



D R I N K S

W I N E

SPARKLING

Champagne Gruet Brut non-vintage (v) £44

A full bodied Champagne from a family grower.

Well structured and powerful with exquisite aroma and fine bubbles.

Origin: France

Prosecco Spumante Lunetta (vg) £22.95

Deliciously light & fruity with hints of apple & peach.

Origin: Italy

Prosecco Lunetta Pink (vg) £22.95

An appealing pink colour, with cherry-coloured hints.

Fresh berry aromas and a fine mousse lead to redcurrant & citrus notes on the palate.

Origin: Italy

Castell Llord Cava Brut £20.15

Good structure on the Mouth, Lively and easy to drink.

The aftertaste is clean, fresh and persistent.

Origin: Northern Spain

ROSÈ

Norte Chico £17

A fruity, juicy rose with a plum and cherry flavours.

Origin: Chile



vg - Vegan | o - Organic

Inclusive of VAT unless specified

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



WHITE

Macon Lugny Saint Pierre Bouchard Pere £25.45

Fresh nose offering a lovely bouquet of wildflowers with a fresh, dry and fruity taste.

Origin: France

Sancerre Blanc Vignobles Berthier £24.70

The clean, racy nose reveals hints of grapefruit, white flowers & flintiness.

Origin: Loire Valley, France

Sauvignon Blanc Makutu, Marlborough (v) £19.90

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

Origin: New Zealand

Pinot Grigio Allamanda (vg) £18.50

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

Origin: Italy

Adobe Reserva Chardonnay (o, vg) £18.20

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

Origin: Chile

College house wine

Sauvignon Blanc (vg, Fairtrade) £17

A crisp fruity flavour with tropical gooseberry with citrus notes, ideal aperitif or accompaniment to salads.

Origin: Chile



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RED

Chateau Buisson Redon Bordeaux (vg) £21

Merlot and cabernet, quite supple tannins and good length of flavours.

Origin: France

Covila Crianza Roja (vg) £20.40

Modern with matured fruit, well blended with vanilla and cacao hints from its oak ageing.

Origin: Spain

Cotes du Rhone Domaine Villesseche £19.95

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

Origin: France

Nieto Senetiner Malbec Mendoza (vg) £19.50

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.

Origin; Argentina

Pinot Noir Reserva Bio Adobe (o, vg) £18.20

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

Origin: Chile

College house wine

Carmenere Merlot (Fairtrade) £17

Full bodied with spicy red fruit. To enjoy with grills & poultry, pasta & strong cheeses.

Origin: Chile

SWEET

Chateau Rousseau Monbazillac £20

A golden yellow, sweet dessert wine that is rich and powerful. The palate has flavours of honey, acacia flowers, peach and candied citrus.

Origin: Bergerac, France



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FORTIFIED WINE

Port

Barao de Vilar Ruby £4.50 glass | £33 bottle

Sherry

£4 glass

OTHER ALCOHOLIC BEVERAGES

Pimms with lemonade and fresh fruit £6 glass | £20 per jug

Mulled wine £6 glass | £17 per jug

Selection of beers £5 per bottle

NON ALCOHOLIC BEVERAGES

Cambridge Juice Company apple juice £6 bottle 75cl

Sparkling elderflower £6 bottle 75cl

Maynard House raspberry and apple juice £6 bottle 75cl

Orange juice £6 jug

Fruit punch with fresh fruit £7 jug

If there is a particular product you would like but you do not see here, please ask. We are always happy to try and source specific requirements.

Please note we do not operate a corkage system.

vg - Vegan | o - Organic

Prices and options are subject to change beyond 2025 and are subject to VAT. VAT is always included on alcohol. Please see our terms and conditions for further details on food and drink policies. We can cater for all dietary requirements provided we are advised in advance.

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