

Suffolk Distillery Gin | Elderflower liqueur | Lemon juice |  
Sugar syrup | Fresh cucumber (infused)

## **Mojito - £12.00**

Suffolk Distillery Gin | Lime juice | Sugar syrup | Fresh mint  
(infused)

## **Espresso Martini - £12.00**

Sapling Vodka | Fair Café liqueur | Cold brew espresso |  
Vanilla syrup | Sugar syrup

## **Old Fashioned - £12.00**

Whiskey by The English | Whiskey Distillery | Angostura Bitters  
| Fresh oranges (infused)

## **Pornstar Martini - £12.00**

Sapling Vodka | Passoa | Vanilla syrup | Passionfruit puree  
| Lime juice

## **Chambord Bramble - £12.00**

Suffolk Distillery Gin | Chambord | Lemon juice | Sugar syrup

## **Kumquat Margarita - £12.00**

El Rayo Tequila | Fair Kumquat Liqueur | Agave nectar | Fresh lime juice

## **Negroni - £12.00**

Suffolk Distillery Gin | Martini Rosso | Campari | Fresh oranges (infused)

## **Strawberry Daiquiri - £12.00**

Suffolk Distillery white rum | Strawberry liqueur | Lime juice | Sugar syrup |  
Strawberry puree

## **Cosmopolitan - £12.00**

Absolut Citron | Cointreau | Lime juice | Cranberry juice

## **Lychee Martini - £12.00**

Sapling vodka | Lychee liqueur | Lychee puree | Sugar syrup

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 cocktail and exclude VAT

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

# Mocktails

Price is per one litre jug (approx. four glasses).  
Please choose a maximum of two mocktails.

## **Ginger & Lemongrass Sparkling Fizz – £34.00**

Lemongrass | Ginger | Sparkling water

## **Lime and Mint Mojito – £34.00**

Lime & Mint cordial | Soda water | Fresh Lime

## **Rock Shandy – £34.00**

Ginger ale | Soda water | Angostura bitters

## **Smokehouse Iced Tea – £34.00**

Earl grey tea | Orange juice | Maple syrup

## **Caleno Tropi-Cali – £38.00**

Light & Zesty | Pineapple juice | Fresh lemon juice | Sugar syrup |  
Mint

## **Caleno Dark & Stormy – £38.00**

Dark & Spicy | Ginger Ale | Fresh Lime

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# Wines With A Conscience

## ORGANIC | BIODYNAMIC | SUSTAINABLE

Organic wine is made from grapes that were farmed organically. Biodynamic wine goes beyond organic practices in an effort to balance the entire vineyard with nature and the moon cycles. Sustainable practices are based on farming that is not only good for the environment, but also makes economic sense. As consumer demand grows for wines aligned to a more responsible philosophy. We have been scouring the wine-producing world to ensure we have a wide range available. We will now be offering a variety of organic, biodynamic, sustainable and vegan wines on our Wine with a Conscience wine list.

### WHITE

#### **Catarratto `Contrade Bellusa` 2020, Southern Italy, Sicily sp, org – £40.00**

Sicilian Catarratto sourced entirely from organic vineyards which sit on soils made up of silt, limestone, sand and clay. A pale straw colour with a fresh and zesty nose. The palate is crisp and balanced, evocative notes of Sicilian melon, white blossom and grapefruit are in abundance with a citrus acidity and a subtle mineral complexity on the finish.

#### **Pinot Blanc `Les Natures` Domaine Jean-Baptiste Adam 2019, France, Alsace sp, org, vgn – £50.00**

This Pinot Blanc is bright yellow colour with golden hues and surprising ripeness lending weight and softness. The grapes are hand picked and vinified in century old traditional wooden casks to express the natural fruit characters of apples and stone fruits with elements of baked fruits and cinnamon.

#### **Bianco di Custoza, Agricola Gorgo 2021, Italy, Veneto sp, org, vgn – £55.00**

This elegant white from the Bianco di Custoza region of Veneto is a pale lemon colour with a fresh nose of apple and honeysuckle. The palate is soft and round with pink lady apples, lemon peel and peaches, fresh acidity and a pronounced mineral note gives good balance and structure to the wine.

