

EVENT No 1 Tasting + Dinner Date: Thursday 6th October Time: 6.30

Committee Favourites

Welcome to the first event of the 2022/23 season. The Committee members will once again be sharing wines they particularly like. Members of the Committee have chosen a 'favourite' wine to present at this evening's tasting, plus two favourite table wines to go with dinner. The tasting wines will cover a range of grapes, styles, countries, and suppliers, all at affordable prices. 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 p.m.

The event will be preceded by the AGM at 5.30 p.m. to which you are invited. (Please see the accompanying agenda and minutes.)

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 cost is £32, with a reduction of £10 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 7.40 pm, is as follows:

Starter:

Spinach Roulade with a tomato and pepper puree (V)

Main Course

Pork belly, five spice jus and a celeriac rémoulade

or

Pan seared salmon fillet with a dill beurre blanc and crushed new potatoes

or

Pesto gnocchi in a Provençal sauce (V)

Dessert

Lemon tarte, fresh raspberries, chantilly cream

or

Fresh fruit platter (V)

or

A selection of cheeses with savoury biscuits

Filter or de-caffeinated coffee or tea with 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 your 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.

BOOKING FORM			
EVENT No 1	Tasting + Dinner	Date 6th October 2022	Time 6.30
Committee Favourites			
NAME		e-mail (if sending by post)	
Please reserve for me/us.....places at the Tasting and dinner @ £32.00 each (a deduction of £10 each if no wine will be consumed) TOTAL VALUE £.....			
MENU OPTIONS AND PREFERENCES FOR SEATING PLAN Please list below the names of yourself and your guests and their menu choices. If there are other members you would like to be near, please add a note below the list. Please bear in mind that tables seat a maximum of 8 persons, and although every effort will be made to keep friends together, this cannot be guaranteed.			
NAME(S)		Main P-Pork S- Salmon V - Gnocchi	Dessert L -Lemon Tart F - Fruit C - Cheese
	Other names for seating:		

BOOKINGS & PAYMENT: These should arrive NOT LATER THAN noon on Wednesday 21st September 2022. Note, numbers are limited to 64 so early booking is advisable.

EITHER e-mail the completed form (or copy and paste the completed form/table into your e-mail) and send to uolwineclub@le.ac.uk (please note this is a new e-mail address) **AND** make an online banking 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. Blenkinsop Event 5). To aid processing if there are several people on the same form it would be helpful (though not essential) if you could sort out payment amongst yourselves leaving just one payment to the club.

OR Post this form with your cheque to Helena Abbey, 1 The Fairway, Kirby Muxloe, Leicester LE9 2EU. **(please ensure you add your email address)** if you would like confirmation *for your booking and payment*. Members will be informed when the maximum number of diners has been reached, after which time no more dinner bookings will be accepted.

Any queries regarding bookings should be sent to uolwineclub@le.ac.uk.

EVENT No 2 Tasting + Buffet

Date Wednesday

Time 7:00

2nd Nov 2022

Fine Wines

Following the success of the first Leicester University wine club 'Fine wine encounter' in January 2020 we would like to invite you to the 2nd fine wine event. This will be presented by our chairman Erol Gaillard. We will focus on winemakers and wineries who have shaped the industry over the last few decades, innovators in search of wonderful wine that reflects the terroir with minimal intervention in the winery, simply selecting perfectly ripe grapes and letting the natural process of fermentation and maturation take its course. Numbers will be limited to 42 and 14 people to 1 bottle to allow 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 that your booking has been accepted.

Please note that the closing date for bookings is noon on Monday Oct 24th 2022.

BOOKING FORM			
EVENT No 2	Tasting + Buffet	Date Wednesday 2nd Nov 2022	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 Monday Oct 24th 2022 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 uolwineclub@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 2).

OR

Post this form with your cheque to Helena Abbey, 1 The Fairway, Kirby Muxloe, Leicester LE9 2EU
Please ensure you add your contact details.

