



## EVENT No 1

**Tasting + Dinner**

**Date: Thursday 5th October 2023**

**Time: 6.30**

### **Committee Favourites**

Welcome to the first event of the 2023/24 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 72 (9 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 from the last AGM.)

The venue is Taste Restaurant at Leicester College (2<sup>nd</sup> 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 £34, with a reduction of £10 if no wine is to be consumed.

**Please note that tonight's dinner is limited to 72 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:**

Potato and watercress velouté (V)

#### **Main Course**

Duck fat poached cornfed chicken breast, potato terrine, roasted cauliflower puree and beer sauce

**or**

Pan roasted salmon, samphire kale, bisque sauce, tempura oyster (GF)

**or**

Sweet potato and harissa tartlet, pinenut and rosemary crumble, basil emulsion (V)

#### **Dessert**

Chocolate mousse, salted caramel sauce, cocoa nib shortbread

**or**

Fresh fruit platter, berry sorbet (V)

**or**

A selection of 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.

<b>EVENT No 1</b>		<b>BOOKING FORM</b>	
<b>Tasting + Dinner</b>		<b>Date Thursday 5th October 2023</b>	<b>Time 6.30</b>
<b>Committee Favourites</b>			
NAME		e-mail (if sending by post)	
		Please reserve for me/us.....places at the Tasting and dinner @ £34.00 each (a deduction of £10 if <b>no</b> wine will be consumed) TOTAL VALUE £.....	
		<b>MENU OPTIONS AND PREFERENCES FOR SEATING PLAN</b> 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.	
<b>NAME(S)</b>		<b>Main</b> C-Chicken S- Salmon V - Vegetarian	<b>Dessert</b> M -Mousse F - Fruit C - Cheese
		Other names for seating:	

**BOOKINGS & PAYMENT:** These should arrive **NOT LATER THAN noon on Wednesday 20th September 2023.** 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](mailto:uolwineclub@le.ac.uk) **AND** make an online banking payment to the Club's Bank Account: Co-operative Bank, Payee: University of Leicester 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, making 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](mailto:uolwineclub@le.ac.uk).

**EVENT 2    Tasting + Buffet    Date Wednesday 1<sup>st</sup> Nov 2023    Time 7:00**

**Noble Grapes Part 1**

Our buffet events this year start with the theme of “Noble Grapes”. “Noble Grapes” are well known varieties which are widely grown internationally and were traditionally associated with the highest quality wines. Originally there were only 6; 3 white, Sauvignon blanc, Riesling, and Chardonnay, and 3 red, Pinot noir, Cabernet Sauvignon, and Merlot. However now 10 or even more grapes are described as “Noble”. This evening’s wines will be presented by our chairman Erol Gaillard and will focus on Sauvignon Blanc and Merlot.

Numbers will be limited to 56 so early booking is advised.

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

The cost is **£25.00 per head**.

**Please note that the closing date for bookings is noon on Monday October 23<sup>rd</sup> 2023.**

<b>BOOKING FORM</b>			
<b>EVENT No 2</b>	<b>Tasting + Buffet</b>	<b>Date Wednesday</b> <b>1<sup>st</sup> Nov 2023</b>	<b>Time 7:00</b>
<b>Noble Grapes Part 1</b>			
NAME		e-mail (if sending by post)	
Please reserve for me/us.....places at the Tasting @ £25.00 each. Total = £			

**BOOKING REQUESTS** These should arrive **NOT LATER THAN noon on Monday October 23<sup>rd</sup> 2023** 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](mailto: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: University of Leicester 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](mailto: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:**  
**Thursday 23rd November 2023**  
**Wines for the festive season**

**Time:**  
**6.30 p.m.**

Welcome to the third event of the 2023/24 season which is a festive menu from the College's Christmas menu. These meals are so popular that we have had to book in November! The wines will be supplied by Lucy Crouch and are chosen to complement Christmas food and nibbles. Whether you are planning a Christmas party, hosting a festive feast, or just looking for some inspiration to treat yourself, we are hoping some of this evening's selections may help.

