



EVENT No 1

Committee Favourites

Tasting + Dinner

Date: Thursday 3rd October 2024

Time: 6.30

Welcome to the first event of the 2024/25 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 (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 £38, 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:

Roasted tomato and red pepper soup (V) (GF) (VG)

or

Ham hock terrine, piccalilli, sour dough, dressed leaves (**GF)

Main Course

Roasted lemon and thyme chicken breast, harissa roasted new potatoes, lemon aioli (GF)

or

Pan seared sea bream, crushed new potatoes, roasted mediterranean veg, spiced butter sauce (GF)

or

Roasted cauliflower steak, butter bean puree and chimichurri sauce (V) (VG) (**GF)

Dessert

Lemon tart, fresh raspberries and Chantilly cream (**GF)

or

Fresh fruit platter, mango sorbet (V)

or

A selection of cheeses with savoury 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**.

EVENT 2 Tasting + Buffet Date: Wednesday 30th Oct 2024 Time 7:00**Wines from the Douro/Duero**

Our buffet events this year start with wines from Spain and Portugal. This evening's wines will be presented by Olly March from Evington Wines. We will be travelling the 557-mile length of the Duero (Spain) / Douro (Portugal) River from it's mouth at Porto to it's source near Soria in Spain. Along the way we will sample seven wines from various different regions which the river passes through or near.

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

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 **£29.00 per head**.

Please note that the closing date for bookings is noon on Monday October 21st 2024.

BOOKING FORM			
EVENT No 2	Tasting + Buffet	Date Wednesday 30th Oct 2024	Time 7:00
Wines from the Douro/Duero			
NAME		e-mail (if sending by post)	
Please reserve for me/us.....places at the Tasting @ £29.00 each. Total = £			

BOOKING REQUESTS must be made by e-mail and should arrive NO LATER THAN noon on Monday October 21st 2024 and will be dealt with on a first come, first served basis.

Either copy and paste the completed form/table into your e-mail **or else** print it out fill it in and send that (preferably as a pdf) as an attachment to the e-mail which should be sent to uolwineclub@le.ac.uk

Once you have received confirmation that your booking has been accepted, you should make a payment. If possible, payments should be made by bank transfer to the Club's Bank Account:

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 27th November 2024

Time
6.30 p.m.

Holiday Wine: A Virtual Tour Through France

Welcome to the third event of the 2024/25 season which is a festive menu from the College's Christmas menu. These meals are so popular that once again we have had to book in November! The wines have been chosen by Lucy Crouch. Prepare to immerse yourself in a delightful evening of French wines as we journey through some of France's most celebrated wine regions. Tonight, we'll be savouring a selection of wines that perfectly capture the spirit of the holiday season.

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 £39, 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:

Salmon, prawn, and crab rilette, served with tuile and dressed leaves (*GF)
or
Mushroom and Walnut Pate with toasted sourdough and sultana chutney (*VG) (*GF)(VE)
or
Lightly spiced parsnip soup with vegetable crisps and herb oil (GF)(VG)(VE)

Main Course

Turkey breast, pigs in blankets, sage and onion stuffing (*GF)
or
Pan fried cod, fondant potato, salt cod croquette and a dill velouté (*GF)
or
Warm root vegetable tart tatin, vegetable puree, and garlic herb cream cheese (*VG) (*GF)(VE)
All served with winter vegetables

Dessert

Baileys and chocolate marquise, coffee sponge, salted caramel sauce (*GF) (*VG)
or
Homemade Christmas pudding, brandy sauce (*GF) (*VG)
or
Caramelised pineapple, spiced orange syrup, coconut, and vanilla ice cream (VE) (GF)(*VG)

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.



UNIVERSITY OF
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University of Leicester Wine Club

EVENT No 4
Quiz + Buffet

Date
Wednesday 15th January 2025

Time
6.50 p.m.

Quiz Night: How much do you actually know about wine?

Welcome to the fourth event of the 2024/25 season - Quiz night! This light-hearted (loosely) wine-based quiz will be hosted by Dai Davies and Juliet Bailey. No specialist wine knowledge is required, just general knowledge and a willingness to guess. Every round will be accompanied by a different wine, reflecting the world-wide nature of the questions. There will be prizes!