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

**EVENT No 3
Tasting + Dinner****Date:
Wednesday 23rd November
Christmas Meal****Time:
6.30 p.m.**

Welcome to the third event of the 2022/23 season which is an early Christmas meal. The College Christmas meals are so popular that we have had to book in November! The wines will be supplied by Evington's wines and are chosen to complement Christmas food. 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 p.m.

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 cost is £35, with a reduction of £10 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 7.30 pm, is as follows:

Starter:

Smoked Salmon, prawn and avocado tian, lemon and dill dressing (*GF; *VG)

or

Whipped goat's cheese with beetroot and herb salad, (*GF; V)


Main Course

Turkey breast, pigs in blankets, sage and onion stuffing (*GF)

or

Fillet of seabream, crispy kale, butter sauce (GF)

or

Celeriac Tart, pickled celery, truffle oil, caramelised walnuts (GF; V; VG)

All served with potatoes and winter vegetables


Dessert


Homemade Christmas pudding, brandy sauce. (*GF; *VG)

or

Fresh fruit platter (V)

or

A selection of cheeses with savoury biscuits



Filter or de-caffeinated coffee or tea with chocolate truffles

V – Vegetarian, GF – Gluten Free, VG – Vegan, *GF/*VG - can be adapted to Gluten Free/Vegan

The choices of starter, 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 persons, and although every effort will be made to keep friends together, this cannot be guaranteed.

BOOKING FORM		
EVENT No 3 Tasting + Dinner	Date Wednesday 23rd November	Time 6.30 p.m.

Christmas Meal			
NAME	e-mail (if sending by post)		
Please reserve for me/us.....places at the Tasting and dinner @ £35.00 each (a deduction of £10 each if no wine will be consumed) TOTAL VALUE £.....			
MENU OPTIONS AND PREFERENCES FOR SEATING PLAN Please list below the names of yourself and your guests and their menu choices. If there are other members you would like to be near, please add a note below the list. Please bear in mind that tables seat a maximum of 8 persons, and although every effort will be made to keep friends together, this cannot be guaranteed.			
NAME(S)	Starter	Main	Dessert
	S - Smoked salmon G - Goats cheese	T-Turkey S – Sea Bream V - Celeriac	X – Xmas pudding F - Fruit C - Cheese
	Other names for seating:		

BOOKINGS & PAYMENT: These should arrive NOT LATER THAN noon on Thursday 10th November 2022. Note, numbers are limited to 64 so early booking is advisable.

EITHER e-mail the completed form (or copy and paste the completed form/table into your e-mail) and send to uolwineclub@le.ac.uk (please note this is a new e-mail address) **AND** make an online banking 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., Blenkinsop Event 5). To aid processing if there are several people on the same form it would be helpful (though not essential) if you could sort out payment amongst yourselves leaving just one payment to the club.

OR Post this form with your cheque to Helena Abbey, 1 The Fairway, Kirby Muxloe, Leicester LE9 2EU. **(please ensure you add your email address)** if you would like confirmation *for your booking and payment*. Members will be informed when the maximum number of diners has been reached, after which time no more dinner bookings will be accepted.

Any queries regarding bookings should be sent to uolwineclub@le.ac.uk.



EVENT No 4 Tasting + Buffet Date: Thursday 12th Jan 2023 Time 7:00

Is it worth paying more?

We all have different favourite styles of wine, but do more expensive wines always taste better than cheaper ones? The purpose of this tasting is to investigate whether we can taste the difference between similar style wines with significantly different prices, and to see which ones we prefer. Wines will be tasted in pairs, an “everyday” wine costing £7-10, and one for “special occasions” costing £12-20. Wines will be tasted blind, and we will see which wine is preferred before revealing which is which. There will probably be 1 pair of white wines and 3 pairs of reds. We are grateful to Juliet Bailey and Dai Davies for choosing and presenting 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.

The cost is **£23.00 per head** and numbers are limited to 45 so early booking is advisable.

Please note that the closing date for bookings is noon on Wednesday January 4th 2023.

