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## DDR

### Package includes:

- Three servings of tea, coffee
- Biscuits
- Water
- Two course meal
- Room hire
- Plasma screen

### Sample menu

#### Starters

Spiced parsnip and Kent apple soup (v)  
Chicken and leek ballotine, Woodhall cured ham, pineapple  
and golden sultana chutney  
Scottish mussels' risotto, parsley and garlic

#### Mains

Ironbark pumpkin spelt, wild mushroom, pine nuts (v)  
Gressingham duck confit, butter bean, Suffolk chorizo, celeriac  
Cornish cod fillet, five spice, broccoli fritter, mint yogurt

60.00 per person (based on the minimum of 10 guests)

*Add pencils and A5 note pads for 3.00 per person*

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# CHAMPAGNE MAGNUMS

## The perfect touch to any celebration

The Taittinger Brut Réserve magnum is produced from the first pressings of Chardonnay, Pinot Noir and Pinot Meunier, delivering a brilliant, golden colour with an elegant fresh palate. The minimum ageing, by law, of Champagne is 15 months, however, Taittinger ages their Brut Réserve in the cellar for 3-4 years before release to ensure that the taste has developed as much as possible.

The Taittinger vineyard extends over 288 hectares in Reims, Champagne and The Taittinger family has managed the house for almost a century. It is now principally run by Pierre Emmanuel Taittinger, his son, Clovis and his daughter, Vitalie. They are supported by a team of young and passionate professionals who work tirelessly to preserve Taittinger's heritage, quality, image and future.

Magnum bottles of Champagne have lots more perks than just looking Instagrammable! According to experts, Champagne poured from a larger size bottle, such as a magnum, actually tastes better as it matures more slowly and for a longer period of time, resulting in a more complex and harmonious taste.

Magnums also make the perfect keepsake for a celebration - get your guests to sign a bottle and take it home with you to remind you of your wonderful event forever.



WHY NOT GO FOR A  
MAGNUM?

## DID YOU KNOW?

In 2018, St Pancras Brasserie and Champagne Bar by Searcys was the largest UK seller of Taittinger's Nebuchadnezzars, which holds 15l of Champagne each, and the seventh largest seller worldwide. As well as this, St Pancras Champagne Bar sold two Methuselahs (30l), 16 Jeroboams (3l) and an incredible 1,488 Magnums last year alone!

# OUR SUSTAINABILITY PLEDGES



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We have partnered with Drappier, the world's only carbon-neutral Champagne house



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We celebrate English sparkling wines, working closely with Nyetimber, Greysfriars and Furleigh Estate



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Our house beer is supplied by Freedom Brewery, the only beer recommended by the Sustainable Restaurant Association



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Our nominated charity is Beyond Food, a social enterprise that helps those who are most at risk of homelessness to gain meaningful employment in hospitality



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Up to 90% of seasonal fruit and veg on our menus are British



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We only use British-harvested rapeseed oil in cooking



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We champion local produce, with all fresh fruit, vegetables, cheese and dairy coming within 48-mile radius from our venues



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We celebrate signature seasonal English apples at all our cafes. We offer a free bowl with all our meetings packages



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All our teas are ethically and responsibly sourced



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Our coffee comes from an organic cooperative of smallholders in Peru and from family-run single estates in Guatemala and Colombia



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We offer KeepCups, a sustainable alternative to disposable cups. There is enough plastic in 20 disposable cups and lids to make 1 KeepCup



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We have set ourselves a target to reduce food waste by 20%, with disposable packaging audit by the specialist NGO

# OUR SUSTAINABILITY PLEDGES



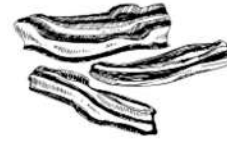
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All our fresh eggs are British free-range



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We only source British meat and poultry



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All our bacon is British-reared and dry-cured



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All our milk is British Red Tractor-certified



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Our signature smoked salmon is caught and smoked at a family-run smokehouse on the edge of Aberdeen harbour



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We only use pole and line-caught tuna, which is a sustainable fishing method used to catch tuna, one fish at a time



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All our fresh and frozen prawns are Marine Stewardship Council-certified



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All our venues offer free tap water. Our bottled water is Belu. It is ethically-sourced and carbon-neutral, with all of its profits donated to WaterAid



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Our bespoke chocolates have been created by William Curley, four-times winner of Best British Chocolatier title



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All our cooking chocolate is organic, Fairtrade and Rainforest Alliance-certified



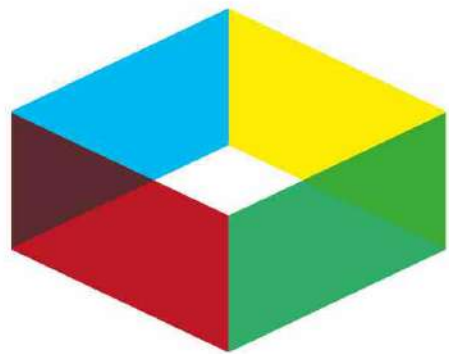
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We only use British-milled flour



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By using the freshest, best-quality ingredients sourced responsibly from local suppliers, we create a better experience for our customers, the community, and in ways that benefit the environment.



**THE LONDON  
VENUE AWARDS 2019**

**FINALIST**

MOST UNUSUAL OR  
UNIQUE VENUE - UP TO 250  
RECEPTION STYLE