The venue is Taste Restaurant at Leicester College (2<sup>nd</sup> 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 72 diners (9 tables of 8)** and it is not possible to attend for the tasting only. Bookings **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:**

Vodka and beetroot salmon gravadlax, horseradish crème fraiche, cucumber and dill sauce  
(\*GF;\*VG)

**or**

Roasted red onion and thyme tart tatin, parmesan and rocket salad balsamic glaze, (\*GF; V)

**Main Course**

Blade of beef, pomme puree, caramelised Roscoff onion, heritage carrot, Madeira jus (\*GF)

**or**

Loin of cod, fondant potato, roasted cherry tomato, chive beurre blanc (GF)

**or**

Butternut squash and sage risotto, parmesan tuille, toasted pine nuts (\*GF; V; VG)

All served with winter vegetables

**Dessert**

Black Forest cheesecake, caramelised white chocolate brandy snap tuille (\*GF; \*VG)

**or**

Fresh fruit platter, winter berry sorbet (V, VG, GF)

Filter or de-cafeinated 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		
<b>EVENT No 3</b> <b>Tasting + Dinner</b>	<b>Date</b> <b>Thursday 23rd November 2023</b>	<b>Time</b> <b>6.30 p.m.</b>

Wines for the festive season				
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 <b>no</b> wine will be consumed) TOTAL VALUE £.....				
<b>MENU OPTIONS AND PREFERENCES FOR SEATING PLAN</b> 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. As most of our events are now selling out, the Committee request that members limit themselves to a maximum of 3 invitees, a partner and 2 guests. To help the committee gauge the number of guests, we would ask you to please indicate attendees status below: M = Member, G = Guest or E, a guest who is, or was, employed by the University and is eligible to be a member. Anyone in this category who would like to become a member should e-mail <a href="mailto:uolwineclub@le.ac.uk">uolwineclub@le.ac.uk</a> .				
NAME(S)	M = Member G = Guest E = employee	<b>Starter</b> S - Smoked salmon O – Onion Tart	<b>Main</b> B - Beef C – Cod V – Squash risotto	<b>Dessert</b> C – Cheesecake F - Fruit
Other names for seating:				

**BOOKINGS & PAYMENT: These should arrive NOT LATER THAN noon on Wednesday 8th November 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](mailto:uolwineclub@le.ac.uk) **AND** make an online banking payment to the Club's Bank Account: Co-operative Bank, Payee: University of Leicester 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 but you can be put on a reserve list.

Any queries regarding bookings should be sent to [uolwineclub@le.ac.uk](mailto:uolwineclub@le.ac.uk).

**EVENT 4 Tasting + Buffet Date: Wednesday 17<sup>th</sup> Jan 2024 Time 7:00**

## Noble Grapes Part 2

This is the second of our buffet tastings focussing on the “Noble Grapes” i.e., well-known, internationally grown, grape varieties that are traditionally associated with the highest quality wines. The wines have been chosen by Juliet Bailey and Dai Davies. The grape varieties chosen for this evening are Riesling and Shiraz/Syrah and the featured wines will include old world and new world examples.

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

The cost is **£25.00 per head** and numbers are limited to 56 so early booking is advisable. As most of our events are now selling out, ***the Committee request that members limit themselves to a maximum of 3 invitees***, a partner and 2 guests. Anyone who is, or was, employed by the University and who would like to become a member should e-mail [uolwineclub@le.ac.uk](mailto:uolwineclub@le.ac.uk) requesting to be put on the membership list.

**Please note that the closing date for bookings is noon on Monday January 8<sup>th</sup> 2024.**

BOOKING FORM			
<b>EVENT No 4</b>	<b>Tasting + Buffet</b>	<b>Date Wednesday 17<sup>th</sup> Jan 2024</b>	<b>Time 7:00</b>
<b>Noble Grapes Part 2</b>			
NAME		e-mail (if sending by post)	
<p>Please reserve for me/us.....places at the Tasting @ £25.00 each. Total = £</p> <p>Of these attendees how many are members of the wine club?</p>			

**BOOKING REQUESTS** These should arrive **NOT LATER THAN noon on Monday January 8<sup>th</sup> 2024**, 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](mailto:uolwineclub@le.ac.uk). **AND** make an online banking payment to the Club's Bank Account: Co-operative Bank, Payee: University of Leicester Wine Club, Sort Code: 08-92-99 Account: 65614703. Please put your surname and Event No in the reference (e.g., Blenkinsop Event 4).

**OR** Post this form with your cheque to Helena Abbey, 1 The Fairway, Kirby Muxloe, Leicester LE9 2EU. **(please ensure you include 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, though you can be put on a reserve list.

