

A LOVE OF FOOD &
A SENSE OF OCCASION

"GREAT WINE IS ALWAYS ENHANCED BY GREAT FOOD"

Kenneth Cranham

Welcome to the Life's Kitchen Wine List for 2023

When compiling the wine list, for both the individually listed items and our ever-popular fixed price packages, we are ever mindful of the balance that must be struck between quality, consistency and value.

The vast majority of our wine is bought to be consumed as an accompaniment to the outstanding range of food served by the talented Chefs at Life's Kitchen Ltd. We'll always strive to seek out some fascinating examples of new and old-world wine that complement our menus, whether you are attending a banquet with hundreds of fellow guests or dinner for ten.

For example, we have sourced a particularly delicious and great-value Crémant de Limoux as an alternative to the ubiquitous Prosecco, and the house red on our most popular fixed price packages is a superbly crafted French Malbec-a rich & rounded wine with perfectly balanced tannins that is ideally suited to our legendary beef main course. We hope you enjoy these wines as much as we do.

We do have a separate fine wine list available on request.

All prices listed are per bottle and exclude VAT

All Vintages Subject to Change



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FIXED PRICE DRINKS PACKAGES

Our ever popular fixed price drinks packages are ideal for larger banquets, Livery functions and for those clients working to a fixed budget. This year we've added value by enhancing the content of the Livery and Livery Plus ranges, offering a reception package that delivers outstanding value for money and ensured that our Classics package is simply that – an outstanding wine selection to accompany fabulous food in our stunning City of London Venues.

These packages are priced on the basis of fixed consumption levels of one glass and one top up of reception drinks, half a bottle of wine per person served through the meal and a glass of port. Iced water is also provided with the meal as part of those packages that do not include mineral water.

We do offer a variety of flexible ways to give the option to increase consumption levels during an event, and will work with you to create the package that best suits the needs of your function.





RECEPTION PACKAGE

Based on two hours unlimited consumption

Minimum 100 attendees

Crémant de Limoux Cuvée Françoise, Maison Antech
Pierre et Papa Dry White, IGP Comté Tolosan 2021 (FRANCE)
Mont Rocher Malbec, Vieilles Vignes, IGP Pays d'Oc 2021 (FRANCE)
Selection of Bottled Beer
Selection of Fruit Juices
Freshly Baked Parmesan Shortbreads & Marinated Olives
(*one glass on arrival per guest)

£29.95 per person

LIVERY PACKAGE

Reception

Crémant de Limoux Cuvée Françoise, Maison Antech Selection of Fruit Juices Freshly Baked Parmesan Shortbreads & Marinated Olives

Dinner

Pierre et Papa Dry White, IGP Comté Tolosan 2021 (FRANCE) Mont Rocher Malbec, Vieilles Vignes, IGP Pays d'Oc 2021 (FRANCE) Delaforce Port Late Bottled Vintage 2017, Real Companhia Velha

£31.50 per person



LIVERY PLUS PACKAGE

Reception

Crémant de Limoux Cuvée Françoise, Maison Antech Selection of Fruit Juices Hildon Still & Sparkling Mineral Water Freshly Baked Parmesan Shortbreads & Marinated Olives

Dinner

Château Lestrille, Entre-deux-Mers 2021 Château Lestrille, Le Secret de Lestrille, Bordeaux Supérieur 2018 Delaforce Port Late Bottled Vintage 2017, Real Companhia Velha Hildon Still Mineral Water

£35.65 per person

CLASSICS PACKAGE

Reception

Champagne Collet, Brut 1er Cru "Art Déco"

Selection of Fruit Juices

Hildon Still & Sparkling Mineral Water

Freshly Baked Parmesan Shortbreads & Marinated Olives

Dinner

Domaine Ferrand, Pouilly-Fuissé Prestige 2020

Dame Jeanne Rouge, Pic Saint Loup 2019

Delaforce Port Late Bottled Vintage 2017, Real Companhia Velha

Hildon Still Mineral Water

£62.95 per person

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SPARKLING & CHAMPAGNE



SPARKLING

Crémant de Limoux Cuvée Françoise Maison Antech, Languedoc-Roussillon (FRANCE)

A delicious Fizz, perfect as an aperitif, with vibrant greengage and white flower aromas combine with a hint of lemon curd to give a fresh, vibrant appeal.

£29.95

Amata Prosecco Extra Dry, Veneto NV (ITALY)

Elegant and stylish, with delicate aromas of green apple, succulent pear and lifted citrus notes. Balanced, with fine bubbles and an attractively crisp finish.

£32.00



CHAMPAGNE

Champagne Bernard Remy Brut "Carte Blanche" (FRANCE)

Lively and intense with a delicate and persistent mousse, refreshing notes of lime and lemon combine.

£47.00

Champagne Collet Brut Rosé (FRANCE)

An intense and luminous peachy pink rosé delivers delicate aromas of mandarin, peach, mulberries and raspberries.

£70.00

Champagne Duval-Leroy, Fleur du Champagne Brut 1er Cru (FRANCE)

A silky and elegant Champagne, with evocative floral notes of hawthorn and honeysuckle leading to almond and toasty overtones.

£75.00

Champagne Collet, Brut "Collection Prive" 2008 (FRANCE)

A multiple award winner in 2018, this Champagne offers warm notes of saffron, vanilla and apricot complementing rich aromas of brioche, walnut and a hint of smoke. A smooth, opulent wine, with finesse and astonishing length.