BOOKING FORM			
EVENT No 4	Tasting + Buffet	Date Thursday 12th Jan 2023	Time 7:00
Is it worth paying more?			
NAME		e-mail (if sending by post)	
Please reserve for me/us.....places at the Tasting @ £23.00 each. Total = £			

BOOKING REQUESTS These should arrive **NOT LATER THAN noon on Wednesday January 4th 2023** and will be dealt with on a first come, first served basis. This event is limited to 45 people.

EITHER e-mail the completed form (or copy and paste the completed form/table into your e-mail) and send to uolwineclub@le.ac.uk. **AND** make an online banking 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., Blenkinsop Event 5).

OR Post this form with your cheque to Helena Abbey, 1 The Fairway, Kirby Muxloe, Leicester LE9 2EU. **(please ensure you add your email address)** if you would like confirmation *for your booking and payment*. Members will be informed when the maximum number of attendees has been reached, after which time no more bookings will be accepted.

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



EVENT No 5 Tasting + Dinner Date: Thursday 16th February Time: 6.30

From the Mediterranean to Maury and back

Hugh Johnson and Jancis Robinson have described the Languedoc as “France’s new world, a scene of new ideas coming good and growing expectations”, and as an area which “deserves close study”. In this evening’s tasting Chris Lewis and Tim Hobbs will take us on a varied *voyage de dégustation* from Collioure, on the shores of the Mediterranean near the border with Spain, 30 miles north-west to the town of Maury. For dinner we will go a little further, to the extensive Corbières region, before returning to a secluded little bay just south of Collioure for a sweet final taste of this delightful and fascinating area. Several of the wines will feature unusual, though once-common, grapes of considerable age, from a variety of producers including the wonderful Katie Jones from Ashby-de-la-Zouch! We hope that you will be able to join us.

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 cost is £32, with a reduction of £10 if no wine is to be consumed.

Please note that tonight’s dinner is limited to 64 diners only (8 tables of 8) and will be on a strictly first-come-first-served basis. Wine service will start promptly at 6.30 p.m. The menu for the dinner, which will follow at 7.40 pm, is as follows:

Starter:

Tuna Niçoise (can be adapted for a vegetarian diet)

Main Course

Confit de Canard: duck breast in orange and Cointreau sauce

or

Fish Bouillabaisse: a traditional Provençal fish stew served with a rouille crouton and crusty bread.

or

Ratatouille: courgettes, aubergines, peppers, tomatoes garlic and onions, served with braised rice (V)

All served with Parmentier potatoes, French green beans and Chantenay carrots

Dessert

Gateau Basque, poire poche, a tart filled with black cherry jam and pastry cream topped with poached pear

or

Fresh fruit platter (V)

or

A selection of French cheeses with savoury biscuits

Filter or de-cafeinated coffee or tea with 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 your 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 Wine Club

BOOKING FORM			
EVENT No 5	Tasting + Dinner	Date 16th February 2023	Time 6.30
From the Mediterranean to Maury and back			
NAME		e-mail (if sending by post)	
Please reserve for me/us.....places at the Tasting and dinner @ £32.00 each (a deduction of £10 each if no wine will be consumed) TOTAL VALUE £.....			
MENU OPTIONS AND PREFERENCES FOR SEATING PLAN Please list below the names of yourself and your guests and their menu choices. If there are other members you would like to be near, please add a note below the list. Please bear in mind that tables seat a maximum of 8 persons, and although every effort will be made to keep friends together, this cannot be guaranteed.			
NAME(S)	Starter Please enter V for vegetarian	Main D - Duck F - Fish R - Ratatouille	Dessert P - Pear Tart F - Fruit C - Cheese
Other names for seating:			

BOOKINGS & PAYMENT: These should arrive NOT LATER THAN noon on Wednesday 1st February 2023. Note, numbers are limited to 64 so early booking is advisable.

