

EVENT No 1 Tasting + Dinner Date 7 October 2021 Time 18.30

Wine Discoveries in Lockdown

We are delighted to welcome you back to the first Wine Club event since February 2020. The Committee have been making the most of the additional time they have spent at home to sample some new wines. This evening they will present wines that excited their taste buds and challenged their preconceptions.

This event will be fully seated with both wines and food served to you at your table. Numbers are limited to 8 tables of 8 people and it is not possible to attend for the tasting only. You are requested to wear a mask, unless exempt, except when seated at your own table. This includes on arrival/departure, visiting the toilet or talking to friends at other tables. Wine service will start promptly at 18.30 and latecomers may not be able to sample wines already served.


The venue is Taste Restaurant at Leicester College (2nd floor, main building), 145 Welford Road, Leicester 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 64 diners only and will be on a strictly first-come-first-served basis. To allow as many members as possible to attend, we request you limit guests to your partner plus no more than 2 others. The menu for the dinner, which will follow at 19.45, is as follows:

Starter:

Roasted vegetable bruschetta, pesto and dressed leaf salad (V)



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


Pan fried chicken, fondant potato, charred leeks and chicken jus (C)

-- or -

Lightly salted cod, cauliflower puree, crab and curry sauce (F)

- or -

Smoked aubergine, roasted pepper couscous and a piri piri sauce (V)



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


Lemon tart, Chantilly cream, raspberry coulis (T)

- or -

Cheese and biscuits (CB)

- or -

Fresh fruit platter (FF)



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. 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.

EVENT No 2 Tasting + Dinner Date 18 November 2021 Time 6.30**Wines from Southern Italy**

This evening the wines have been chosen by Dai Davies and Juliet Bailey. The best-known wine regions of Italy are in the north and centre. Together, Veneto, Piedmont and Tuscany account for about 50% of Italian production including some of the most prestigious wines such as Barolo, Brunello and Chianti. The wines this evening will come from the south (Puglia, Sicily) and feature indigenous and less well-known grape varieties (350 different grape varieties are grown in Italy), which offer good value for money.


Numbers are limited to 64 (8 tables of 8) and it is not possible to attend for the tasting only. You are requested to wear a mask, unless exempt, except when seated at your own table or at the tasting end of the room. This includes on arrival/departure, visiting the toilet or talking to friends at other tables. Wine service will start promptly at 6.30 in our old format at one end of the room; though you are free to collect each wine and taste at your table if you so wish.

The venue is Taste Restaurant at Leicester College (2nd floor, main building). For directions please visit: <http://www.leicestercollege.ac.uk/contact-us/find-us/freemens-park-campus/>. 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 64 diners only and will be on a strictly first-come-first-served basis. The menu for the dinner, which will follow at 7.45pm, is as follows:

Starter:

Italian flatbread with rocket, gorgonzola, olive, sun blushed tomato and Parma ham, walnut vinaigrette. (Vegetarian option: No ham plus caramelised figs)


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

Pork loin, with white wine and sage pesto served with patate al latte

or

Sicilian-style Grilled Tuna, tomatoes, courgettes, capers, pine nuts, lemon, olive oil

or

Aubergine cannelloni parmigiana, melted mozzarella, with a crisp green salad (V)


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

Tiramisu, a traditional coffee flavoured Italian dessert, Amaretti biscuit

or

Fresh fruit platter (V)

or

A selection of Italian cheeses with savoury biscuits


Filter or de-caffeinated coffee or tea with biscotti biscuits

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, please provide a list of the names of all participants in their group. 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.



UNIVERSITY OF
LEICESTER

University of Leicester Wine Club

EVENT 3 Tasting + Buffet Date: Tuesday 14th Dec 2021 Time 7:00

Wines for Christmas

Welcome to the third event of the 2021/22 and our first buffet event of the season.

The wines have been chosen by Simon March of Evingtons Wines in conjunction with our Chairman Erol Gaillard who will also present the wines. The wines have been selected as appropriate for the festive season.

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

Please note this event is on a Tuesday evening not the regular Thursday.

The cost is **£22.00 per head** including all wine, and food from the buffet menu. The booking requests will be monitored and accepted on a first come, first served basis.



