



EVENT No 1

Committee Favourites

Tasting + Dinner

Date: Thursday 2nd October 2025

Time: 6.30

Welcome to the first event of the 2025/26 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 £40, 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:

Gin and dill cured salmon, gin & tonic compressed cucumber, pickled baby beetroot, horseradish
crème fraiche (**GF)

or

Dill and goats cheese mousse, gin & tonic compressed cucumber, pickled baby beetroot, horseradish
crème fraiche (**GF)

Main Course

Braised short rib of beef, butternut squash risotto, buttered kale, root vegetables crisps (**GF)

or

Pan seared sea bream, sauce vierge-dressed new potatoes, confit cherry tomatoes, stem broccoli,
tomato, baby caper butter sauce (**GF)

or

Rotolo of pumpkin & squash, spinach & ricotta, tomato and oregano sauce, crispy kale, baby zucchini,
sun-dried tomatoes (V) (**GF)

Dessert

Chocolate mousse, salted caramel, sable biscuit (**GF)

or

Fresh fruit platter, fruit 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: Tuesday 28th Oct 2025 Time 7:00

Wines from the Australia and New Zealand

Our buffet events this year start with wines from Australia and New Zealand. This evening's wines will be presented by Tony Wellings from The Antipodean Sommelier who are independent importers of award-winning wines from Australia and New Zealand. The wines show case the quality and value available from these areas and are a far cry from the usual large volume supermarket wines.

Numbers will be limited to 54 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 **£30.00 per head**.

Please note that the closing date for bookings is noon on Monday October 20th 2025.

EVENT 2	BOOKING FORM	Tuesday 28th Oct 2025 Time 7:00
NAME		e-mail (if sending by post)
Please reserve for me/us.....places at the Tasting @ £30.00 each. Total = £		
PREFERENCES FOR SEATING PLAN		
To aid with the seating plan, please list the names of your party below (maximum 6 per table).		
NAMES		Dietary requirements

BOOKING REQUESTS must be made by e-mail and should arrive NO LATER THAN noon on Monday October 20th 2025 and 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>.



UNIVERSITY OF
LEICESTER

University of Leicester Wine Club

EVENT No 3

Christmas Choices

Tasting + Dinner

Date: Tuesday 25 November 2025

Time: 6.30

Welcome to the final event of 2025. Juliet Bailey and Dai Davies will be presenting a range of wines specifically chosen with the Christmas celebrations in mind. The wines will include ideas for pre-dinner drinks, options to pair with both fish and meat main courses, as well as that something special to round off your meal in style.

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 £40, 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 7.40 pm overleaf.

As most of our events sell out, the Committee request that members limit themselves to a maximum of 3 invitees, a partner and 2 guests

Note the early closing date - Thursday 6 November - requested by the college

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**.

Starter:

Celeriac and apple soup with crispy sage (GF) (VE) (VG)

OR

Smoked salmon and dressed prawns, with beetroot carpaccio, beetroot salad, horseradish and crème fraiche dressing (**GF)

OR

Chicken and mushroom press, tarragon mayonnaise, chargrilled ciabatta, dressed baby watercress and pickled wild mushrooms (**GF)

OR

Roasted fig and whipped goat's cheese salad, pickled sultanas and toasted walnuts (**GF) (**VG) (VE)

Main Course

Sage and onion stuffed turkey breast, roast potatoes, pigs in blankets, finished with a turkey jus (**GF)

OR

Braised feather blade of beef, Roscoff onion, roasted potatoes, caramelised shallot puree, red wine gravy (**GF)

OR

Roasted cod, with samphire, chive and clam cream sauce, lemon and thyme fondant potato (**GF)

OR

Butternut squash and beetroot wellington, roasted potatoes, sun blushed tomato sauce (VE) (**VG) (**GF)

All served with potatoes and winter vegetables

Dessert

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

OR

Cherry and almond trifle (**GF)

OR

Chocolate and orange tart, caramelised clementines, Chantilly cream (**GF)