The quiz will be run in tables of six with one team per table. No changes to this format can be allowed. Although every effort will be made to keep friends together, this cannot be guaranteed. **Please note that tonight's event is limited to 54 attendees (9 tables of 6, one team per table).** The quiz will start promptly at 7.00 pm. The cost is £29 per person.

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.

NAME		
Please reserve for me/us.....places at the quiz and buffet @ £29.00 each		
TOTAL VALUE £.....		
PREFERENCES FOR SEATING PLAN		
To aid with the seating plan, please list the names of your party below (maximum 6).		
<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>		
NAME(S)	Dietary requirements	
	Other names for seating:	

BOOKINGS must be made by e-mail and should arrive NO LATER THAN noon on Monday 6 January 2025. They will be dealt with on a first come, first served basis.

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:

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.

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 13th February 2025****Time
6.30 p.m.****South Africa**

Welcome to the fifth event of the 2024/25 season which is on South African Wines. The wines have been selected by Preet Sahota of Edgmond Wines who will be making his first visit to the Wine Club. South Africa continues to be one of the most exciting wine producing nations and their winemakers are continuing to push the boundaries. The tasting will include wines from single vineyards, old vines, unique grape varieties and even a brand-new registered appellation!

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 £38, 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:

Shisha nyama with chakalaka sauce "barbecued meat with a rich lightly spiced tomato sauce and homemade potato salad" (*GF)

or

Barbecued vegetable skewer with a rich lightly spiced tomato sauce and homemade potato salad (V)(*GF)

Main Course

Peri peri chicken supreme with sweet potato fondant and puree, tender stem broccoli with garlic butter and sweetcorn salsa (*GF)

or

Grilled sea bream with lemon and garlic, sweet potato fondant and puree, tender stem broccoli with garlic butter and sweetcorn salsa (GF)

or

Peri peri halloumi with sweet potato fondant and puree, tender stem broccoli with garlic butter and sweetcorn salsa (V)

Dessert

Malva pudding with a warm cream sauce (sponge pudding with apricot jam) (V)

or

Fresh fruit platter (V) (VG)

or

Cheese and biscuits (*GF)

Filter or de-cafeinated coffee or tea and petit fours

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.



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EVENT No 6
Tasting + Dinner

Date
Thursday 20th March 2025

Time
6.30 p.m.

Italy

Welcome to the sixth event of the 2024/25 season which is on Italian Wines. The wines have been selected by Committee member David Luyt and cover the whole length of Italy from Piedmont and Lombardy in the North, to Puglia in the south. The selection showcases the range of native Italian grape varieties and the great value that can be found among Italian wines. The wines have all been supplied by Evington's wines.

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 £38, 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:

Beef shin raviolo, butternut squash and parmesan puree, basil dressing (*GF)

or

Spinach and ricotta raviolo, butternut squash and parmesan puree, basil dressing (V, *GF)

Main Course

Chicken breast stuffed with a sundried tomato and basil mousse, wild mushroom and marsala cream sauce, lemon dressed zucchini ribbons (*GF)

or

Pan seared Hake, lemon, and oregano, with a Tuscan bean stew (*GF)

or

Gnocchi "caprese," mozzarella, tomato sauce and homemade basil pesto (V)

All served with garlic and parmesan crispy new potatoes and chilli and parsley tender stem broccoli

Dessert

Vanilla panna cotta, limoncello gel, balsamic macerated strawberries and micro purple basil (GF)

or

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

or

Cheese and biscuits (*GF)

Filter or de-cafeinated coffee or tea and petit fours

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.

EVENT 7 Tasting + Buffet Thursday 10th April 2025
The Chemistry of Wine

Time 7:00

This event will be presented by Dr John Manley, a chemist with a passion for wine and wine making. Wines are fascinating and complex liquids; water and ethanol comprise the major part of what is in a glass. But nearly all the properties of a wine come from the remaining ~2%. There are usually over a thousand compounds, many in microscopic quantities, that create all that we smell, taste, see and feel – and in the case of sparkling wines, hear. Everything from sediment to wine diamonds, from the aroma of lychee to the taste of gooseberry, from mouthfeel to astringency, from deep garnet to orange, from cork taint to smoke taint, can be understood through properties of “*The 2%*”. A selection of wines will be tasted to illustrate the effect of the different chemistries.

