

DRINKS MENU
23 — 24



At Roots we believe choosing the right drinks is just as important as the perfect menu, setting the overall tone to your day and highlighting each dish or canapé to perfection.

All our drinks are selected with your celebration in mind, served in elegant glassware and poured by our dedicated and attentive team to add to your experience and create memories you will treasure forever.

We have carefully curated these selections to complement our menus and help you enjoy a wonderful and relaxing wedding day with us.



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WEDDING DRINKS SELECTION £25 PER PERSON

RECEPTION ON THE TERRACE

Chilled Calogera Prosecco served in elegant flutes by our friendly staff who will ensure your glass is always topped up.

Equivalent to two glasses per person.
Add unlimited top up for £8.5 per person.
(Based on a 1.5hr reception)

WEDDING BREAKFAST IN THE THRESHING BARN

We allocate half a bottle of wine per guest. Wine will be served to guests as they are seated at the tables for the wedding breakfast and topped up throughout the meal.

Our package includes the following wines that have been handpicked to complement the food and flavours we create at Roots.

WHITE

Grenache Blanc | Reserve de Lubin Vin de Pays Du Gard | France | (VG)

RED

Grenache Rouge | Reserve de Lubin Vin de Pays Du Gard | France | (VG)

ROSE

Grenache Rosé | Reserve de Lubin Vin de Pays Du Gard | France | (VG)

[Upgrades on wine available, please see page 18/19](#)

TOAST

A chilled glass of our Italian Calogera Prosecco served to your table ready for the speeches to begin.
Equivalent to one glass per person.

WATER

Throughout your celebration we have complimentary still and sparkling water available to you and your guests.

SOFT DRINKS

In addition to the above we include a complimentary soft drink offering for your guests who may not be drinking alcohol on the day. During the drinks reception and wedding breakfast we will serve our Roots Elderflower Spritz and then for the Toast we will serve a glass of Nosecco.



PIMP YOUR PROSECCO

Add an extra element of fun to your reception with our vintage Pimp your Prosecco cart. Featuring a selection of mixers and fresh ingredients, your guests can enjoy creating anything from a classic Belini or Mimosa to a Kir Royal or Aperol Spritz, and for those who are more adventurous, a creative new cocktail.

A selection of the following will be provided:

- Belvoir flavoured cordials
- Passionfruit, raspberry and peach purees
- Orange and pineapple juices
- Seasonal fruits and herbs from the Roots Kitchen Garden
 - A selection of coloured glitter for drinks
 - Chambord – black raspberry liqueur
 - Aperol – bitter and sweet orange aperitif
 - Homemade sloe gin

£150

PIMM'S

Why not switch your reception prosecco to Pimm's? Served in tall glasses filled with fruit and topped up throughout your reception, this is a lovely refreshing option for the warmer months. If you wish to upgrade your prosecco to Pimm's, you can do so for a minimum of 50% of your wedding guests.

Our Pimm's upgrade includes:

- Pimm's No.1 Cup
- Fever-Tree Sicilian Lemonade
- Freshly sliced fruit and herbs to include strawberries, apple, cucumber, orange and mint

UPGRADE: £2.5 PER PERSON
ADDITIONAL GLASS: £6.5 PER GLASS





WINTER WARMERS ON THE TERRACE

We offer some exciting and creative winter drinks to enjoy under the heaters on our terrace. Wrap up with a blanket and savour a glass of mulled wine or cider. We also offer warming Winter Pimm's as well as luxurious hot chocolates, perfect for when you are huddled around the fire pit.

ROOTS MULLED WINE

Our own in-house mix using a gorgeous shiraz wine as our base, mulled with citrus fruit, cinnamon, cloves, bay leaf, pink peppercorns and a sprig or two of our allotment English rosemary.

WINTER PIMM'S PUNCH

The perfect winter warmer, we mix Pimm's with brandy, apple juice, citrus fruit and lots of Pink Lady apples to create a decadent punch full of seasonal flavours and aromas.

MULLED CIDER WITH A TWIST

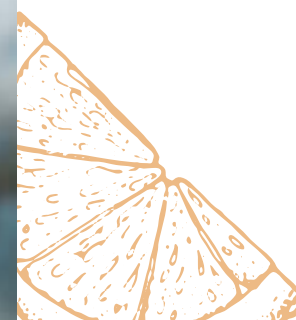
Using our own delicious recipe, our Mulled Cider features the classic ingredients of satsumas, cloves, cinnamon and cardamon with an added dash of navy rum, apples and herbal tea.