EITHER e-mail the completed form (or copy and paste the completed form/table into your e-mail) and send to uolwineclub@le.ac.uk (please note this is a new e-mail address) **AND** make an online banking 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. Blenkinsop Event 5). To aid processing if there are several people on the same form it would be helpful (though not essential) if you could sort out payment amongst yourselves leaving just one payment to the club.

OR Post this form with your cheque to Helena Abbey, 1 The Fairway, Kirby Muxloe, Leicester LE9 2EU.

(please ensure you add your email address) if you would like confirmation *for your booking and payment*. Members will be informed when the maximum number of diners has been reached, after which time no more dinner bookings will be accepted.

Any queries regarding bookings should be sent to uolwineclub@le.ac.uk.

EVENT No 6 Tasting + Dinner Date: Thursday 23rd March Time: 6.30

Latitude with Attitude

Whilst the Northern Hemisphere approaches spring and will soon experience the emerging heat of early summer, on the other side of the globe the days are slowly shortening, and temperatures will begin to drop. Whilst one faces the challenges of the growing season, the other is transforming the fruit in barrel or tank. But are there any distinct flavour profiles between Southern and Northern Hemisphere wines with grape varieties that they have in common? Some experts will say there is a distinctive difference- soil matters! - whilst others say that what was easy to tell apart 20 years ago is no longer the case and increased global warming is affecting both the hemispheres.

Tonight's tasting, with wines chosen by Tony and Helena Abbey, will compare grape varieties produced at, as near as possible, the same latitude north or south. We hope that you will be able to join us.

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 cost is £32, with a reduction of £10 if no wine is to be consumed.

Please note that tonight's dinner is limited to 64 diners only (8 tables of 8) and will be on a strictly first-come-first-served basis. Wine service will start promptly at 6.30 p.m. The menu for the dinner, which will follow at 7.30 pm, is as follows:

Starter:

Asian prawn crispy noodle salad (can be adapted for vegetarian diet)

Main Course

Chicken ballotine, rolled chicken breast filled with chorizo and spinach mousseline, Madeira sauce

or

Baked cod fillet, pesto crumb and tomato tapenade.

or

Mushroom bourguignon, champ mash (V)

Dessert

Sticky ginger cake

or

Fresh fruit platter (V)

or

Cheese and biscuits

Filter or de-cafeinated coffee or tea with petit fours

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 persons, and although every effort will be made to keep friends together, this cannot be guaranteed.

BOOKING FORM			
EVENT No 6	Tasting + Dinner		Date 23rd March 2023
	Latitude with Attitude		
NAME	e-mail (if sending by post)		
	Please reserve for me/us.....places at the Tasting and dinner @ £32.00 each (a deduction of £10 each if no wine will be consumed) TOTAL VALUE £.....		
	MENU OPTIONS AND PREFERENCES FOR SEATING PLAN Please list below the names of yourself and your guests and their menu choices. If there are other members you would like to be near, please add a note below the list. Please bear in mind that tables seat a maximum of 8 persons, and although every effort will be made to keep friends together, this cannot be guaranteed.		
NAME(S)	Starter Please enter V for vegetarian	Main C - Chicken F – Fish M - Mushroom	Dessert G – Ginger Cake F - Fruit C - Cheese
	Other names for seating:		

BOOKINGS & PAYMENT: These should arrive NOT LATER THAN noon on Wednesday 8th March 2023. Note, numbers are limited to 64 so early booking is advisable.

EITHER e-mail the completed form (or copy and paste the completed form/table into your e-mail) and send to uolwineclub@le.ac.uk (please note this is a new e-mail address) **AND** make an online banking 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. Blenkinsop Event 5). To aid processing if there are several people on the same form it would be helpful (though not essential) if you could sort out payment amongst yourselves leaving just one payment to the club.

OR Post this form with your cheque to Helena Abbey, 1 The Fairway, Kirby Muxloe, Leicester LE9 2EU. **(please ensure you add your email address)** if you would like confirmation *for your booking and payment*. Members will be informed when the maximum number of diners has been reached, after which time no more dinner bookings will be accepted.

