Wine and Drinks Menu

Reception Drinks by the Glass

<table>
<thead>
<tr>
<th>Beverage Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sparkling Wine</td>
<td>£4.50</td>
</tr>
<tr>
<td>College Champagne</td>
<td>£6.75</td>
</tr>
<tr>
<td>Kir Royale</td>
<td>£6.35</td>
</tr>
<tr>
<td>Bucks Fizz</td>
<td>£4.20</td>
</tr>
<tr>
<td>Pimms</td>
<td>£3.70</td>
</tr>
<tr>
<td>Mulled Wine</td>
<td>£3.70</td>
</tr>
<tr>
<td>College Label Wine</td>
<td>£3.35</td>
</tr>
<tr>
<td>Sherry</td>
<td>£3.10</td>
</tr>
<tr>
<td>Orange Juice</td>
<td>£1.60</td>
</tr>
<tr>
<td>Mineral Water</td>
<td>£1.30</td>
</tr>
<tr>
<td>Alcohol Free Fruit Punch</td>
<td>£2.45</td>
</tr>
</tbody>
</table>

Beverage Service Fee

(On your own wines, per 75cl Bottle)

<table>
<thead>
<tr>
<th>Beverage Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Still Wine</td>
<td>£9.50</td>
</tr>
<tr>
<td>Sparkling Wine</td>
<td>£10.50</td>
</tr>
<tr>
<td>Champagne</td>
<td>£12.15</td>
</tr>
<tr>
<td>Port / Sherry/Brandy</td>
<td>£11.05</td>
</tr>
<tr>
<td>Mineral Water</td>
<td>£2.05</td>
</tr>
<tr>
<td>Soft Drinks</td>
<td>£3.00</td>
</tr>
</tbody>
</table>

Wines by the Bottle

Champagne

Wolfson College Champagne – Autréau-Roualet Brut NV £30.50
*Top quality Champagne from an excellent maker, well-balanced, with brioche flavours.*

Sherry

Barbadillo Manzanilla Sanlucar de Barrameda, Extra Dry NV £18.95
*Crisp, aromatic and dry. Excellent aperitif or to accompany seafood.*

Sparkling

Solealto Bianco Spumante Continari NV £17.50
*Dry, crisp and refreshing with floral overtones. Excellent aperitif.*

Prosecco, Casa Sant’ Orsola NV £19.50
*Refined, full-flavoured and well balanced.*

White

Los Tres Curas Sauvignon Blanc 2017 (Chile) £13.50
*Fresh Sauvignon with a tropical fruit taste and flowery aromas.*

Fuzion Chenin Torrontes 2016 (Argentina) £14.50
*Fruity, tropical and balanced. Good with spicy foods.*

Apaltagua Reserva Chardonnay 2017 (Chile) £15.00
*Full, rich and buttery. Classic Chardonnay.*

Apaltagua Reserva Pinot Grigio 2015 (Chile) £16.00
*Well balanced versatile wine, with typical Pinot Grigio characteristics.*

Bourgogne Côte Chalonnaise Blanc ‘Buissonnier’ 2015 (France) £18.00
*Buttery and complex Chardonnay. Distinctly fruity, with notes of honeysuckle.*

Mâcon-Verzé Croix-Jarrier 2015 (France) £19.50
*Flavours of lemon, peach and pear, with smokey minerality. Intense and lingering.*

Esk Valley Riesling Marlborough 2014 (New Zealand) £20.95
*Excellent dry Riesling with peach, citrus and honey flavours.*
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Red

Los Tres Curas Carménère 2016 (Chile)  £13.50
*A well-balanced wine with good fruit and smooth tannins.*

Domaine Grand Nicolet Côtes du Rhône 2013 (France)  £14.50
*Rich and Intense with dark fruit notes. Great accompaniment to lamb.*

Primitivo Terre di Montelusa 2014 (Italy)  £15.50
*Medium bodied red wine with fruit flavours and a velvety texture.*

Apaltagua Colección Pinot Noir 2014 (Chile)  £16.00
*Smooth and elegant tannins. Good with poultry.*

Ugarte Cosecha Rioja 2012 (Spain)  £17.00
*Fruity aromas, with hints of vanilla. Soft tannins.*

Château Leboscq Médoc 2014 (France)  £17.50
*Flavours of forest fruits and oak. Well-balanced wine. Accompanies beef well.*

Malbec Gran Reserve Santa Luz 2013 (Chile)  £18.50
*A classic medium-bodied Malbec, with excellent fruit and balance.*

Château Le Joyeux Bordeaux Wolfson College 2011 (France)  £19.50
*Fruity, smooth and well balanced.*

Holden Manz Visionaire 2012 (South Africa)  £20.95
*Well balanced, with excellent fruit and hints of chocolate and leather.*

Dessert

Concha Y Toro Late Harvest Sauvignon Blanc 2014 37.5cl (Chile)  £11.50
*Luscious sweet wine with good balancing acidity.*

Domaine Denis Tastet Trésor 2015 (France)  £18.50
*Very fruity, fine and sweet. Good with creamy desserts.*

Château Bélingard Monbazillac 2012 (France)  £21.00
*Delicious sweet wine. Made from grapes affected by the “noble rot”.*

Port

Wolfson College Label Port NV  £20.50
*An award-winning “reserve” ruby port. Rich and well balanced.*

Dow’s LBV Port 2011 (Portugal)  £24.50
*Superb quality port - full-bodied and balanced.*

Non-Alcohol

Mineral Water (750ml)  £3.10

Elderflower Pressé (750ml)  £5.60

Jug of Orange Juice (1 Litre)  £5.60

All prices listed are subject to the addition of VAT at the standard rate.

The wines, vintages and prices may be subject to alteration without prior notification and are valid until 31 December 2018.