LUXURY HOT CHOCOLATE

Treat your guests to a decadent drink of luxury hot chocolate. Made with the finest Callebaut Belgian Chocolate, it comes topped with chocolate sauce, marshmallows and cream. Choose from white chocolate, dark chocolate or even salted caramel. We can also serve with a dash of your favourite tipple, such as Baileys, rum or Cointreau.

**UPGRADE YOUR RECEPTION DRINKS FROM
PROSECCO TO WINTER WARMERS FOR A MINIMUM
OF 50% OF YOUR WEDDING GUESTS.**

**UPGRADE: £2.5 PER PERSON
ADDITIONAL GLASS: £6.5 PER GLASS**





GROWN WITH LOVE IN SUSSEX, ENGLISH SPARKLING WINES

The Tinwood Estate is situated in the heart of West Sussex at the foot of the South Downs National Park, less than eight miles from Southend Barns.

Since their first planting in 2007, Tinwood has quickly established a reputation for producing the very finest English sparkling wines. This includes The Estate Brut and an exquisite Rosé both of which we serve here at Roots.

**UPGRADE YOUR RECEPTION OR TOAST PROSECCO
TO TINWOOD. SERVED IN TINWOOD BRANDED
SPARKLING WINE GLASSES**

BRUT RECEPTION UPGRADE

£10 PER PERSON

BRUT TOAST UPGRADE

£5 PER PERSON

ROSÉ RECEPTION UPGRADE

£12 PER PERSON

ROSÉ TOAST UPGRADE

£6 PER PERSON

IF YOU WOULD PREFER TO SERVE CHAMPAGNE AT ANY POINT
DURING YOUR CELEBRATION PLEASE ASK A MEMBER OF OUR
TEAM WHO WILL BE ABLE TO PROVIDE MORE DETAILS.





ROOTS GIN SELECTION

HOUSE GINS

Always available at our evening bar.

THE CLASSIC

Bombay Sapphire Gin, Double Dutch Indian Tonic, fresh thyme, black pepper and a lemon twist

BRILLIANTLY PINK

Local Brilliant English Raspberry Gin, Fever-Tree Sicilian Lemonade, fresh raspberries and fresh mint

£11 PER DRINK

KITCHEN GARDEN

Twisted Nose Gin (flavoured with watercress), fresh rosemary, Fever-Tree Elderflower Tonic, slice of orange

HARBOUR MASTER

Local Chichester Harbour Dry Gin, Fever-Tree Indian Tonic, fresh mint, and a slice of lemon

THE CHILGROVE

Local Chilgrove Dry Gin, Fever-Tree Light Tonic, cucumber, mint and fresh lime

THE CHEF'S TIPPLE

Wrecking Coast Clotted Cream Gin, Fever-Tree Sicilian Lemonade, cinnamon and fresh strawberry

THE SUSSEX

Local Jarrolds Dry Gin, Fever-Tree Light Tonic, fresh rosemary, juniper, and a slice of grapefruit

THE BROCKBERRY

Brockmans Berry Dry Gin, Fever-Tree Elderflower Tonic, fresh blueberries and grapefruit

ALL THE ABOVE GIN AND TONICS ARE SERVED WITH A DOUBLE MEASURE (50ML) IN A COPA GLASS WITH LOTS OF ICE AND GARNISHED WITH FRESH INGREDIENTS

£11 PER DRINK

DAYTIME UPGRADES

You can upgrade your reception drinks from prosecco to gin for a minimum of 50% of your wedding guests.

To upgrade, please select two options from the above list.

£8 PER GUEST

CRAFT LAGER, BOTTLES & BARRELS



SOUTHEND CRAFT LAGER

We have our own “Southend Craft Lager” available on draught for you and your guests to enjoy during your drinks reception as well as throughout the day and evening. Brewed by Hepworth, a local brewery near Pulborough in Sussex, it has a crisp and refreshing flavour and at 4% abv it is the perfect summer lager. It is also gluten free and vegan.

You can add pints or half pints in advance for your guests to enjoy during your drinks reception or meal at a price of £5 and £2.5 respectively. Alternatively, drinks can be purchased on the day from the bar at the list price.

PAIL OF BOTTLES

If you like to drink your lager or bubbles from a bottle, then we have the perfect addition to your reception drinks. We can arrange galvanised pails of bottled lager and baby prosecco, covered with ice and ready to enjoy.

12 BOTTLES
OF MORETTI

£50

12 BOTTLES OF
BABY PROSECCOS

£100

6 BOTTLES OF
LOCAL CIDER

£35

OR ORDER A MIXED BARREL OF 18 BOTTLES FROM THE ABOVE

LOCAL ALE FROM LANGHAM BREWERY

If you'd like to offer guests a choice of local ales, polypins are a great option as you can take anything leftover away with you after your wedding day. Please see our selection below.