OR

Spiced poached pear, gingerbread crumb, blackcurrant sorbet (**VG) (**GF)

Filter or de-caffeinated coffee or tea with chocolate truffles

(VE) Vegetarian, (VG) Vegan, (GF) Gluten Free, ** can be adapted

EVENT 4 Tasting + Buffet Date: Tuesday 13th Jan 2026 Time 7:00

Wines from New Zealand (unusual grape varieties)

Our buffet events continue with more wines from New Zealand introduced by Preet Sahota of Edgmond Wines. This evening's wines, whilst including a sauvignon blanc and a pinot noir for which New Zealand is deservedly well known, will showcase some less common grape varieties and styles from New Zealand for example single vineyard albarino and wines with bottle maturity.

Numbers will be limited to 54 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 **£32.00 per head**.

Please note that the closing date for bookings is noon on Monday January 5th 2026.

EVENT 4	BOOKING FORM	Tuesday 13th Jan 2026 Time 7:00
NAME		e-mail (if sending by post)
Please reserve for me/us.....places at the Tasting @ £32.00 each. Total = £		
PREFERENCES FOR SEATING PLAN		
To aid with the seating plan, please list the names of your party below (maximum 6 per table).		
NAMES		Dietary requirements

BOOKING REQUESTS must be made by e-mail and should arrive NO LATER THAN noon on Monday January 5th 2026 and 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

Wines of Portugal

Tasting + Dinner

Date: Thursday 12th February 2026

Time: 6.30

Welcome to the fifth event of the 2025/26 season which is on Portuguese wines. The wines have been selected by committee member David Luyt. The tasting wines will cover a selection of different wine regions of Portugal and will showcase a range of different grapes and styles. Portuguese wines in the main are still made from local or indigenous grape varieties. A common feature is that the wines offer good value for money. 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 (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 £40, 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:

Salt cod fritters with lemon aioli and tomato and chimichurri salad (GF)

or

Portuguese sheep's milk cheese fritters, with lemon aioli and chimichurri salad (V) (GF)

Main Course

Chargrilled pork loin steak with Portuguese "cocido" chorizo and chickpea stew, with green beans (GF)

or

Chargrilled sea bream with "caldeirada" fish stew, with green beans (GF)

or

Grilled Halloumi with a vegetarian cocido with green beans (GF) (V) (VG)

Each table will be served with a bowl of salt-baked new potatoes

Dessert

Pastel de nata (traditional Portuguese egg custard tart) (V)

or

Fresh fruit platter (V) (VG)

or

Selection of cheese and biscuits

Filter or de-cafeinated coffee or tea with petit fours

(V) Vegetarian, (VG) Vegan, (GF) Gluten Free

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 6

Wines of Italy

Tasting + Dinner

Date: Thursday 19th March 2026

Time: 6.30

Welcome to the sixth event of the 2025/26 season featuring Italian wines chosen by Ben Robson of the Bat and Bottle in Oakham. Ben specialises in importing Italian wines directly, mostly from small artisan producers. He won the "Online Wine Buyer Award" at the 2020 inaugural London Wine Fair, and Bat and Bottle has also been awarded Decanter's 'Best Italian Specialist' award twice since 2020, plus runners up in the Best Subscription Wine Club three years running. They now hold both these titles in perpetuity.

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 (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 £40, 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:

Italian antipasto platter
Selection of cured meats, cheeses, vegetables and breads

Main Course

Feather blade of beef, mushroom and marsala wine sauce,
creamy polenta with parmesan, tender stem broccoli (**GF)
- or -
Roasted sea bream, Tuscan-style cherry tomato sauce, tender stem broccoli (**GF)
- or -
Spinach and ricotta cannelloni, pomodoro sauce, pesto (V)

Dessert

Cherry & Amaretto tart, Chantilly cream
- or -
Tiramisu (**GF)
- or -
Fresh Fruit platter

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 No 7 Tasting + Buffet

Date Thursday 30th Time 7:00

April 2026

Fine Wines

Are you looking for a suitable wine for a special occasion? If so, this is the event for you. Following the success of previous 'Fine wine' events in 2020 and 2022 we would like to invite you to our 3rd fine wine evening. 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 7 wines will be tasted.