#### **Heppington Vineyards Pinot Gris 2021 – £70.00**

The debut wine of Heppington Vineyard made from Pinot Gris vines which sit on a gentle south facing slope with views over Canterbury Cathedral. A pale gold in colour with notes of orchard fruits and English hedgerow. The palate is fresh with notes of apple, peach and honeysuckle, all complemented by a zesty acidity.

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# Wines With A Conscience

## R E D

### **Nero d`Avola `Contrade Bellusa` Terre Siciliane 2020, Southern Italy, Sicily sp, org – £38.00**

A rich, ruby red in colour with violet reflections and a pronounced nose of dark cherries and bramble fruits. The palate is juicy with cherry jam, plum, blackberries and a subtle liquorice and vanilla note on the finish. Excellent balance of acidity, ripe fruits and soft tannins.

### **Primitivo 'Ruminat' Lunaria, Cantina Orsogna 2020, Central Italy, Abruzzo sp, bio, vgn – £50.00**

This Primitivo is a bright ruby red in colour. On the nose, aromas of black cherry and violets leap from the glass. The palate is soft and smooth with notes of sweet black cherries and blackcurrant fruits combined with notes of cinnamon and cloves supported by lovely soft tannins. Well balanced with a fresh acidity and a long, fruity finish.

### **Rasteau Le Vieux Logis, France, Rhone Valley – £58.00**

This wine sees a 6-week cool fermentation followed by 10 months of ageing in concrete tanks to add complexity and subtle oxidative flavours. The nose is powerful, concentrated with black fruits, black olive and spices. This is confirmed by the palate and tied together by present but beautifully silky tannins.

### **Heppington Vineyards Pinot Noir 2021 – £72.00**

An excellent English red wine. This Pinot Noir offers a hint of oaky savouriness with bright notes of raspberry sorbet and a cherry finish.

# Sparkling and Champagne

## **Prosecco Spumante`Borgo del Col Alto` Extra Dry NV, Italy, Veneto, vgn - £42.00**

Prosecco is the fashionable dry sparkling wine produced from Glera (formally known as prosecco) grapes grown in the hills of Treviso, Veneto region. It is a pale and delicate wine with a fine mousse and persistent fine bubbles. The clean fruity aromatic bouquet contains hints of flowers, honey and apple leading to a well balanced, light and fresh palate.

## **Hindleap Classic Cuvee Brut, Bluebell Vineyards 2015, England, East Sussex vgn - £70.00**

The Hindleap vineyard was planted in 2005 on chalk and sandstone soils adjacent to the Bluebell Railway and on the fringes of the Ashdown Forest. Fragrant and floral on the nose, the palate has notes of orange zest, citrus, white blossom and fresh green apple. The creamy mousse is well balanced by a crisp and fresh acidity.

## **Champagne De Malherbe Brut N.V. France, Epernay sp, vgn - £68.00**

A soft and well rounded Champagne that exhibits typical attractive brioche aromas with hints of red fruits and citrus. The extended maturation on the lees gives a supple balance, with a hint of minerality that makes this wine a classic example of regional terroir. Well structured with a persistent mousse, it is round and full in the mouth, with hints of vanilla and biscuits on the finish.

## **English Sparkling, Bloomsbury NV, Ridgeview, England, Sussex - £95**

Bright, fresh, and fruit-driven with vibrant citrus aromas and notes of lemon zest, green apple and honey. The bestselling imprint of Ridgeview Estate, this wine epitomises the Classic Method English style sparkling. An RSA favourite – delightful as an aperitif and delicious with canapes.

## **Champagne, Brut, La Cuvée, Laurent-Perrier, NV, France - £110**

La cuvée comes from the purest grape juice and it alone is hand-crafted by Laurent-Perrier to create wines of extreme delicacy and palate-pleasing freshness through lengthy cellar-ageing.

## **Champagne, Brut, Laurent Perrier Rose, France - £145**

Cuvée Rosé was created in 1968 from the boldness and unique savoir-faire of Laurent-Perrier. Perfected at each stage of its making, Cuvée Rosé is acknowledged for its consistency and its high quality. It is characterized by its ripe red fruit aromas, a high intensity and great freshness.

