

Tasting and Dinner – Committee Favourites Thursday 3rd October 2019 at 6.30pm prompt

Welcome to the first event of the 2019/20 season. Our Committee members will once again be sharing wines they particularly like. Six members of the Committee have chosen a 'favourite' wine to present at this evening's tasting, and a seventh has selected two favourite table wines to go with dinner. The tasting wines, including a mystery wine, will cover a range of grapes, styles, countries and suppliers, all at affordable prices. The tasting will be preceded by the AGM at 5.30pm, to which you are invited. (Please see the agenda on the last page of this newsletter). There is a separate newsletter with information on changes to venues etc. for this year.

The venue is Taste Restaurant at Leicester College (2nd floor, main building, Freeman's Park Campus). The cost of the event is £29, with a reduction of £10.00 if no wine is to be consumed. There is free car parking on campus. **Please note tonight's dinner is limited to 80 diners only and will be on a strictly first-come-first-served basis. Closing date for bookings will be Monday 16th September 2019 at noon, so please submit your booking early.** For those not wishing to stay for the dinner part of the evening, it will be possible to register **just** for the initial tasting session (people attending the tasting part only are in addition to the diners). **Please note that the evening will begin promptly at 6.30pm** (the building has to be vacated by 10.00pm at the latest). The menu for the dinner, which will follow at 7.45 pm, is as follows:

Starter:

Goat's cheese mousse, candied walnuts, compressed pear, and port reduction (V)

Main Course - Choice of (to be ordered in advance):

Slow cooked pork belly, pea puree and giant couscous

- or -

Pan fried Pollock, crispy kale, cucumber and dill relish, parmentier potatoes

- or -

Walnut, shallot and sweet potato Wellington, ratatouille (V)

Dessert - Choice of (to be ordered in advance):

Baked Vanilla Cheesecake, orange & Cranberry compote

- or -

Cheese and biscuits

- or -

Fresh fruit platter

Filter or de-caffeinated coffee or tea with petits fours

The choices of main course and dessert to be indicated on the booking form. In order to assist with preparation of the seating plan, members are asked to provide a list of the names of all participants in their group and seating preferences, if any. Please bear in mind that all tables seat a maximum of 8 persons, and although every effort will be made to keep friends together, this cannot be guaranteed.

**Tasting and Dinner – Tour de France
Thursday 7th November 2019 at 6.30pm prompt**

Welcome to the second event of the 2019/20 season. Our presenter for this evenings selection of wine is Duncan Murray who sends the following greeting:

Zut alors, my English chums. Jean-Pierre 'ere (AKA Duncan Murray).
I'm looking forward to presenting a Tour de France in wine for your tasting in November (lycra optional!). Oh la la! Folies Bergeres!

The venue is Taste Restaurant at Leicester College (2nd floor, main building, Freeman's Park Campus). The cost of the event is £29, with a reduction of £10.00 if no wine is to be consumed. There is free car parking on campus. **Closing date for bookings will be Friday 25th October, 2019 at noon, so please submit your booking early.** For those not wishing to stay for the dinner part of the evening, it will be possible to register **just** for the initial tasting session (people attending the tasting part only are in addition to the diners). **Please note that the evening will begin promptly at 6.30pm** (the building has to be vacated by 10.00pm at the latest). The menu for the dinner, which will follow at 7.45 pm, is as follows:

Entrée

Salade de betteraves rôties et fromage de chèvre français

Plat Principal

Choice of (to be ordered in advance):

Coq au vin- or -
Poêlé saumon nicoise or
Risotto aux petits pois et à la menthe (V)

Cours de dessert

Choice of (to be ordered in advance):

Tarte fine aux pommes, glace à la vanille or
Framboise Crème Brulée or
Fromage et biscuits

Café et petit fours

The choices of main course and dessert to be indicated on the booking form. In order to assist with preparation of the seating plan, members are asked to provide a list of the names of all participants in their group and seating preferences, if any. Please bear in mind that all tables seat a maximum of 8 persons, and although every effort will be made to keep friends together, this cannot be guaranteed.

Brazilian Wines - Thursday 5th December, 2019 @ 7:15pm

Welcome to the third event of the 2019/20 season. We are delighted to welcome back Nicholas Corfe, MD of Go Brazil Wines, who will be presenting us with a high-quality selection from his current portfolio. Nicholas returned recently from Brazil's annual wine trade fair and he will be updating us on the latest developments as well as telling us about his plans for expansion in the UK. Brazilian wine has progressively become established in export markets, with a favourable article in October's Decanter magazine and the inclusion of two top Brazilian wines in Hugh Johnson/Jancis Robinson's new 'The World Atlas of Wine', the latest evidence of this positive trend. Don't miss this opportunity to try wines which are not available through mainstream retailers!

The venue: Taste Restaurant at Leicester College (2nd floor, main building, Freeman's Park Campus, Welford Road, Leicester, LE2 7LW).

Closing date for bookings will be Friday 22nd November at noon, so please submit your booking early. Please note that the evening will begin promptly at 7:15pm (the building has to be vacated by 10.00pm at the latest).

A buffet supper will be served by students, along with wines:

Assorted sandwiches

Assorted chicken skewers

Vegetarian Quiche

Sausage, onion and thyme rolls

Mini jacket potatoes stuffed with cheese, spring onion and mayonnaise

Tempura Prawns with Sweet Chilli Dip

Selection of fresh fruit

Homemade Cake

The cost will be **£19.00** per head, including all wine, and food from the buffet menu.

