

All prices shown are inclusive of VAT

Sparkling Wine and Champagne

Cavalier Blanc de Blanc £21.50

Fresh apple & pear flavours supported by a crisp, persistent finish.

Casa St Orsola Prosecco £25

Fruit spectrum of apples, pears & a hint of peach.

Bauchet 'Origine' Champagne £45

Fresh & fruity with hints of toasted bread.

Red Wine

Santuario Mendoza, Malbec – Argentina (College Wine) £22

A succulent Argentinian Malbec with plum, blueberry and blackberry flavours. This wine delivers purpose and power.

Los Espinos, Merlot – Spain £20

Blueberries, blackberries & blackcurrants.

Chateau Gauthier, Medoc Bordeaux – France £24

Precisely balanced between freshness and firmness. In the glass, the aromatic nose evokes notes of peppermint, Underwood and black cherries. On the palate, thanks to a very attentive ageing, the tannins are firm, yet well-rounded, supported by red berry flavours and a great freshness.

Lopez de Haro, Rioja – Spain £24

Pleasing and inviting aromas of ripe black cherry, nice vanilla notes and a touch of balsamic. The wine tastes smooth and round in the mouth with lots of tart black cherry fruit, sweet spice notes, licorice and more vanilla.

Terre Avare, Primitivo – Italy £26.50

Quite light in style for this grape, lots of red fruit, cherry, vanilla on the nose. Deep garnet colour. Pronounced nose with loads of dark fruit flavours that follows through onto the palate. Plenty of flavour but easy drinking & a good food wine.

Aplatagua Pinot Noir – Chile £32.50

Possesses a clean, brilliant, ruby red colour and emphasizes aromas of cherries and raspberries, well combined with soft notes of oak. In the mouth, it boasts smooth and elegant tannins followed by a sophisticated finish.

We can cater for most dietary requirements if we are advised at least two weeks before your event. There may be a surcharge.

All meals are prepared using the finest and freshest local produce and include seasonal herbs, vegetables and fruit from the College gardens wherever possible.

Prices are exclusive of VAT unless otherwise stated.

Please note, food is prepared in an environment where nuts are present.

White Wine

Hoopenburg Chenin Blanc – South Africa (College Wine) £22

Kiwi & litchi with a good balance of fruit & acidity.

Los Espinos Sauvignon Blanc – Spain £20

Super juicy ripe fruit, refreshing & aromatic.

Misty Cove Sauvignon Blanc – NZ £24

Heralds an enticing nose displaying aromas of grapefruit, blackcurrant leaf, kiwi fruit, and elderflower and lime zest that follow onto the palate joined by a racy acidity and a razor sharp mineral finish.

Integer Stellenbosch Chardonnay – South Africa £24.75

Offers notes of mulberry, charred vanilla, chocolate shavings and toasted spice. The palate is rounded and elegant with a wonderful balance of fresh black fruit and spice.

Domaine des Perelles, Macon Villages Perelles, Maconnais – France £26.75

On the nose, the aromas suggest broom, white rose, acacia, honeysuckle, fern, verbena, lemongrass, citrus. Pine, quince and fennel appear at the end of the mouth. It is a fresh and easy-drinking wine, dry but very fruity.

Domaine St Remy Pinot Gris – France £28

Notes of ripe yellow and green pear on the nose are channeled into a fruit-driven, concentrated and dry palate that has as much texture as it has fruit. It's dry and harmonious with rich pear fruit.

Kabinett Marielay, Mosel Riesling – Germany £32.50

Delicate, floral, well-made Kabinett with peach, apple and pear fruit flavours and well balanced, refreshing acidity.

Cocktails

Pimms or Single Shot Cocktail (such as Mojito) Jug £20 Glass £4.75

Frozen Cocktails (slush machine) – must be purchased by full portion (£360) or half portion (£180).

A full portion contains 72 glasses, 36 glasses.

Price per glass (if guests are purchasing from a bar) £5

The cocktail price becomes higher if it contains more than 1 alcoholic component.

Our Catering Manager would be happy to discuss any ideas with you or make suggestions around your guest numbers and budget.

We can cater for most dietary requirements if we are advised at least two weeks before your event. There may be a surcharge.

All meals are prepared using the finest and freshest local produce and include seasonal herbs, vegetables and fruit from the College gardens wherever possible.

Prices are exclusive of VAT unless otherwise stated.

Please note, food is prepared in an environment where nuts are present.

Menus: Wine and Drinks

Sherry and Port

Murray Edwards College own label Ruby Port £21.95

Warres Otima Tawny 10 year Old £23.95

Murray Edwards College own label Amontillado or Fino Sherry £21.95

Bottled & Canned Selection

Kopparberg 440ml £3.35

Corona 330ml £3.35

Peroni 330ml £3.35

London Pride 568ml £3.95

Soft Drinks

Orange Juice £3.20

Elderflower Pressé 1ltr bottle £3.60

Non Alcoholic Punch 1ltr jug £3.20

Mineral Water (still or sparkling) 75cl £3.20

Bottlegreen Cordials 75cl £2.55

Notes:

- There are approximately 6 glasses of wine in a bottle.
- Beverages are charged on consumption, unless otherwise agreed with you.
- Please note that VAT is payable on all alcohol, regardless of the VAT status of the overall event.
- We are sorry but it is not permitted to supply your own wine and pay corkage.
- If the style of wine or grape variety you have in mind is not on the list we will be glad to try to source it for you.
- Requested brands of spirits are charged at £4 per shot.

We can cater for most dietary requirements if we are advised at least two weeks before your event. There may be a surcharge. All meals are prepared using the finest and freshest local produce and include seasonal herbs, vegetables and fruit from the College gardens wherever possible.

Prices are exclusive of VAT unless otherwise stated.

Please note, food is prepared in an environment where nuts are present.



Murray Edwards
College
University of Cambridge