Any queries regarding bookings should be sent to uolwineclub@le.ac.uk.



EVENT No 7 Tasting + Dinner Date: Thursday 27th April Time: 6.30

Italian Wines (La bella vita in primavera)

This spring evening we will have wines from Italy selected from the portfolio of Colombier Vin Fins.

The owners, Jehu and Micheline Attias will be present to say a few words about themselves and their wines. The wines were selected by Julian Osborne, Jehu and Micheline to represent a broad range of styles from northern and central Italy with examples of rare quality and value.

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 cost is £32, with a reduction of £10 if no wine is to be consumed.

Please note that tonight's dinner is limited to 64 diners only (8 tables of 8) and will be on a strictly first-come-first-served basis. Wine service will start promptly at 6.30 p.m. The menu for the dinner, which will follow at 7.40 pm, is as follows:

Starter:

Caprese Salad: Heritage tomatoes, fresh basil & mozzarella, balsamic glaze

Main Course

Porchetta pork, tomato and olive sauce

or

Smoked salmon and lemon risotto, crispy capers.

or

Aubergine parmigiana, garlic flatbread and rocket salad

Dessert

Tiramisu

or

Fresh fruit platter

or

A selection of Italian cheeses and biscuits

Filter or de-caffeinated coffee or tea with 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 your 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.

BOOKING FORM			
EVENT No 7	Tasting + Dinner	Date 27th April 2023	Time 6.30
Italian Wines (La bella vita in primavera)			
NAME	e-mail (if sending by post)		
Please reserve for me/us.....places at the Tasting and dinner @ £32.00 each (a deduction of £10 each if no wine will be consumed) TOTAL VALUE £.....			
MENU OPTIONS AND PREFERENCES FOR SEATING PLAN Please list below the names of yourself and your guests and their menu choices. If there are other members you would like to be near, please add a note below the list. Please bear in mind that tables seat a maximum of 8 persons, and although every effort will be made to keep friends together, this cannot be guaranteed.			
NAME(S)		Main P - pork R - Risotto A - Aubergine	Dessert T - Tiramisu F - Fruit C - Cheese
Other names for seating:			

BOOKINGS & PAYMENT: These should arrive NOT LATER THAN noon on Friday 14th April 2023. Note, numbers are limited to 64 so early booking is advisable.

EITHER e-mail the completed form (or copy and paste the completed form/table into your e-mail) and send to uolwineclub@le.ac.uk (please note this is a new e-mail address) **AND** make an online banking 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. Blenkinsop Event 5). To aid processing if there are several people on the same form it would be helpful (though not essential) if you could sort out payment amongst yourselves leaving just one payment to the club.

OR Post this form with your cheque to Helena Abbey, 1 The Fairway, Kirby Muxloe, Leicester LE9 2EU.

(please ensure you add your email address) if you would like confirmation *for your booking and payment.* Members will be informed when the maximum number of diners has been reached, after which time no more dinner bookings will be accepted.

Any queries regarding bookings should be sent to uolwineclub@le.ac.uk.



EVENT No 8 Tasting + Buffet Date: Thursday 18th May 2023 Time 7:00
South American Wines from Chile and Argentina

The wines for tonight are supplied by Majestic Wine and have been chosen by Victoria Fraser in conjunction with Dai Davies. Victoria will be attending to present the wines. The wines are mainly from Chile with a few from neighbouring Argentina. Wines from Chile and Argentina have proved to be particularly popular and very good value for money in the £6-8 range. However, they also produce some superior quality wines in the £10 to £20 bracket which still provide excellent value for money and it is these we will be focussing on.

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

The cost is **£23.00 per head** and numbers are limited to **56** so early booking is advisable.

Please note that the closing date for bookings is noon on Monday May 8^h 2023.