Booking and payment options

Email the completed booking form on page 2 to: bookings.uolwine@le.ac.uk and send the appropriate payment by Bank transfer to: Co-operative Bank, Payee: UofL Wine Club, Sort Code: 08-92-99 Account: 65614703. Please put your surname and Event 3 in the Bank reference (e.g. Crouch Event 3).

Post the completed form (page 2) with your cheque, payable to University of Leicester Wine Club, to: Nick Robinson, University of Leicester Wine Club, c/o 60 Link Road, Anstey, Leicester, LE7 7BW.

Whichever method you choose, the booking and payment must arrive NOT LATER THAN noon on Friday 22nd November. NOTE, no late bookings can be accepted.

Receipt of the booking and payment will be acknowledged – please add your email address or telephone number.

UNIVERSITY OF LEICESTER WINE CLUB

Event booking email address: <mailto:bookings.uolwine.le.ac.uk>

For more information about the University of Leicester Wine Club, see

<http://www.le.ac.uk/scr/wine/index.html>

EVENT No 4 Tasting + Buffet Date 16th Jan 2020 Time 7:00

Fine Wines

Welcome to this special event on fine wines presented by our Chairman Erol Gaillard. We rarely get the opportunity to taste more expensive bottles as part of the University Wine Club tastings due to financial constraints. Expensive does not always ensure a better bottle but there are wines in a higher price bracket that are worth exploring, if only to be able to form an opinion about them. We therefore want to invite you to the 1st University of Leicester wine club 'Fine Wine Encounter'. I propose to keep it to European wines with 1 sparkling wine, 2 to 3 whites and 3 to 4 reds but no more than 7 wines in total. I have an idea that the wine regions likely include Burgundy, Bordeaux, Montalcino, Ribeira del Duero and maybe one or two surprises. Numbers will be regulated to allow 14 servings per bottle, a slightly larger allocation per person, to be able to chew through the wines.

The venue is Taste Restaurant at Leicester College, Freeman's Park Campus, (2nd floor, main building). There is free car parking on campus.

As this is a special event with more expensive wines the cost is **£35.00 per head**. The booking requests will be monitored and accepted in multiples of 14 places, on a first come, first served basis. Those over 14 would not be accepted until a further 14 places have been requested, thereby funding the purchase of another flight of wines. Please submit your requests early but do not transfer any money until you have received notification from Nick Robinson, that your booking has been accepted.

Please note that the closing date for bookings is Thursday Jan 2nd 2020.

BOOKING FORM			
EVENT No 4	Tasting + Buffet	Date 16th Jan 2020	Time 7:00
Fine Wines			
NAME		e-mail (if sending by post)	
Please reserve for me/us.....places at the Tasting @ £35.00 each. Total = £			

BOOKING REQUESTS These should arrive **NOT LATER THAN noon on Thursday 2nd January 2020 and will be dealt with on a first come, first served basis.**

EITHER e-mail the completed form (or copy and paste the completed form/table into your e-mail) and send to bookings.uolwine@le.ac.uk

Once you have received confirmation that your booking has been accepted, you will be asked to secure your booking with a payment to the Club's Bank Account: Co-operative Bank, Payee: UofL Wine Club, Sort Code: 08-92-99 Account: 65614703. Please put your surname and Event No in the reference (e.g. Frost Event 4).

OR Post this form with your cheque to Nick Robinson 60 Link Road, Anstey, Leicester, LE7 7BW. Please ensure you add your contact details.

Any queries regarding bookings should be sent to bookings.uolwine@le.ac.uk. For further information on past and upcoming events see the website: <http://www.le.ac.uk/scr/wine>.

EVENT No 5 Tasting + Dinner Date 27th Feb 2020 Time 6.30

Wines of the Universe

Welcome to the fifth event of the 2019-20 season. We are grateful to Tony Abbey and Julian Osborne for choosing and organising the wines for the evening from a range of suppliers.

The night sky is one of the most beautiful sights we can see, prompting wonder and fascination. It has urged artists, scientists and engineers to great endeavours. Tonight, we will taste wines associated with this cosmic theme. Some of the wines have celestial inspirations, others come from vineyards near to famous observatories. We hope you will enjoy this out-of-this-world tasting.

The venue is Taste Restaurant at Leicester College, Freeman's Park Campus, (2nd floor, main building), 145 Leicester Road. LE2 7LW. There is free car parking on campus. The cost is £30, with a reduction of £9 if no wine is to be consumed.

Please note that tonight's dinner is limited to 90 diners only and will be on a strictly first-come-first-served basis. Those not wishing to stay for the dinner can register **just** for the tasting (people attending the tasting are not counted in the 90 diners). The menu for the dinner, which will follow at 7.45pm, is as follows:

Starter:

Mediterranean Nicoise, olive tapenade (V) (GF)

Main Course - Choice of (to be ordered in advance):

Lamb rump, fondant potatoes, black pudding, cabbage

or

Salmon en croute, wilted spinach, dill sauce

or

Vegetable Wellington, tomato & pepper ragu (V) (Vegan)

Dessert - Choice of (to be ordered in advance):

Warm chocolate brownie, vanilla ice cream

or

Fresh fruit platter, pistachio brandy snap

or

A selection of cheeses with savoury biscuits

Filter or de-caffeinated coffee or tea with petits fours

The choices of main course and dessert should be indicated on the booking form. In order to assist with preparation of the seating plan for the meal, members are asked to provide a list of the names of all participants in their group and seating preferences, if any. Please bear in mind that all tables seat a maximum of 8 persons, and although every effort will be made to keep friends together, this cannot be guaranteed.