



WINE MENU

SPARKLING WINES

- | | |
|---|---------------|
| Champagne Gruet Brut non-vintage (V) | £44.00 |
| <i>Our College Champagne full biscuit aromas Lively mousse</i> | |
| Prosecco Lunetta Pink Italy (V, VG) | £22.62 |
| <i>The colour is an appealing pink with cherry-coloured hints. Fresh berry aromas and a fine mousse lead to redcurrant & citrus notes on the palate</i> | |
| Prosecco Spumante Lunetta Italy (V, VG) | £22.62 |
| <i>Deliciously light and fruity with hints of apple & peach</i> | |
| Castell Llord Cava Brut | £19.95 |
| <i>Good Structure on the Mouth, Lively & easy to Drink. The aftertaste is clean, fresh & Persistent</i> | |



WHITE WINES

College House White Wine (V, VG) Sauvignon Blanc, Chile £16.00

A crisp fruity flavour with tropical gooseberry, And citrus notes ideal aperitif or accompaniment to salads (Fair-trade)

France

Macon Villages Patriarche Pere et Fils £21.00

Fresh & dry with fruity aromas and a lingering finish

France Loire

Sancerre Blanc Domaine Des Clairneaux £23.25

Bright stew coloured wine with green glints. The clean, racy nose reveals hints of grapefruit, white flowers & flintiness.

New Zealand

Sauvignon Blanc Makutu, Marlborough (V) £19.50

Perfumed with nettle ripe tropical fruits which are also evident on the palate along with limey flavours

Italy

Pinot Grigio Allamanda (V, VG) £17.50

A fresh dry wine with gentle floral & citrus aromas Good with seafood, grilled fish, salads & cold meats

Chile

Chardonnay Reserva Casablanca

Adobe Chile (O, V, VG) £17.75

Refreshing citrus aromas of grapefruit and lime that intermingle with subtle tropical fruit



RED WINES

Carmenere Merlot Chile (V, VG) £16.00

Full bodied with spicy red fruit

*To enjoy with grills & poultry, pasta & strong cheeses
(Fair-trade)*

France

Cotes du Rhone Domaine Villesseche £19.15

*Profound & intense gornet-red colour with purple hints.
Elegant nose of fresh fruit*

Chateau Buisson Redon Bordeaux £20.25

*Merlot & Cabernet, quite supple tannins
& good length of flavours*

Chile

Pinot Noir Reserva Bio Adobe (O, V, VG) £17.75

*Light ruby red in colour with aromas of fresh strawberries
with notes of spices*

Spain

Covila Crianza Rioja £19.95

*Modern with matured fruit, well blended with some
Vanilla & cacao hints from its oak ageing*

Australia

Shiraz Rolleston Vale £17.75

*Medium bodied & rich with a long finish
Enjoy with spicy Lamb & Beef dishes*

Argentina

Nieto Senetiner Malbec Mendoza (V, VG) £18.75

*The wine is a vibrant with an alluring blend of fruit along with clove,
Pepper and cinnamon spice finished off with well-structured integrated tannins*



NEWNHAM COLLEGE
CAMBRIDGE

Conference@newn.cam.ac.uk
+44 (0)1223 335803

W
I
N
E

M
E
N
U

DESSERT WINE

Chateau Rousseau Monbazillac £19.75
*A good Monbazillac to go well with desserts to die for
It is made in the region of Bergerac south western of France.*

PORT

Barao de Vilar Ruby (bottle) £31.97
*A medium weight ruby, delicious dessert port to enjoy
With cheese*

Sherry (bottle) £15.00

Pimms (per jug) £18.25

(glass) £4.50

Mulled Winter Wine (glass) £5.00

Prosecco (glass) £6.00

Non Alcoholic Options

Apple Juice 75cl bottle £6.00

Elderflower 75cl bottle £6.00

Raspberry Lemonade 75cl bottle £6.00

Orange Juice per jug £5.95

Mineral Water 75cl bottle £3.35

Fruit Punch per jug £6.50

All prices include VAT

Key Symbols;

V= Suitable for Vegetarians

VG= Suitable for Vegans

O= Is Organic