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

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 **£29.00 per head**.

Please note that the closing date for bookings is noon on Wednesday 2nd April 2025.

Event 7	BOOKING FORM Tasting and Buffet Thursday 10th April 7.00 p.m.	
NAME		e-mail (if sending by post)
Please reserve for me/us.....places at the tasting and buffet @ £29.00 each		
TOTAL VALUE £.....		
NAMES: To aid with seating, please list the names of your party		Dietary requirements
Other names for seating:		

BOOKING REQUESTS must be made by e-mail and should arrive NO LATER THAN noon Wednesday 2nd April 2025 and will be dealt with on a first come, first served basis.

E-mail the completed form (or copy and paste it into your e-mail) and send to uolwineclub@le.ac.uk) **AND** make an online banking payment to the Club's Bank Account:

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.

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>.



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EVENT No 8
Tasting + Dinner

Date
Thursday 15 May 2025

Time
6.30 p.m.

ARGENTINA

Welcome to the eighth event of the 2024/25 season which is on Argentinian Wines. The wines have been selected by Shobna Makwana. Argentina is the fifth largest producer of wine in the world and until the 1990s produced more wine than any other country outside Europe though most of it was for internal consumption, it is now the largest wine exporter in South America. Argentina is best known for Malbec which was introduced by the French. Large numbers of Spanish and Italian immigrants also brought vines with them. The selection showcases the range of wines now grown in Argentina.

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 £38, 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:

Chicken and chorizo empanadas with Pico de Gallo (*GF)
or
Black bean and halloumi empanadas with Pico de Gallo (V/*GF)

Main Course

Braised feather blade of beef, with chimichurri, fire roasted tomato, with garlic and herb potatoes, burnt onion (*GF)
- or -
Pan seared seabass with Hasselback potatoes, charred corn, and chimichurri, with butternut squash puree (*GF)
- or -
Spiced sweet potato and spinach strudel with a tomato and olive sauce, roasted new potatoes and charred corn (V)

Dessert

Dulce de leche panna cotta with chocolate soil and chocolate (*GF)
or
Fresh fruit platter with berry sorbet (V) (VG)
or
Cheese and biscuits (*GF)

Filter or de-cafeinated coffee or tea and petit fours

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.

**EVENT No 9
Tasting + Dinner****Date
Thursday 19th June 2025****Time
6.30 p.m.****ON LOCATION – A Night At The Movies**

This event, the last of the season, will feature wines from countries around the world (not area specific), that have been used as locations for certain films. If you wish, you can have a guess as to which film is accompanying each wine, by identifying the picture alongside the notes. Sorry no prizes, just a light-hearted bit of fun!

The wines have been selected from the major wine retail outlets and supermarkets by Jo Holland, Kim Lewis, Jane Welch and Odette White.

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 £38, 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:

Chicken and mushroom terrine, with tarragon mayonnaise, chargrilled toasted ciabatta and watercress (**GF)

or

Hot smoked salmon with celeriac puree, apple and new potato salad (**GF)

or

Cauliflower velouté, pickled purple cauliflower, and crispy leaves (V)(VG)(GF)

Main Course

Belly of pork, roasted parsnip puree, caramelised apple, grain mustard mash, crispy kale and calvados jus (**GF)

or

Pan roasted red snapper, with a caper and tomato sauce, fondant potato and wilted chard (**GF)

or

Miso braised celeriac fondant with sauteed chestnut mushrooms, seared asparagus with shaved asparagus and rapeseed oil dressing sweet potato puree sauce verge (V)(**VG) (**GF)

Dessert

Chocolate and salted caramel ganache tarte, chocolate sorbet (**GF)

or

Rhubarb and vanilla mousse, with textures of rhubarb (**GF)

or

Poached pear with Chantilly cream (V)(**VG) (GF)

Filter or de-cafeinated coffee or tea and petit fours

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.