£78.50

Champagne Louis Roederer Brut Premier Cru NV (FRANCE)

Full and generous on the palate, a complex wine that is both powerful and modern, a classic.

£99,00



WHITE WINES

Muscadet Sevre et Maine, Chereau Carre 2020 (FRANCE)

This classic Muscadet from the Loire Valley is refreshing and pure, with white fruit and citrus characters combined with a crisp acidity, bright minerality and a lemony hint on the finish.

£28.50

Piquepoul Terret "l'Arete de Thau" Côtes de Thau 2021 (FRANCE)

A lovely and fresh Piquepoul Terret blend offering plentiful aromas of grapefruit and citrus fruit, with a lively, vibrant palate and crisp finish.

£30.50

Gavi del Commune di Gavi "Fossili", San Silvestro 2021 (ITALY)

This crisp white wine shows incredible mineral, zesty citrus and floral notes, with a hint of spice and characteristics hints of bitter almond. Prominent mineral characters linger on the long and precise finish.

£35.75

Chateau Lestrille Capmartin Bordeaux Blanc 2018 (FRANCE)

A smooth, ripe wine bursting with white peach flavours and superb lemon freshness. Concentrated apricot flavours on the palate are generously kissed by spicy wood and the palate finishes with a long rich, toasty note. A classy and elegant white Bordeaux.

£42.00

Saint Clair "Origin" Marlborough Sauvignon Blanc 2021 (NEW ZEALAND)

Tropical aromas of passionfruit, guava and blackcurrant combine with nettle and subtle chalky mineral notes.

The rich, full palate with grapefruit and blackcurrant leaf is enveloped in green notes of nettle and pepper and a delicate sea salt character, through to a long, mineral finish.

£46.50

Sancerre, Domaine Gerard Millet 2021 (FRANCE)

An elegant Sancerre, with vibrant Sauvignon notes of grapefruit and lemon, good weight and a clean crisp finish.

£52.50

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ROSE WINE

Chateau de l'Ameurade

"Cuvee Marie Christine", Cru Classe Cotes de Provence 2020 (FRANCE)

A lovely pale powder pink hue, with a refreshing character of ripe strawberries combined with stone fruits, classic Provencal rosé.

£36.75





RED WINES

Chateau Saint Romains, Bordeaux 2020 (FRANCE)

A good quality drinking Claret, with an attractive nose of red-berries and black fruits complemented by subtle toasted notes. Supple and silky on the palate with mellow tannins and a smooth finish.

£28.50

El Camino Mendoza, Malbec 2021 (ARGENTINA)

A well-balanced wine with inviting aromas of plum jam, through to a fresh juicy palate and a rich smoky finish.

£28.50

Rioja Crianza "Rivallana", Ondarre 2020 (SPAIN)

Spicy, ripe fruit aromas are complemented by subtle hints of vanilla oak. On the palate, savoury characters are layered with ripe fruit flavours in this traditionally styled Rioja.

£36.75

Domaine La Rouviole, Minervois "A Tempo" 2020 (FRANCE)

Flavours of Southern French 'garrigue', spicy red fruit and liquorice envelop this smooth and beautifully balanced palate which shows lovely purity of fruit.

£39.50

Barbera d'Asti "Le Orme" Michele Chiarlo 2020 (ITALY)

An elegant and intense Barbera, bursting with notes of ripe cherry and redcurrant, layered with a touch of spice. Harmonious, rounded and beautifully balanced through to a lovely savoury finish.

£41.00



Chateau Lestrille Capmartin Bordeaux Superieur 2014 (FRANCE)

A medium-bodied Bordeaux showing concentrated fruit aromas backed by delicate woody notes. In the mouth is has good freshness, while the structure shows high quality tannins. Nicely balanced, velvety and powerful.

£42.00

Domaine Andre Brunel "Les Cailloux" Chateauneuf-du-Pape 2020 (FRANCE)

A particularly delicious accompaniment to game and meat dishes, this is a concentrated, velvety and harmonious wine from a winemaker of international repute. The 2020 vintage offers a wonderful alliance between power and elegance and culminating in a long and savoury finish.

£68.00





PORT AND DESSERT WINE

Chateau de Juge, Cadillac Bordeaux 2012 (FRANCE 37.5cl)

Another Family owned Domaine displaying flair and innovation in an area where tradition often rules "no matter what". This is a wine of very balanced sweetness where Concentrated apricot, honeycomb and elderflower aromas lead to flavours of fresh peaches and honey.

£26.50

Berton Vinyard Reserve, Riverina, Botrytis Semillon 2019 (Australia 37.5cl)

A luscious wine with intense and layered aromas of orange rind, apricot and honey. The vibrant palate delights with notes of orange, grapefruit, butterscotch and biscotti which carry through to a beautifully balanced and persistent finish.

£26,50

Delaforce LBV, DOC Duoro 2017 (PORTUGAL)

Produced by the iconic Real Companhia Velha, the oldest wine company in Portugal with a history of over 260 years of port production. The 2017 Late Bottled Vintage has a deep red colour, ripe jammy plum and berry fruit aromas combined with the rich mellow flavours of wood ageing and displays the characteristic elegance, balance and harmony of the Delaforce house style.

£40.00

We will be delighted to match wines to your specific menu choices upon request