EVENT No 4 Gourmet Dinner Date 3rd February 2022 Time 6.30

Wines selected and presented by Duncan Murray

The format of the February 2022 Wine Club event will be slightly different from the usual dinner meeting pattern. At this event, you will be served a themed gourmet dinner accompanied by wines chosen specifically for each course, the theme being "European Holidays". The evening will commence at 6.30 pm with an aperitif wine then you will be invited to take your place at your table at 6.45 pm where you will be served a four-course dinner each with a complementing wine. Numbers are limited to 64 (8 tables of 8) and it is not possible to attend for the tasting only. You are requested to wear a mask, unless exempt, except when seated at your own table. or at the tasting end of the room. This includes on arrival/departure, visiting the toilet or talking to friends at other tables. **The evening will begin promptly at 6.30pm** (the building has to be vacated by 10.00pm).

The venue is Taste Restaurant at Leicester College (2nd floor, main building). For directions please visit: <http://www.leicestercollege.ac.uk/contact-us/find-us/freemens-park-campus/>. There is free car parking on campus. The cost is £38, with a reduction of £9 if no wine is to be consumed.

Please note that tonight's dinner is limited to 64 diners only and will be on a strictly first-come-first-served basis. The menu for the dinner, which will follow at 6.45pm, is as follows:

Starter: Greece

Greek Feta and Tomato Salad




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

Salmon gravlax and baby potatoes (S)

or

Vegetarian option Beetroot gravlax and baby potatoes (B)



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

Duck a l'orange, caramelised chicory and dauphinoise potatoes (D)

or

Vegetarian option Sweet caramelised French onion tart topped with goat's cheese (O)




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

Belgian double chocolate mousse, speculoos biscuit, salted caramel sauce (M)

or

A selection of cheeses with savoury biscuits (C)



Filter or de-caffeinated coffee or tea with Viennese biscuit

The choices of intermediate, main course and dessert should be indicated on the booking form. In order to assist with preparation of the seating plan for the meal, please provide a list of the names of all participants in their group. 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.



EVENT No 5 Tasting + Dinner Date 24th March 2022 Time 6.30

Merlot on the Orient Express

Welcome to the fifth event of the 2021/22 season. We are delighted to welcome you to join Louise Pullen and Zoe Coulson aboard the Orient Express as they offer you a variety of red and white wines to try from countries along the route. Our journey will take us through wine-producing favourites such as France and Austria, to lesser known wine countries including Romania and Turkey.

Numbers are limited to 64 (8 tables of 8) and it is not possible to attend for the tasting only. Wine service will start promptly at 6.30 in our old format at one end of the room; though you are free to collect each wine and taste at your table if you so wish. Bookings will close on Tuesday 15th March or when maximum booking numbers have been reached.

The venue is Taste Restaurant at Leicester College (2nd floor, main building). For directions please visit: <http://www.leicestercollege.ac.uk/contact-us/find-us/freemens-park-campus/>. 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 64 diners only and will be on a strictly first-come-first-served basis. The menu for the dinner, which will follow at 7.45pm, is as follows:

Starter:

Smoky grilled chicken kebab, smoked garlic mayonnaise dip, hummus, warm pitta bread

- or -

Vegetarian - Falafel, smoked garlic mayonnaise dip, hummus and warm pitta bread

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

Chicken with pepperoni, Marinara sauce, Italian roast potatoes

- or -

Sea Bass alla Fiorentina, crushed new potatoes

- or -

Spinach and ricotta cannelloni, smoked tomato and basil sauce

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

Treacle tart, vanilla sauce, fresh raspberries

- or -

Apple crumble, cinnamon ice cream

- or -

Cheese and biscuits

- or -

Fresh fruit platter

Filter or de-caffeinated coffee or tea petit 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, please provide a list of the names of all participants in their group. 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.



EVENT No 6 Tasting + Dinner Date 28th April 2022 Time 6.30

Wines from Southern France

The wines will showcase the great value and quality of wines from southern France, supplied by Leon Stolarski Wines in Nottingham (www.leonstolarskiwines.co.uk). They have been selected by Leon on the basis of his long history of extensive visits to the region and personal interactions with the producers, from whom he imports directly. We anticipate an interesting, varied and delicious range of wines. Leon will be present to say a few words and to answer questions about his wines.

Numbers are limited to 64 (8 tables of 8) and it is not possible to attend for the tasting only. Wine service will start promptly at 6.30. Bookings will close on **Tuesday 5th April** or when maximum booking numbers have been reached.