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 **£40.00 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 will 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 Wednesday April 22nd 2026.

EVENT 7	BOOKING FORM	Thursday 30th April 2026 Time 7:00
NAME		e-mail (if sending by post)
Please reserve for me/us.....places at the Tasting @ £40.00 each. Total = £		
PREFERENCES FOR SEATING PLAN		
To aid with the seating plan, please list the names of your party below (maximum 6 per table).		
NAMES		Dietary requirements

BOOKING REQUESTS These should arrive **NOT LATER THAN noon on Wednesday April 22nd 2026** 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,**

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 8

Wines of Greece

Tasting + Dinner

Date: Thursday 21st May 2026

Time: 6.30

Γειά σας! Welcome to the eighth event of the 2025/26 season featuring delicious Greek wines chosen by members Μαργαρίτα και Νικόλαος. Over the past few years Greek wines have improved greatly and become more widely available in the UK. The tasting and dinner wines chosen for tonight's event have been selected from a variety of wine areas in Greece and feature some indigenous grape varieties. They have been sourced from several wine merchants, including Duncan Murray, Waitrose, Majestic Wines and The Wine Society. Στην υγειά σας!.

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 (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 £40, 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:

Pork souvlaki with flat bread and Tzatziki, parsley red onion and tomato salad (GF)**

Halloumi souvlaki with flat bread and Tzatziki, parsley red onion and tomato salad (V)(GF)**

Dolmades, Stuffed Greek vine leaves with tzatziki (V)(GF)

Main Course

Beef Stifado, aromatic beef chuck stew with baby onions and red wine vinegar with black olive orzo (GF)**

- or -

Grilled seabass with lemon and parsley with black olive orzo (GF)**

- or -

Spinach and feta spanakopita with hummus and black olive orzo (V)

All served with Greek salad and roasted new potatoes

Dessert

Cheese and biscuits (V)(GF)**

- or -

Honey cake with Chantilly cream. (V)

- or -

Rizogalo (V)(GF)

Filter or de-caFFEinated coffee or tea with petit fours baclava

(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 No 9

Wines of Britain

Tasting + Dinner

Date: Thursday 18th June 2026

Time: 6.30

Welcome to the final event of the 2025/26 season featuring delicious British wines chosen by Vicki Emms. The wines have been sourced from supermarkets, wine merchants and from the vineyards themselves and include some unusual grape varieties as well as some more well-known ones.

Vines were first grown in England during Roman times, and vineyards can now be found from south-west England to Wales and even Scotland with more than 1,100 now registered, most of which are commercial operators. Changing climate, new techniques and a homegrown study programme have all helped drive a UK viticulture boom, indeed the UK is the fastest growing wine region in the world.

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 (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 £40, 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 7.30 pm, is as follows:

Starter:

Pork and mustard sausage roll, date and pickled walnut purée, dressed curly frisée
or

Fish and Chips – battered cod bite, pea puree, tartar sauce crispy matchstick potato crisps
or

Asparagus, hollandaise sauce, poached egg, toasted English muffin croutons (V)

Main Course

Belly pork, black pudding, mashed potatoes topped with bacon, buttered curly kale, cider sauce
- or -

Lightly curried monkfish, masala sauce, crushed Bombay new potatoes, curly kale
- or -

Cheddar and potato pie, roasted celeriac, kale (V)

All served with roasted root vegetables

Dessert

Treacle Tart with clotted cream
- or -

Apple Crumble with custard
- or -

Raspberry and almond trifle

Filter or de-cafeinated coffee or tea with petit fours

(V) Vegetarian, If you need something to be vegan or gluten free indicate on the booking form

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**.