

Chase Restaurant Wine List

White

	125ml	250ml	Bottle
1. Cullinan View Chenin Blanc, Western Cape, South Africa Deliciously fresh and creamy with peachy fruit character. A classic South African style.	£3.20	£5.20	£15.00
2. Berri Estates Unoaked Chardonnay, SE Australia A crisp style with a fresh, yet ripe lemon character with no oak ageing.	£3.60	£5.60	£16.50
3. Belvino Pinot Grigio delle Venezie, Australia Delicately flavoured with notes of green apple and pear, with just a hint of sweetness.	£3.80	£5.80	£17.00
4. Tekena Sauvignon Blanc, Central Valley, Chile Refreshing, with citrus and tropical fruit flavours and a crisp finish.			£18.50
5. Petit Chablis, J. Moreau et Fils, France From the outlying parts of the Chablis region comes this dry, steely white wine, similar in style to its more famous big brother only a little lighter.			£26.00

Rosé

6. Wicked Lady White Zinfandel, California, USA Medium-sweet, with delicious raspberry and strawberry flavours.	£3.60	£5.60	£16.50
7. Belvino Pinot Grigio Rosato delle Venezie, Italy Slightly drier in style, full of fresh summer berry fruit aromas.			£17.50

Red

8. Cave de Massé Merlot-Carignan Red, Vin de France, France Deliciously soft, ripe, red fruit flavours with a smooth finish.	£3.20	£5.20	£15.00
9. Tierra Merlot, Central Valley, Chile Ripe blackberry aromas and a subtle underlay of oak with bright, ripe berry flavours and smooth tannins.			£16.50
10. Berri Estates Shiraz, SE Australia Medium-bodied and fruity with raspberry, cherry and plum, complemented by vanilla spices.			£18.50
11. Don Jacobo Rioja Crianza, Bodegas Corral, Spain Abundant bright raspberry aromas mingle with sumptuous cherries and layered with a creamy barrique character.			£21.50
12. Villa Maria Private Bin Pinot Noir, Marlborough, New Zealand Youthful, vibrant array of ripe cherry and plum, complemented by fine, savoury and spice and subtle oak.			£25.50
13. Fleurie Château de Fleurie, Domaine Loron, France Vibrancy of violet aromas and soft raspberry smoothness with a lingering elegance from 18th Century heritage and northern granite hills.			£28.00

Champagne & Sparkling

14. Da Luca Prosecco, Italy Pear and peach fruit on a lively, yet soft and generous palate.			£24.00
15. Lanson Black Label Brut, Champagne A young, lively style with a lingering lemon character with slight biscuity aromas.			£40.00
16. Lanson Brut Rosé, Champagne Aromas of honey, flowers and fresh berries on the nose with elegant, restrained creamy fruit on the palate.			£46.00

Please be advised that all items are subject to availability.

September 2017



THE CHASE RESTAURANT

AUTUMN GOLD MENU

SEPTEMBER, OCTOBER AND NOVEMBER 2017

The Chase Restaurant

Autumn Gold Menu

September, October and November 2017
2 Courses - £12 Monday or £14 Wednesday

STARTERS

Soup Of The Day (V)

See waiting staff for details.

Roasted Pepper, Onion and Tomato Tart (V)

Sliced, roasted pepper, caramelized onion and sundried tomatoes encased in shortcrust pastry and served with a mixed salad.

Chicken Tikka Samosa

Chicken tikka, peppers & onions cooked in a mild Tikka Masala sauce, wrapped in filo pastry triangles and deep fried, served with mango chutney.

Seafood Gnocchi

Potato gnocchi tossed in a medley of seafood and coated in a white wine sauce.

MAIN COURSES

Beef And Mushroom Pie

Beef cooked with mushrooms in a rich sauce and topped with shortcrust pastry, served with mashed potato and mixed vegetables.

Pulled Pork Pasta

Slow cooked loin of pork, tossed with slices of chorizo, tomato, chilli and penne pasta.

Escalope Of Salmon

Grilled salmon served with a tarragon cream sauce and roasted new potatoes.

Vegetable And Bean Stew (V)

A medley of vegetables cooked with tomatoes and selection of beans, served with a sweet potato mash.

DESSERTS

£3.50 supplement

Apple Lattice Pie

A shortcrust pastry base filled with Bramley apples and topped with a pastry lattice, served hot with custard or vanilla ice cream.

Banoffee Cheesecake

A biscuit base filled with a toffee and banana cream cheese, served with vanilla ice cream or cream.

Homemade Black Cherry Sponge Pudding

A slice of homemade light sponge pudding baked with black cherries, topped with a cherry glaze and served hot with custard

Mixed Ice Cream

A choice of chocolate, strawberry or vanilla.

TO FINISH

Tea Or Coffee

Additional Tea or Coffee will be chargeable.

Allergen information available on request. All menu items subject to availability. Some of our dishes may contain nuts/shellfish. All orders are freshly prepared and cooked in rotation. Delays may be expected at busy periods, we thank you for your understanding.