The venue is Taste Restaurant at Leicester College (2nd floor, main building). For directions please visit: <http://www.leicestercollege.ac.uk/contact-us/find-us/freemens-park-campus/>. 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 64 diners only and will be on a strictly first-come-first-served basis. The menu for the dinner, which will follow at 7.40pm, is as follows:

Starter:

Beetroot, pear and goat's cheese salad



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

Asian style pork fillet, charred pak choi, rice and miso dressing

- or -

Pan fried red snapper, salsa, red pepper oil, crispy tortilla

- or -

Asparagus and pea risotto, parmesan crisp



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

Chocolate ripple pavlova with mulled berries

- or -

Cheese and biscuits

- or -

Fresh fruit platter



Filter or de-cafeinated coffee or tea petit 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, please provide a list of the names of all participants in their group. 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.



EVENT No 7 Tasting + Dinner Thursday 26th May 2022 Time 6.30

A Tour Round the Commonwealth

As this event takes place close to the Platinum Jubilee weekend, the wines and dinner will both have a Commonwealth theme in recognition. The wines, chosen by Juliet Bailey and Dai Davies, are selected from six Commonwealth countries, with examples from well-known major wine producing countries alongside hidden gems from less well-known countries. The menu has been designed by the College to fit with the theme.

Numbers are limited to 64 (8 tables of 8) and it is not possible to attend for the tasting only. Wine service will start promptly at 6.30. Bookings will close on **Friday 13th May** or when maximum booking numbers have been reached.

The venue is Taste Restaurant at Leicester College (2nd floor, main building). For directions please visit: <http://www.leicestercollege.ac.uk/contact-us/find-us/freemens-park-campus/>. 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 64 diners and places will be allocated on a strictly first-come-first-served basis. The menu for the dinner, which will follow at 7.40pm, is as follows:

Starter:

Platinum Jubilee Chicken: a modern take on coronation chicken with mildly spiced chicken, apple, walnuts, yoghurt sauce and pomegranate

Veg option: cauliflower florets in place of chicken

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

Beef Royale: Slow braised beef in a bourguignon sauce with creamed mash potato and roasted vegetables

- or -

Edinburgh Halibut: Halibut on a bed of spinach with a mornay sauce and jersey royal potatoes

- or -

Queen of Heart Tart: Spinach and stilton tart

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

Royal sherry trifle

- or -

Cheese and biscuits

- or -

Fresh fruit platter

Filter or de-caffeinated coffee or tea with Elizabeth sponge

The choices of main course and dessert should be indicated on the booking form. **If you want a vegetarian starter please put V on the form otherwise you will be given the chicken starter.** In order to assist with preparation of the seating plan for the meal, please provide a list of the names of all participants in your group. Please bear in mind that all tables seat a maximum of 8, and although every effort will be made to keep friends together, this cannot be guaranteed.



EVENT No 8 Tasting + Dinner Wednesday 22nd June 2022 Time 6.30

Wines from Central and Northern Italy

This evening the wines have been chosen by Ben Robson of the Bat and Bottle in Oakham. Ben was declared the winner of the "Online Wine Buyer Award" at the 2020 inaugural London Wine Fair, while the Bat and Bottle are also holders of Decanter's 'Best Italian Specialist' award. Ben specialises in importing Italian wines directly, mostly from small artisan producers. He will be present to chat about his wines during the event.

Numbers are limited to 64 (8 tables of 8) **and places will be allocated on a strictly first-come-first-served basis.** It is not possible to attend for the tasting only. Wine service will start promptly at 6.30. Bookings will close on **Friday 10th June** or when maximum booking numbers have been reached. The cost is £30, with a reduction of £9 if no wine is to be consumed.

Please note this event is on a Wednesday not our usual Thursday.

The venue is Taste Restaurant at Leicester College (2nd floor, main building). For directions please visit: [Freemen's Park Campus Welford Road Leicester LE2 7LW](#) There is free car parking on campus.

The menu for the dinner, which will follow at 7.40pm, is as follows:

Starter:

Tomato and burrata salad with sticky roasted pine nuts, basil, basil oil,
home- made focaccia bread

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

Chicken Cacciatore, Italian roasted potatoes

- or -

Capri-style pan fried Sea bream, cherry tomatoes, black olives, basil leaves,
lemon and olive oil dressing, crushed new potatoes.

- or -

Baked Mushrooms Stuffed with Gorgonzola and Pecorino

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

Vanilla Panna cotta with roasted rhubarb

- or -

A selection of Italian cheeses with biscuits

- or -

Fresh fruit platter

Filter or de-cafeinated coffee or tea with amaretti biscuits

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, please provide a list of the names of all participants in your group. Please bear in mind that all tables seat a maximum of 8, and although every effort will be made to keep friends together, this cannot be guaranteed.