Any queries regarding bookings should be sent to [uolwineclub@le.ac.uk](mailto: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 15th February 2024

Time: 6.30

### Eastern European Wines

Welcome to the first dinner event of 2024. The wines have been chosen by Julian Osborne and Erol Gaillard. The wines will cover a range of styles from aromatic to rich whites and refreshing to hearty reds, from at least Austria, Hungary, Croatia and Moldova. Numbers are limited to 72 (9 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 (2<sup>nd</sup> 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 £34, with a reduction of £10 if no wine is to be consumed.

**Please note that tonight's dinner is limited to 72 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:

Hearty East European Borscht Soup (V)(GF)(VG)

Chicken and Bacon Terrine with red onion jam and toasted brioche (\*\*GF)

Glazed Shallot tart tatin warm green bean salad, rocket pesto, slated seed granola (V)(\*\*VG)

#### Main Course

Beef Goulash hearty meat based stew with chopped vegetables, creamy mashed potato (\*\*GF)

or

Sea Bass Wellington, crushed new potatoes, purple sprouting broccoli, sauce Verde

or

Taste's signature sweet chilli ravioli filled with fresh pea mousse, Manchego Cheese sauce(V)(\*\*VG)

#### Dessert

Honey Cake topped with crumbled walnuts, fruit coulis

or

Fresh fruit platter, with berry sorbet (VG)(V)

or

A selection of cheeses with savoury biscuits (\*\*GF)

Filter or de-cafeinated coffee or tea with chocolate salami  
(V) Vegetarian, (VG) Vegan, (GF) Gluten Free. \*\* can be adapted

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.



<b>EVENT No 5</b>		<b>BOOKING FORM</b>	
<b>Tasting + Dinner</b>		<b>Date Thursday 15th February 2024</b>	<b>Time 6.30</b>
<b>Eastern European Wines</b>			
NAME		e-mail (if sending by post)	
		Please reserve for me/us.....places at the Tasting and dinner @ £34.00 each (a deduction of £10 if <b>no</b> wine will be consumed) TOTAL VALUE £.....	
		<b>MENU OPTIONS AND PREFERENCES FOR SEATING PLAN</b> 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. <i>As most of our events are now selling out, the Committee request that members limit themselves to a maximum of 3 invitees, a partner and 2 guests.</i>	
<b>NAME(S)</b>		<b>Starter</b> S-Soup C-Chicken T-Tart	<b>Main</b> B-Beef F- Fish V - Vegetarian
			<b>Dessert</b> H -Honey cake F - Fruit C - Cheese
		Other names for seating:	

**BOOKINGS & PAYMENT: These should arrive NOT LATER THAN noon on Wednesday 31st January 2024. 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](mailto:uolwineclub@le.ac.uk) **AND** make an online banking payment to the Club's Bank Account: Co-operative Bank, Payee: University of Leicester 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, making 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](mailto:uolwineclub@le.ac.uk).





## EVENT No 6

Tasting + Dinner

Date: Thursday 21st March 2024

Time: 6.30

### New Zealand Wines

The wines have been chosen by Andrew Johnstone, whose love of wine began with New Zealand sauvignon blanc. However, while you will all be familiar with the nation's flagship grape, the evening aims to prove there's much more to New Zealand wine. We will taste a range of grapes from different producers representing both the North and South islands.

Numbers are limited to 72 (9 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 (2<sup>nd</sup> 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 £34, with a reduction of £10 if no wine is to be consumed.

**Please note that tonight's dinner is limited to 72 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:

Warm goat's cheese, red onion and walnut tart (V)

Jalapeno poppa garlic bread, dressed micro herb salad (V)(VG)(GF)

#### Main Course

New Zealand rump of lamb, minted pomme puree, redcurrant jus, glazed cumin carrots(\*\*GF)

or

Baked Cod, nori potatoes, chardonnay sauce, garlic prawns (\*\*GF)

or

Asparagus and quinoa salad, toasted sesame seed dressing (V)(VG)(GF)

#### Dessert

Kiwi and pineapple pavlova, New Zealand wine syrup (GF)

or

Fresh fruit platter

or

A selection of cheeses and biscuits (\*\*GF)

Filter or de-cafeinated coffee or tea with petit fours

(V) Vegetarian, (VG) Vegan, (GF) Gluten Free. \*\* can be adapted

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.

