

# Wine and Champagne Menu

Accompany our delicious dishes with a delectable wine or Champagne. Expertly chosen by our Head Chef.

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### White Wine

Pete's Pure Sauvignon Blanc - Murray Darling Australia House Wine

A Fragrant Zesty nose, typical of the variety, with flavours of passion-fruit and gooseberry and flinty mineral edge

Albarino Journey Collection Ramon Bilbai – Galicia Spain

Tropical on the nose, with pineapple and passion fruit balanced by flowers and a juicy mouthful of apricot and mango

Den Martino Estate Chardonnay - Casablanca Valley Chile

Fresh aromas of ripe citrus and peach, lead to a soft textured, medium bodied palate. The ripe citrus fruit character is balanced by fresh acidity and moderate alcohol with a lingering finish

# Champagne & Sparkling Wine NV Prosecco Brut Argeo, Ruggeri £35.00 Delicate, Zesty Prosecco, exuding green apples and citrus NV Brut Mosaique, Champagne Jacquart £55.00 Lightly elegant champagne, perfumed with pear and fresh bread, condensing into gingerbread and fresh fruit

### **Red Wine**

Primitivo Salento - Boheme Italy House Wine

Rich aromas of plum and black cherry with spicy notes of cracked black pepper. A charming, well balanced wine with a velvety texture and intense black forest and damson fruits

Cotes Du Rhone Rouge - Terra, Maison Sinnae

Beight and elegant red from the southern Rhone, offering a perfume of eucalyptus and a mouthful of cherries and strawberries

£26.00

£28.00

This is a testimony of Valle de Uco endowed with aromas of black berries, notes of violets, pronounced acidity, firm tannins and great length



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