HIP HOP – ABV 4%

Clean, crisp and loaded with floral hop aroma. This pale malt has a pleasing dry finish.



SOUTH DOWNS BEST BITTER – ABV 4.5%

Tawny coloured Classic Sussex Best with well-balanced malt flavours finished with a hint of blackcurrant and a slightly spicy sweet aroma.

1 POLYPIN OF 20 LTRS,
EQUIVALENT TO 34 PINTS IS
CHARGED AT £175





ROOTS MOCKTAILS

Some wonderful fruity creations that are packed full of
favour and garnished with fresh fruit and a twist.

NOJITO

(House - always available at the bar)

Folkington's Apple Juice, smashed mint, muddled lime, ginger beer, apple wedge

SEABREEZE PUNCH

Folkingtons pineapple juice, mango puree,
coconut syrup, Sicilian lemonade, pineapple,
coconut wedge

REDBERRY FIZZ

Sparkling Nosecco, raspberry puree,
Folkington's Orange Juice, lemon, soda

£8 PER DRINK

NO SPIRIT SELECTION



THREE SPIRITS

Created by plant scientists and world-class
bartenders on a mission to show the world
alcohol-free doesn't mean pleasure-free.

SOCIAL SUMMER CUP

Lemon juice, orange tonic, fresh strawberries,
apple, mint, orange

ZEN PENICILLIN

Lemon juice, ginger syrup, local honey, soda



PENTIRE

Distilled Coastal Botanicals, a healthy
choice for those who want to enjoy life's
everyday adventures.

PENTIRE & TONIC

(House - always available at the bar)
Pentire Adrift, Fever-Tree Light Tonic, Roots
allotment rosemary, lemon twist

PENTIRE COLLINS

Pentire adrift, passionfruit, lemon syrup,
Fever-Tree Soda

£8 PER DRINK

CHILDREN'S DRINKS

LOCAL FOLKINGTON'S JUICES

Cranberry, apple, orange and pineapple

SOFT DRINKS

Coke, Diet Coke and Lemonade

£3.75 PER DRINK

WE ALSO OFFER UNLIMITED CHILDREN'S DRINKS FOR
THE RECEPTION AND MEAL - PRICED AT £8 PER CHILD

WINE LIST

HOW IT WORKS

We have put together an extended wine list featuring a variety of classics and well-known favourites as well as some lesser-known grape varieties which complement many of our dishes.

We suggest selecting one style of either, white and red, or white, red, and rosé to be served during your wedding breakfast.

Upgrade prices are per person based on ½ a bottle.

WHITE

GRENACHE BLANC <i>RESERVE DE LUBIN VIN DE PAYS DU GARD FRANCE (VG)</i> Fruit driven, the nose is floral which is balanced by gentle acidity and a mineral backbone	INCLUDED
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SAUVIGNON BLANC

MILLBERG CELLARS | SOUTH AFRICA | (VG)

Wonderfully fresh bouquet with lingering fruit flavours and a delightful creaminess, balanced by racy acidity on the finish.

PINOT GRIGIO

CANTINA DANESE | ITALY

Fresh ripe apricots on the nose, the palate is full of a soft edge, with a dry and medium bodied finish.

SAUVIGNON BLANC

PRETTY PADDOCK GOLD MEDAL | MARLBOROUGH NZ | (VG)

Aromas of tropical fruit and ripe pear. The palate has subtle notes of lemon zest and passionfruit with a crisp, dry finish.

MACON LOCHE BURGUNDY

CAVE DES GRAND CRU BLANCS | (VG)

Nose of peach, lemon and quince. Balanced and elegant.

SANCERRE

DOMAINE THOMAS LOIRE | FRANCE | (VG)

Robust with green fruit overtones, full bodied but with elegant crispness and balanced by a clean dry finish.

£5

£8

£10

£12

£14

RED

GRENACHE ROUGE

RESERVE DE LUBIN VIN DE PAYS DU GARD | FRANCE | (VG)

Aromatic nose dominated by aromas of fresh red fruit; the palate is well balanced and soft.

INCLUDED

MERLOT

MILLBERG CELLARS | SOUTH AFRICA

Classic jammy fruit with opulent layers of ripe plums and mulberries backed with spicy complexity and soft mocha tones.

£5

SHIRAZ

SECRET GARDEN | AUSTRALIA | (VG)

Ripe cherries and red fruit flavours, spicy notes and soft tannins fill out the palate. Full bodied and balanced, with great softness and length.

