10 days’ notice is required to ensure your requested wines are available in our cellar

**CHAMPAGNE & SPARKLING WINE**

- **Prosecco Frizzante Stelvin NV Italy**
  - £21.00
  - Classic prosecco with lots of bubbles and light stone fruit notes

- **Castell Llord Brut Cava NV Spain**
  - £21.00
  - Classic Spanish Cava made in the traditional method, dry with peach and pear notes

- **Crémant d’Alsace Brut Prestige Arthur Metz NV France**
  - £29.50
  - Dry Sparkling wine made in the champagne traditional method

- **Bolney Bubbly West Sussex NV England**
  - £42.00
  - Delightful floral and brioche notes combine with zesty citrus fruit, honeysuckle and elderflower

- **Champagne Beaumont des Crayères Grand Reserve NV France**
  - £49.00
  - Single estate champagne with golden in colour with fine bubbles, rich scents of biscuit, brioche, honey, yellow plum, grapefruit and butter

**WHITE WINES**

- **Andersbrook Western Cape Chenin Blanc 2018 South Africa**
  - £17.50
  - Full and fruity Chenin with green apple flavours

- **Los Tres Curas Sauvignon Blanc 2018 Chile**
  - £17.50
  - From the Central Valley with classic Sauvignon blanc flavours

- **Les Gites Blanc 2018 France**
  - £17.50
  - Crisp and fresh green fruit flavours for this young French White

- **Viognier Vin de Pays d’Oc 2018 France**
  - £18.00
  - Medium-deep straw color. Closed nose with a small amount of freshness and orange blossom

- **Côtes de Gascogne 2015 France**
  - £18.50
  - Flavoursome, elderflower-scented, dry and crisp on the finish

- **False Bay Chenin Blanc 2017 South Africa**
  - £19.00
  - Lightly oaked Chenin, pale gold colour, grassy with a green apple bite

- **Côtes du Rhône Blanc La Solitaire 2017 France**
  - £21.00
  - Careful use of oak adds texture and viscosity to this very drinkable white

- **Mâcon-Lugny Saint-Pierre Bouchard Pere et Fils 2017 France**
  - £23.00
  - Chardonnay grape from Burgundy with no oak, fresh buttery finish

- **Spineyback Waimea Family Estate Riesling 2017 New Zealand**
  - £23.00
  - A New Zealand Riesling from Marlborough with green apple and citrus notes

- **La Renardière Pouilly-Fumé Domaine Bouche-Chatellier 2017 France**
  - £27.00
  - Sauvignon blanc from the Loire

- **Sancerre Blanc Domaine Des Clairneaux 2017 France**
  - £27.00
  - French Sancerre from the north appellation, of the Loire

- **Wyebrook Estate Sauvignon Blanc New Zealand**
  - £27.00
  - Fresh apple and green grape flavours from this classic New Zealand Sauvignon blanc

- **Chablis Simonnet Febvre 2016 France**
  - £29.00
  - French Chablis from Burgundy with generous fruit, finesse and elegance
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**ROSE**

Syrah Rose Vin de Pays d’Oc 2017 France £17.50
*French Rose from the Languedoc*

Allamanda Pinot Grigio Rose 2017 Italy £18.00
*Light fresh summer fruits in this Italian Rose*

Mado en Provence, Côtes de Provence Rose 2017 France £30.00
*A Provence style rose with sharp light fruit great for a summer celebration*

**RED WINES**

Los Tres Curas Carmenere 2017 Chile £17.50
*From the Central Valley with this unusual grapes that punches above its name in dark fruit flavor*

Andersbrook Western Cape Shiraz 2017 South Africa £17.50
*A ripe full Shiraz*

Dusty Road Western Cape Pinotage 2015 South Africa £18.50
*Fresh fruit driven wines from the Western Cape*

Ajaya Cabernet Sauvignon 2017 South Africa £19.00
*A lighter red from South Africa, young notes of red fruits*

Rioja Santiago Crianza 2014 Spain £21.00
*One year of oak ageing for this classic Spanish red*

Bourgogne Pinot Noir La Vignee Bouchard Pere et Fils 2016 France £24.00
*A French Pinot from Burgundy delivering subtle fruit notes*

Pascual Toso Vina Trivento Bodegas Malbec 2017 Argentina £22.00
*Award winning Malbec from Mendoza by Concha Y Toro*

Passitivo Primitivo Puglia 2016 Italy £22.00
*A wine bursting with rich full of fruit notes*

De Bortoli Yarra Valley Pinot Noir 2017 Australia £22.50
*Rich full of dark fruit more body than a classic French Burgundy*

Château Chapelle d’Alienor Bordeaux Supérieur 2015 France £29.00
*Smooth round and full with good acid balance and some savory notes*

Chateau Cissac Cru Bourgeois Haut Bordeaux Medoc 2012 France £31.00
*A left bank Medoc from Bordeaux with rich dark fruit flavors*

Barolo Giovanni Viberti 2006 Italy £50.00
*A big heavy wine that deserves respect with long flavor notes of dark fruit and tannins*

**SWEET WINE**

Emiliana Late Harvest Santa Carolina 2016 ½ bottles Chile £14.00
*An organic sweet wine with peach, nectarine and honey notes*

Chateaux Monbazillac Domaine de Grange ½ bottle 2013 France £17.00
*From the famous Monbazillac chateaux outside Bergerac with high sweet fruits and a mellow finish*
PORT
College Ruby Port
Classic Ruby Port full of rich dark sweet fruit flavours
Dows Late Vintage Port 2012
A refined port from a single Quinta, blackberry, plum and blackcurrant

£19.50

£25.00

ALE
Emmanuel College Own Label Ale 4.5%  
£5.00

SUNDRY ALCOHOLIC AND NON ALCOHOLIC BEVERAGES

Double Spirits and Mixer  
£7.00
Bottled Lager 330ml  
£4.00
Speciality Beers 500ml  
£5.00
PIMMS & lemonade, fruit, cucumber and mint (per 12 guests)  
£32.50
Non Alcoholic Fruit Punch (per litre)  
£4.00
Wine per glass  
£4.00
Canned Soft Drinks  
£1.50
Bottled Water, Still or Sparkling (per litre)  
£2.50
Sparkling Elderflower, Raspberry Lemonade  
£4.50
Orange, Apple, Tomato Juice (per litre)  
£3.00
Orange, Apple, Tomato Juice per glass  
£2.00

For advice on selecting wines which compliment your menu, please contact:  
Executive Head Chef/Head of Catering – Matthew Carter  
mc256@emma.cam.ac.uk  
Tel: 01223 334262

ALL PRICES INCLUDE VAT AT THE CURRENT RATE