<b>EVENT No 6</b>		<b>BOOKING FORM</b>	
<b>Tasting + Dinner</b>		<b>Date Thursday 21st March 2024</b>	<b>Time 6.30</b>
<b>New Zealand Wines</b>			
NAME		e-mail (if sending by post)	
		Please reserve for me/us.....places at the Tasting and dinner @ £34.00 each (a deduction of £10 if <b>no</b> wine will be consumed) TOTAL VALUE £.....	
		<b>MENU OPTIONS AND PREFERENCES FOR SEATING PLAN</b> 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.	
<b>NAME(S)</b>		<b>Starter</b> T-Tart G - Garlic Bread	<b>Main</b> L-Lamb F- Fish V - Vegetarian
			<b>Dessert</b> K -Kiwi Pavlova F - Fruit C - Cheese
		Other names for seating:	

**BOOKINGS & PAYMENT: These should arrive NOT LATER THAN noon on Wednesday 6<sup>th</sup> March 2024. 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](mailto:uolwineclub@le.ac.uk) **AND** make an online banking payment to the Club's Bank Account: Co-operative Bank, Payee: University of Leicester 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, making 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](mailto:uolwineclub@le.ac.uk).



## EVENT No 7

Tasting + Dinner

Date: Thursday 18<sup>th</sup> April 2024

Time: 6.30

### South Africa

The wines for this evening have been selected by Oliver March from Evington's Wine Merchants. We have chosen South Africa as the theme as it represents great quality, value, and diversity of style.

Numbers are limited to 72 (9 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 (2<sup>nd</sup> 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 £34, with a reduction of £10 if no wine is to be consumed.

**Please note that tonight's dinner is limited to 72 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:

Vegetable samosa, chilli and coriander sauce, baby leaf salad (V)(\*\*VG)(\*\*GF)

#### Main Course

Potjiekos – Oxtail stew, buttered greens, pomme puree (\*\*GF)

or

Roasted hake, crayfish butter sauce, kale, roasted new potatoes

or

Onion and potato tatin, new potatoes, warm salad (V)(\*\*VG)

#### Dessert

Melktert - South African creamy milk tart with a citrus compote

or

Fresh fruit platter, berry sorbet (VG) (V)

or

A selection of cheeses and biscuits (\*\*GF)

Filter or de-caFFEinated coffee or tea with petit fours

(V) Vegetarian, (VG) Vegan, (GF) Gluten Free. \*\* can be adapted

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.

<b>EVENT No 7</b>		<b>BOOKING FORM</b>	
<b>Tasting + Dinner</b>		<b>Date Thursday 18th April 2024</b>	<b>Time 6.30</b>
		<b>South Africa</b>	
NAME		e-mail (if sending by post)	
		Please reserve for me/us.....places at the Tasting and dinner @ £34.00 each (a deduction of £10 if <b>no</b> wine will be consumed) TOTAL VALUE £.....	
		<b>MENU OPTIONS AND PREFERENCES FOR SEATING PLAN</b> 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. <i>As most of our events are now selling out, the Committee request that members limit themselves to a maximum of 3 invitees, a partner and 2 guests.</i>	
<b>NAME(S)</b>		<b>Main</b> O-Oxtail F- Fish V - Vegetarian	<b>Dessert</b> M-Melkert F - Fruit C - Cheese
		Other names for seating:	

**BOOKINGS & PAYMENT:** These should arrive **NOT LATER THAN noon on Wednesday 3<sup>rd</sup> April 2024.** 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](mailto:uolwineclub@le.ac.uk) **AND** make an online banking payment to the Club's Bank Account: Co-operative Bank, Payee: University of Leicester 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, making 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](mailto:uolwineclub@le.ac.uk).

**EVENT 8    Tasting + Buffet    Date: Thursday 16<sup>th</sup> May 2024    Time 7:00****The Loire Valley**

This evening's wines come from the Loire Valley, and have been chosen by Tim Hobbs. Wine is produced along roughly half of France's longest river, making the Loire Valley the country's third biggest producer of AOC wines. Hugh Johnson and Jancis Robinson have described Loire Valley wines as having a family likeness in their invigorating lightness and freshness, despite being raised across a wide variety of climates, soils and traditions. Most of them are made from single grape varieties (notably chenin blanc, sauvignon blanc, and cabernet franc), and they are usually moderately priced: perfect summer wines!