£8

RIOJA CRIANZA

CERRO ANON | SPAIN | (VG)

Blackberry nose with hints of spice and vanilla. A warm, moreish, and elegant palate with plum, strawberry and herbs. A lovely soft, balanced finish with hints of mocha.

£10

MONTAGNE ST EMILION

CH PICHERIE BORDEAUX | FRANCE

Merlot with Cabernet Franc, matured in French oak, soft tannins, warm berry flavours and length.

£14

PINOT NOIR

MOMO ORGANIC | NZ

Dark fruit characters with herbal notes and an earthy quality. The palate is concentrated with succulent dark fruits and fine mouth-coating tannins.

£16

ROSÉ

GRENACHE ROSÉ <i>RESERVE DE LUBIN VIN DE PAYS DU GARD FRANCE (VG)</i> Dry and elegant with a fine, delicate nose, a palate full of red fruits, raspberry, blackberry and spice and a soft finish.	INCLUDED
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MILLBERG ROSÉ

MILLBERG CELLARS | SOUTH AFRICA

A beautiful shell pink colour, this is elegant wine has subtle notes of white peaches and citrus fruit.

£5

PROVENCE ROSÉ

VIGNERONS DE GRIMAUD | FRANCE

A beautiful shell pink colour, this is elegant wine has subtle notes of white peaches and citrus fruit, a nice freshness on the palate and good length on the finish.

£10

ROOTS COCKTAIL SELECTION

HOUSE COCKTAILS

These classics will be available from our cocktail bar during the evening of your wedding and can be ordered individually.

COSMOPOLITAN

Local Chilgrove Vodka, Folkington's Cranberry Juice, triple sec, lime, sugar syrup

ESPRESSO MARTINI

Stolly Vodka, espresso coffee, Kahlua, sugar syrup, shaken over ice

RASPBERRY COLLINS

Local Brilliant English Raspberry Gin, fresh raspberries, squeezed lemon, raspberry puree, mint, soda

£12 PER DRINK

COCKTAIL HOUR

Have you considered a cocktail hour for you and your guests to enjoy after dinner whilst we get the Threshing Barn ready for your evening celebrations? To add a cocktail hour all you need to do is pre-select two cocktails from the menu and cater to a minimum of 50% of your guests.

HAVANA MOJITO

Havana 3-year-old rum, muddled lime and sugar, smashed mint, crushed ice and soda

THE PINK FLOWER

Local Brilliant English Raspberry Gin, Folkington's Apple Juice, elderflower cordial, soda and fresh apple

ROOTS MARGARITA

Blanco Tequila, triple sec, fresh lime juice, lime wedge, pink salt

THE SUSSEX 75

Local Tinwood Sparkling Brut, Jarrolds Gin, lemon twist

PINEAPPLE TIKI

Kraken Black Spiced Rum, Folkington's Pineapple and Orange Juice, coconut, nutmeg

ESPRESSO MARTINI

Vanilla vodka, Roots espresso coffee shot, Kahlua, sugar syrup

£12 PER DRINK





ROOTS ESPRESSO MARTINI BAR

AVAILABLE FOR AFTER DINNER

Our very own Espresso Martini Bar serving the decadent martinis made with local, fresh ground Sussex Barn Roast coffee from Edgcumbes near Arundel. We add a few special ingredients, give it a shake and serve the most sublime espresso martinis you will ever taste.

CLASSICS

CLASSIC ESPRESSO MARTINI

Double shot of Edgcumbes coffee, Kahlua, sugar syrup, vanilla vodka

SALTED CARAMEL MARTINI

Double shot of Edgcumbes coffee, Kahlua, salted caramel syrup, vanilla vodka

CHEF COLLABORATION

TIRAMISU MARTINI

Double shot of Edgcumbes coffee, Tequila, Kahlua, Baileys, cream float

COCONUT MARTINI

Double shot of Edgcumbes coffee, Havana Especial Rum, Kahlua, coconut syrup

ALL MARTINIS £12

Decaffeinated versions are available for all martinis.

Our Espresso Martini Bar works perfectly after dinner for you and your guests to enjoy whilst the Threshing Barn is prepared for your evening celebration. Simply pre-select how many martinis you would like to order.

Please note, all martinis on our menu will be available on the day, pre-orders are based on a minimum of 50% of guests.

EVENING BAR

Here at Roots we offer two evening bar options, Cashless (card only) or Account

CASHLESS (CARD ONLY) BAR

This is our most popular option and is included free of charge.