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# White Wine

## W H I T E

### **El Zafiro Blanco 2020, Spain, Extremadura vgn – £30.00**

A fresh and lively white from the far west of Spain that combines the local Pardina grape variety with the renowned and supple Chardonnay. Modern winemaking preserves crisp green herb and floral aromas with white fruits such as apple and peach on the palate balanced by a zesty, citrus acidity and a crisp finish.

### **Hamilton Heights Unoaked Chardonnay 2021, South East Australia – £34.00**

An elegant Aussie Chardonnay, bright lemon in colour with a fresh nose full of ripe peach and citrus. The palate has a nice weight with flavours of ripe mango, pineapple and peach with a crisp acidity and green apple notes. The tropical notes linger on the palate finishing long and refined.

### **Le Pionnier Blanc, Colombard / Ugni Blanc 2021, France, Gascony vgn – £32.00**

A crisp floral white wine from the south west of France has an aroma of citrus fruits, particularly grapefruit, with hints of ripe pear and tomato leaf. These flavours linger on the palate with hints of exotic fruits, a fresh lime acidity and vivacious finish

### **Boatman`s Drift Chenin Blanc, Villiersdorp 2021, South Africa, Overberg vgn – £35.00**

Boatmans Drift takes its name from the 18th century legend of a ship which was lost off the Cape of Good Hope in a storm. This wine is a pale lemon in colour with a bouquet of apple and white flowers. The palate is crisp with notes of white peach, mango and guava and a fresh and zesty acidity.

### **Barrel Jumper Viognier, Villiersdorp 2020, South Africa, Overberg vgn – £38.00**

Named after speed skaters who would leap over multiple barrels in barrel jumping competitions, and just like those daring skaters, this South African Viognier is packed full of character. Apricot, orange blossom and subtle tropical notes of dried pineapple combine with a fresh grapefruit acidity leaving a long and refreshing impression on the palate.

### **Pecorino ‘Tor Del Colle’ 2021, Italy, Abruzzo vgn – £40.00**

A crisp and fresh Pecorino from Abruzzo; lemon-green in colour with blossom and grapefruit aromas on the nose. The palate is dry with a zesty citrus acidity and notes of white peach, pear and green apples.

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# White Wine Cont...

## W H I T E

### **Sauvignon Blanc 'Turning Heads' Rose Family Vineyards 2021, New Zealand, Marlborough – £40.00**

Sourced from young vines from the Wairau region, this dry white has a typically vibrant aroma of ripe gooseberries, herb and nettle aromas to accentuate the Marlborough calling card.

### **Picpoul de Pinet 'Trois Mats' 2020, France, Languedoc, vgn – £42.00**

A bright, fresh Languedoc white from the coastal flatlands of Sete which abounds with fragrant aromas of white flowers, quince and anis followed by ginger and citrus notes. It is lively on the palate with notes of lemon, melon and honey finishing crisp and dry with matured crystallised citrus fruits.

### **Vinho Verde – Loureiro, AB Valley Wines 2020, Portugal, Minho, vgn – £43.00**

A fragrant and expressive wine; Loureiro means 'laurel' due to the similar aroma of the berries to the laurel tree. This fresh and zesty wine has notes of honeysuckle, orange blossom, acacia, apple and white peach.

### **Albarino 'Condes de Albarei' Rias Baixas 2020, Spain, Galicia, vgn – £50.00**

Very fashionable dry white wine that has secured an international demand (having 'been seen' in Madrid's Tapas Bars.) Characterised by a lively freshness and dry minerality with a creamy finish. The Albariño grape variety thrives on its cool coastal location in the Galicia region of Northern Spain and produces fresh elegant wines with a captivating floral bouquet and apple, pear and peach flavours.

### **Chablis Domaine Alain Gautheron 2019, France, Burgundy sp, Vgn – £60.00**

The Gautheron estate has been family owned for five generations making very traditional Chablis from 25ha of vineyard. Their Chablis offers fresh, floral aromas, apple fruit and complex, rich mineral character derived from the subtle influence of the chalky vineyard soils. Fermentation and maturation is in vat to preserve the fresh steely flavours and lively balanced citrus finish.