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

The cost is **£25.00 per head** and numbers are limited to 56 so early booking is advisable. As most of our events are now selling out, ***the Committee request that members limit themselves to a maximum of 3 invitees***, a partner and 2 guests. Anyone who is, or was, employed by the University and who would like to become a member should e-mail [uolwineclub@le.ac.uk](mailto:uolwineclub@le.ac.uk) requesting to be put on the membership list.

**Please note that the closing date for bookings is noon on Tuesday May 7<sup>th</sup> 2024.**

BOOKING FORM			
<b>EVENT No 8</b>	<b>Tasting + Buffet</b>	<b>Date Thursday 16<sup>th</sup> May 2024</b>	<b>Time 7:00</b>
<b>The Loire Valley</b>			
NAME		e-mail (if sending by post)	
Please reserve for me/us.....places at the Tasting @ £25.00 each. Total = £			
Of these attendees how many are members of the wine club?			

**BOOKING REQUESTS** These should arrive **NOT LATER THAN noon on Tuesday May 7<sup>th</sup> 2024**, 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](mailto:uolwineclub@le.ac.uk). **AND** make an online banking payment to the Club's Bank Account: Co-operative Bank, Payee: University of Leicester Wine Club, Sort Code: 08-92-99 Account: 65614703. Please put your surname and Event No in the reference (e.g., Blenkinsop Event 4).

**OR** Post this form with your cheque to Helena Abbey, 1 The Fairway, Kirby Muxloe, Leicester LE9 2EU. **(please ensure you include 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, though you can be put on a reserve list.

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



UNIVERSITY OF  
**LEICESTER**

## University of Leicester Wine Club

**EVENT No 9**

**Date: Thursday 20<sup>th</sup> June 2024**

**Tasting + Dinner**

**Beaujolais Wines**

**Time: 6.30**

The wines for this evening have been selected by Dan Farrell-Wright of Wickhams Wine Merchants in Devon. The wines will include Beaujolais Blanc, Beaujolais Villages and some of the cru villages, plus some from the new designation of "Pierres Dorees" (Golden Stones).

Numbers are limited to 80 (10 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 (2<sup>nd</sup> 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 £34, with a reduction of £10 if no wine is to be consumed.

**Please note that tonight's dinner is limited to 80 diners only and will be on a strictly first-come-first-served basis.** The menu for the dinner, which will follow at 7.35 pm, is as follows:

### **Starter:**

**French onion soup**, cheese crouton (\*\*GF)(\*\*VG)

### **Main Course**

**Coq au vin**, dauphinoise potatoes (\*\*GF)

**or**

**Salmon en croute**, beurre noisette, crushed new potatoes (\*\*GF)

**or**

**Wild mushroom pearl barley risotto**, parmesan crisp (V) (\*\*VG)

### **Dessert**

**Gateau Basque**, a traditional dessert from the Northern Basque region, filled with black cherry jam, pastry cream.

**or**

Fresh fruit platter with berry sorbet (VG) (V)

**or**

A selection of cheeses and biscuits (\*\*GF)

Filter or de-cafeinated coffee or tea with petit fours

(V) Vegetarian, (VG) Vegan, (GF) Gluten Free. \*\* can be adapted

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.

<b>EVENT No 9</b>		<b>BOOKING FORM</b>	
<b>Tasting + Dinner</b>		<b>Date Thursday 20<sup>th</sup> June 2024</b>	<b>Time 6.30</b>
		<b>Beaujolais Wines</b>	
NAME		e-mail (if sending by post)	
		Please reserve for me/us.....places at the Tasting and dinner @ £34.00 each (a deduction of £10 if <b>no</b> wine will be consumed) TOTAL VALUE £.....	
		<b>MENU OPTIONS AND PREFERENCES FOR SEATING PLAN</b> 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. <i>As most of our events are now selling out, the Committee request that members limit themselves to a maximum of 3 invitees, a partner and 2 guests.</i>	
<b>NAME(S)</b>		<b>Main</b> C-Coq au vin F- Fish V - Vegetarian	<b>Dessert</b> G-Gateau F - Fruit C - Cheese
		Other names for seating:	

**BOOKINGS & PAYMENT: These should arrive NOT LATER THAN noon on Wednesday 5<sup>th</sup> June 2024. Numbers are limited to 80 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](mailto:uolwineclub@le.ac.uk) **AND** make an online banking payment to the Club's Bank Account: Co-operative Bank, Payee: University of Leicester 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, making 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](mailto:uolwineclub@le.ac.uk).