BOOKING FORM			
EVENT No 8	Tasting + Buffet	Date Thursday 18th May 2023	Time 7:00
South American Wines from Chile and Argentina			
NAME		e-mail (if sending by post)	
Please reserve for me/us.....places at the Tasting @ £23.00 each. Total = £			

BOOKING REQUESTS These should arrive **NOT LATER THAN noon on Monday May 8th 2023** and will be dealt with on a first come, first served basis. This event is limited to **56 people**.

EITHER e-mail the completed form (or copy and paste the completed form/table into your e-mail) and send to uolwineclub@le.ac.uk. **AND** make an online banking 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., Blenkinsop Event 5).

OR Post this form with your cheque to Helena Abbey, 1 The Fairway, Kirby Muxloe, Leicester LE9 2EU.

(please ensure you add your email address) if you would like confirmation *for your booking and payment*. Members will be informed when the maximum number of attendees has been reached, after which time no more bookings will be accepted.

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



EVENT No 9 Tasting + Dinner Date: Thursday 15th June Time: 6.30

Around the World in the Supermarket Aisles

Welcome to the last event of the 2022-23 season which will feature a wide variety of the wines from throughout the world, available from a range of supermarkets. Over 70% of wines are bought from supermarkets, as they are easily accessible, offer a broad selection and exciting choices, along with a range of prices to suit all pockets. With a view to looking forward to summer entertaining, a group of no less than 13 tasters led by members Jo Holland, Jane Welch and Odette White methodically tasted, compared, scored, and subsequently chose tonight's selection from 23 tasting wines. We hope you agree that they have done an excellent job!

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 cost is £32, with a reduction of £10 if no wine is to be consumed.

Please note that tonight's dinner is limited to 72 diners only (9 tables of 8) and will be on a strictly first-come-first-served basis. Wine service will start promptly at 6.30 p.m. The menu for the dinner, which will follow at 7.40 pm, is as follows:

Starter:

Asparagus and Prawn salad, dressed with Dijon mustard, garlic and saffron mayonnaise

Main Course

Supreme of chicken, tarragon cream sauce, fondant potato
or
Salmon Wellington, white wine and dill sauce, fondant potato
or
Moroccan vegetable tagine, mint couscous, chilli flat bread

Dessert

Black Forest Gateau, cherry coulis, chantilly cream
or
Fresh fruit platter, blackberry sorbet
or
Selection of cheeses and biscuits

Filter or de-caffeinated coffee or tea with 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 your 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.

BOOKING FORM			
EVENT No 9	Tasting + Dinner	Date 15th June 2023	Time 6.30
<u>Around the World in the Supermarket Aisles</u>			
NAME	e-mail (if sending by post)		
Please reserve for me/us.....places at the Tasting and dinner @ £32.00 each (a deduction of £10 each if no wine will be consumed) TOTAL VALUE £.....			
MENU OPTIONS AND PREFERENCES FOR SEATING PLAN Please list below the names of yourself and your guests and their menu choices. If there are other members you would like to be near, please add a note below the list. Please bear in mind that tables seat a maximum of 8 persons, and although every effort will be made to keep friends together, this cannot be guaranteed.			
NAME(S)		Main C - chicken S - Salmon T - Tagine	Dessert B - Black Forest F - Fruit C - Cheese
	Other names for seating:		

BOOKINGS & PAYMENT: These should arrive NOT LATER THAN noon on Wednesday 1st June 2023. Note, numbers are limited to 72 so early booking is advisable.

EITHER e-mail the completed form (or copy and paste the completed form/table into your e-mail) and send to uolwineclub@le.ac.uk (please note this is a new e-mail address) **AND** make an online banking 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. Blenkinsop Event 5). To aid processing if there are several people on the same form it would be helpful (though not essential) if you could sort out payment amongst yourselves leaving just one payment to the club.

OR Post this form with your cheque to Helena Abbey, 1 The Fairway, Kirby Muxloe, Leicester LE9 2EU.

(please ensure you add your email address) if you would like confirmation *for your booking and payment*. Members will be informed when the maximum number of diners has been reached, after which time no more dinner bookings will be accepted.

Any queries regarding bookings should be sent to uolwineclub@le.ac.uk.