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# Rose Wine

## R O S E

### **Pinot Grigio Rose Antini – £38.00**

Although Pinot Grigio is best known for the production of white wines, the grapes actually have a pink tinge to them when they are ripe. The wine gets its delicate pink colour from contact with the grape skins during the winemaking process. This wine has the delicate perfumed aromas of peach and rose petals that are typical of a Pinot Grigio rose. The palate is full of soft, red fruit flavours which linger on the tongue. Dry in style and well balanced, this wine is excellent to drink with fish and white meats.

### **Provence Rosé, 'Essenciel' Château Paradis 2020, France, Coteaux d'Aix en Provence sp, vgn – £45.00**

At Château Paradis nestling on the slopes to the north of this historic town they hand make a delicious Provençal rosé which is made by the saignée method of 'bleeding' the fermenting juice from the skins to preserve delicacy and character. It has a rose-petal colour and is elegant and dry with aromatic fruit aromas derived from a vibrant blend of Cabernet and Syrah.

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# Red Wine

## R E D

### **El Zafiro Tinto 2020, Spain, Extremadura vgn – £30.00**

From the high Sierras of southwestern Spain this inspired blend combines the cherry and strawberry fruit character of the local Tempranillo with the spice and structure of Shiraz. Fresh and focussed young fruit lends vigour to a mid weight palate that is supple and balanced.

### **Hamilton Heights Shiraz 2020, South East Australia – £32.00**

Bright ruby red in colour, this Aussie Shiraz is bursting full of inviting blackcurrant and blackberry aromas on the nose. The palate is smooth and soft with juicy black fruit flavours and a hint of spicy pepper. Soft tannins give structure to the wine which has a long and polished finish.

### **Le Pionnier Rouge, Grenache / Carignan 2020, France, Herault – £33.00**

Made in the Languedoc region between Narbonne and Béziers. This soft and fruity wine is generous and supple on the palate with an intricate structure. Layers of soft summer fruits and rich berry flavours reflect the warmth of the Mediterranean, with a subtle spicy finish.

### **Merlot 'Le Tuffeau', Les Vignobles Foncalieu 2020, France, Languedoc, vgn – £35.00**

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.

### **Punto Alto Malbec, Proemio 2020, Argentina, Mendoza sp, org, vgn – £36.00**

This organic Malbec is grown in the vineyards of Mendoza. A dark purple in colour with bramble fruits and black cherries on the nose. The palate has great concentration with velvety texture, dark fruits and chocolate on the finish.

### **The Impressionist Pinot Noir 2022, Macedonia – £38.00**

This Pinot Noir from Macedonia is a pale ruby red in colour with a soft nose of redcurrants and red cherries. The palate is very smooth with a core of red fruit flavours and sweet spices supported by supple tannins giving structure to wine. The finish is long and smooth with the red cherry and raspberry notes lingering on the palate.

### **Montepulciano d'Abruzzo Riserva 'Tor Del Colle' 2017, Central Italy, Abruzzo – £40.00**

Intense purple in colour with intense aromas of blackberries and cherries. The palate is round and rich with notes of ripe berry fruit, sweet black cherries a touch of liquorice and a distinctive spicy character from 12 months ageing in wooden casks. Chewy tannins support the palate which finishes long and fruity.

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# Red Wine Cont...

## R E D

**Bardolino Rosso, Agricola Gorgo 2020, Northern Italy, Veneto sp, org, vgn - £42.00**

A fresh and fruity Bardolino made from Corvina, Rondinella and Molinara. The wine is medium bodied with notes of sour cherries, blackcurrants and a hint of black pepper. Soft and supple in the mouth, this wine has a long and fruity finish.

**Rioja Crianza `Organic` Bodegas Azabache 2016, Spain, Rioja sp, org, vgn - £45.00**

An organic wine which has a deep red robe with ruby borders. Good aromatic intensity with predominant red berries, nuances of maturity, toasty, spicy and balsamic from the wood. This Rioja is tasty and complex in the mouth with a good structure and well-integrated fruit flavours of redcurrants, cherries and plums. Long lasting on the finish with a pleasant dominance of mature fruit.

