

THE KITCHEN
BY INDULGENCE



THE CELLAR AT PRIMROSE HILL FARM
DRINKS LIST 2021



DECADENT DELIGHTFUL DRINKS

Fabulous food demands exceptional drinks. The Primrose Hill Farm Cellar is proud to showcase an outstanding selection of champagnes, prosecco, wines and spirits to surprise and delight your guests. An enticing range of wines from around the world have been combined with the very best homegrown British sparkling wines, beers, gins and spirits.

The Kitchen by Indulgence is proud to showcase an outstanding selection of champagnes, prosecco, wines, beers and spirits to surprise and delight your guests at Primrose Hill Farm.





BESPOKE DRINKS SERVICE

How it works...

Our drinks offer aims to provide you the complete service of exceptional drinks at reasonable retail prices so you can enjoy your event to the full.

Simply select the drinks you wish to offer to your guests for your reception and dining and we will do the rest. Our service is fully inclusive of the wine tasting, serving, glassware, ice and garnishes of your chosen wines, spirits and beers. All listed drinks are offered on a sale or return basis and so you only pay for what you use.

At your dining menu tasting at The Kitchen you will also be able to try your shortlisted wines so you can make the perfect matches.

Post dinner a cash bar will open and so your guests can party the night away, enjoying a fully stocked bar at no further cost to yourselves. If you want to lavish your guests then you are welcome to open a bar tab or place some cash behind the bar.





WINE AND MENU MATCHING

Choosing the wine for a large group of people can be a daunting task – but it really doesn't need to be! We will offer expert advice on wine and food pairing to give you the perfect matches for your event. Below is a sample of fantastic wines that we have selected to provide the basis of the Primrose Hill Farm Wine List. However, this is by no means exhaustive – with over 400 wines available to you.

Once we have helped you short list your wines these will be provided at your menu tasting at The Kitchen so you can make the final choices.



FEASTING WINE LIST

WHITE

Sauvignon Blanc, False Bay | Coastal Region, South Africa | £8

ZESTY - GOOSEBERRY - GRASS

Picpoul de Pinet, L'Ormarine | Languedoc, France | £9

FRESH - MELON - MINERAL

Pinot Grigio, Bottega Vinai | Trentino, Italy | £11

FLORAL - CITRUS - ALMONDS

Albarino, La Val Orballo | Rias Baixas, Spain | £12

STONE FRUIT - WILD HERBS - APPLE

Chablis Vieilles Vignes, Domaine de la Motte | Burgundy, France |
£18

BAKED APPLE - RICH - CREAMY

RED

Cotes du Rhone, La Chapelle de Marin | Rhone, France | £8

BRAMBLE - SPICE - SMOOTH

Negroamaro, San Marzano 'Il Pumo' | Salento, Italy | £9

BLACKCURRANT - THYME - RICH

Malbec, Nieto Senetiner | Mendoza, Argentina | £11

DARK CHERRY - MOCHA - BROODING

Pinot Noir Gran Reserva, Novas | Casablanca, Chile | £12

REDCURRANT - ROSE PETAL - ELEGANT

Rioja Reserva, Bodegas Ontanon | Rioja Baja, Spain | £18

RASPBERRY - SPICE - COMPLEX

ROSE

Grenache/Cinsault, Pasquiers | Languedoc, France | £8

PALE - RASPBERRY - FRESH

Domaine de Rimauresq Cru Classe Rose | Cotes de Provence,
France | £18

BRIGHT - HERBS - STRAWBERRY

SPARKLING

Prosecco, Le Dolci Colline | Veneto, Italy | £10

MELON - PEAR - REFRESHING



THE FARM BAR

Post dinner the Farm Bar will open offering a full range of drinks which can be purchased by your guests meaning that there is no further costs to yourselves. If you wish to do so you are welcome to open a tab or place a fixed amount of cash behind the bar if you would like to offer your guests further drinks post dinner.

The Farm Bar takes cash and credit cards.



