

NEWNHAM COLLEGE CAMBRIDGE

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

> W I N E M U

WINE MENU

SPARKLING WINES

Champagne Gruet Brut non-vintage (V) Our College Champagne full biscuit aromas Lively mousse	£,44.00
Prosecco Lunetta Pink Italy (V, VG) 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	£,22.95
Prosecco Spumante Lunetta Italy (V, VG) Deliciously light and fruity with hints of apple & peach	£,22.95
Castell Llord Cava Brut Good Structure on the Mouth, Lively & easy to Drink. The aftertaste is clean, fresh & Persistent	£20.15



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WHITE WINES

College House White Wine (V,VG) Sauvignon Blanc, Chile A crisp fruity flavour with tropical gooseberry,	£16.20
And citrus notes ideal aperitif or accompaniment to salads (Fair-trade)	
France	
Macon Lugny Saint Pierre Bouchard Pere Fresh Nose offing a lovely bouquet of wildflowers with a fresh, dry and Fruity taste	£,25.00
France Loire	
Sancerre Blanc Vignobles Berthier Bright stew coloured wine with green glints. The clean, racy nose reveals hints of grapefruit, white flowers & flintiness.	£24.25
New Zealand	
Sauvignon Blanc Makutu, Marlborough (V) Perfumed with nettle ripe tropical fruits which are also evident on the palate along with limey flavours	£19.50
Italy	
Pinot Grigio Allamanda (V, VG)	£18.00
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	
Norte Chico Rose	£16.00
A fruity, juicy rose with a plum and cherry flavours from the Santa Carolina winery in Chile	



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RED WINES

Carmenere Merlot Chile Full bodied with spicy red fruit To enjoy with grills & poultry, pasta & strong cheeses (Fair-trade)	£16.20
France	
Cotes du Rhone Domaine Villesseche	£19.50
Profound & intense gornet-red colour with purple hints.	
Elegant nose of fresh fruit	
Chateau Buisson Redon Bordeaux	£20.50
Merlot & Cabernet, quite supple tannins	
I 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	N -1110
with notes of spices	
Spain	
Covila Crianza Rioja (V, VG)	£.19.95
Modern with matured fruit, well blended with some	N
Vanilla & cacao hints from its oak ageing	
Australia	
Shiraz Rolleston Vale	£,17.75
Medium bodied & rich with a long finish	Z ^{11.15}
Enjoy with spicy Lamb & Beef dishes	
Argentina	
Nieto Senetiner Malbec Mendoza (V, VG)	£19.00
	t , 19.00

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



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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)	
A medium weight ruhy, delicious dessert port to enjoy	£31.97
With cheese	
Sherry (bottle)	£17.00
Pimms	(per jug) £,20.00

	(glass) £5.00
Mulled Winter Wine	(glass) £,5.00
Prosecco	(glass) £,6.50

Non Alcoholic Options

Apple Juice 75cl bottle	£7.00
Elderflower 75cl bottle	£7.00
Raspberry Lemonade 75cl bottle	£7.00
Orange Juice per jug	£7.00
Mineral Water 75cl bottle	£3.50
Fruit Punch per jug	£7.00

All prices include VAT

Key Symbols; V= Suitable for Vegetarians VG= Suitable for Vegans O= Is Organic