**Château le Gardera, Bordeaux Supérieur 2018, France, Bordeaux, sp - £47**

This fantastic property is among the best of the appellation, producing firm, rich wine from 60% Merlot and 40% Cabernet Sauvignon. Busting full of ripe berry fruits with generous tannins, balanced acidity and a subtle toast and sweet spice character from 12 months ageing in French barrels.

**Fleurie 'Cote de Poncié' Domaine Patrick Tranchand 2019, France, Beaujolais sp, vgn - £54.00**

Located at an elevation of 320 metres in the climat of Poncie, the vines are an average of 65 years old and sit on soils composed of sand and granite. The wine is aged for 8 months in a combination of concrete and stainless steel tanks. Bright ruby red with fresh raspberries on the nose. The palate is soft with a silky mouthfeel and subtle tannins, notes of red cherries and violets on the finish.

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# Beer, Cider and Alcohol-Free

## B E E R

Becks Beer 275 ml 4.0% - £5.50

Peroni Lager 330 ml 5.1% - £6.50

London Meantime Pale Ale 330 ml 4.3% - £7.00

London Meantime Lager 330 ml 4.5% - £7.00

## C I D E R

Aspall Medium Dry 330 ml 5.5% - £7.00

## A L C O H O L F R E E

Becks, Alcohol Free 330 ml 0% - £4.50

Punchy Hydration - Blueberry 250 ml 0% - £5.00

Punchy Hydration - Mango 250 ml 0% - £5.00

Punchy - Mexican Lime Hydration 250 ml 0% - £5.00

## A L C O H O L - F R E E S P I R I T S A N D L I Q U E R S

Caleno Dark and Spicy 50 ml 0% - £6.00

Caleno Light and Zesty 50 ml 0% - £6.00

## L O W / N O W I N E S A N D S P A R K L I N G

Noughty De-Alcoholised Organic 750 ml 0% - £28.50

Sparkling Wine by Thomson and Scott

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# Drinks Packages

## UNLIMITED DRINKS PACKAGES

A minimum number of 20 guests applies to all packages. Prices are per person and must be served for the total number of your guests.

All drinks packages to be served with a substantial menu. All drinks packages must be served over a continuous period and cannot be split across various times of the event.

### **Unlimited house wine, bottled beers and soft drinks**

One hour / two hours / three hours / four hours      £18.00 / £30.50 / £42.00 / £50.00 pp

### **Unlimited house wine, bottled beers, prosecco and soft drinks**

One hour / two hours / three hours / four hours      £22.50 / £38.50 / £52.00 / £62.00 pp

### **Unlimited house wine, bottled beers, house spirits and soft drinks**

One hour / two hours / three hours / four hours      £22.00 / £37.00 / £50.00 / £59.00 pp

### **Unlimited house prosecco, house wine, bottled beers, house spirits and soft drinks**

One hour / two hours / three hours / four hours      £24.50 / £39.00 / £52.50 / £63.00 pp

### **Unlimited mocktails (select two house mocktails) and soft drinks**

One hour / two hours      £21.00 / £35.50 pp

### **Unlimited soft drinks**

One hour / two hours / three hours / four hours      £10.00 / £14.50 / £19.00 / £21.50 pp

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## Drinks Packages Cont...

## PRE-DINNER DRINKS PACKAGES

Please only select one of the below packages if you are having a three-course meal to follow.

A minimum number of 20 guests applies to all packages.

### House wine, bottled beers and soft drinks

45 minutes / one hour

£13.00 / £18.00 pp

### Prosecco, house wine, bottled beers and soft drinks

45 minutes / one hour

£18.00 / £22.00 pp

### Champagne, house wine, bottled beers and soft drinks

45 minutes/ one hour

£27.00 / £34.00 pp

DRINKS RECEPTION FOLLOWED BY UNLIMITED DRINKS

All drinks packages to be served with a substantial menu. A minimum number of 20 guests applies to all packages.

**One hour prosecco reception followed by two hours house wine, bottled beers and soft drinks**

£49.50 pp

**One hour champagne reception followed by two hours house wine, bottled beers and soft drinks**

£ 62.00 pp

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