We operate two bars in the evening. Our Terrace Cocktail Bar, which is located in our Collecting Yard serves wine, sparkling wine, draught lager, bottled beers and our house cocktails. Our Threshing Barn has a fully stocked bar including wines, beers and spirits. Both bars accept card. We are a "cashless" venue.

Both bars are run by our professionally trained bar staff and all drinks are served in elegant glasses and garnished accordingly. We have a large selection of drinks available

ACCOUNT BAR

This option allows couples to pre-pay a tab amount which allows their guests to have a fully stocked 'free' bar. We recommend calculating the initial tab on £20 per person, this would usually allow a good starting point and may only require a small top up or refund depending on your guests' consumption.

When couples select the account bar option we do make recommendations to limit items, such as only serving single measures, serving wine and prosecco by the glass, not the bottle and removing shots etc. However this is of course all at your discretion and we can work with you to ensure you and your guests have everything you would like.



HOUSE DRINKS

ALWAYS AVAILABLE AT OUR BARS

GINS

These gin and tonics are served with a double measure (50ml) in a Copa glass with lots of ice and garnished with fresh ingredients

THE CLASSIC

Bombay Sapphire Gin, Double Dutch
Indian Tonic, fresh thyme, black pepper
and a lemon twist

BRILLIANTLY PINK

Local Brilliant English Raspberry Gin,
Fever-Tree Sicilian Lemonade, fresh
raspberries and fresh mint

£11 PER DRINK

COCKTAILS

Made in front of you by our mixologist

COSMOPOLITAN

Local Chilgrove Vodka, Folkington's Cranberry
Juice, triple sec, lime, sugar syrup

ESPRESSO MARTINI

Stolly Vodka, espresso coffee, Kahlua,
sugar syrup, shaken over ice

RASPBERRY COLLINS

Local Brilliant English Raspberry Gin, fresh
raspberries, squeezed lemon, raspberry
puree, mint, soda

£12 PER DRINK

MOCKTAIL & NO GIN

Booze free but buzzy

NOJITO

Folkington's Apple Juice, smashed mint,
muddled lime, ginger beer, apple wedge

PENTIRE & TONIC

Pentire Adrift, Fever-Tree Light Tonic,
Roots allotment rosemary, lemon twist

£8 PER DRINK

BAR MENU

GIN

Bombay £5
Chilgrove £6
Brockmans £6
Jarrols £7
Warner Edwards Rhubarb
Twisted Nose £7
(local - made with watercress)
Brilliant Gin Pink £7
Chichester Harbour £7

RUM

Bacardi £5
Havana £5
Kraken Black Spiced £6
Appleton 'Single' Estate £7

LIQUOR

Malibu £4
Disaronno £4.5
Martell VS £5
Baileys £5

WHISKEY- BOURBON

Jack Daniels £5
Monkey Shoulder £6
Glenlivet Founder's Reserve £6
Jamesons Irish Whiskey £6
Maker's Mark £6

VODKA

Ketel One £5
Grey Goose £7
Mermaid Salt Vodka £6

TONICS

ALL £3 EACH

Fever-Tree Mediterranean
Fever-Tree Premium Indian
Fever-Tree Light Indian
Fever- Tree Ginger Ale
Double Dutch Tonic Indian
Double Dutch Skinny

LAGER & CIDER

Draught Southend Craft Lager HALF £3.25
PINT £6
Moretti PER BOTTLE (330ML) £5.50
Silly Moo Cider PER BOTTLE (500ML) £6.50
Sussex 'Hepworth' Ale PER BOTTLE (500ML) £6
Low-alcohol Hepworth
'Aztec' Lager 0.5% PER BOTTLE (500ML) £5
Low alcohol Hepworth
'Spartan' Ale 0.5% PER BOTTLE (500ML) £5

WINE BY THE GLASS & BOTTLE

WHITE	175ML	250ML
Lubin House	£5	£7
Millberg Sauvignon Blanc	£6	£8
RED		
Lubin House	£5	£7
Millberg Merlot	£6	£8
ROSE		
Lubin House	£5	£7

SOFT DRINKS

Coke £3.5
Diet Coke £3.25
Lemonade £3.50
Fiery Ginger Beer £3
Folkington's Orange Juice £3.75
Folkington's Apple Juice £3.75
Folkington's Cranberry Juice £3.75
Elderflower cordial £1.5
Blackcurrant cordial £1
Lime cordial £1
Red Bull £4

BUBBLES

Prosecco baby bottle £10
Prosecco bottle £30
Tinwood Brut bottle £48
Tinwood Rose bottle £50



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