Drinks Menu

A selection of beverages for your event

Wine Guide

Our wine list has been carefully chosen to complement our menus, and our team is always happy to advise on which choices might be right for you. We also offer a range of other drinks, including non-alcoholic options. All of the available wines are gluten-free, and vegetarian and vegan options are highlighted throughout the menu.

If you would like specific advice, please contact our team at:

email: catering@ncl.ac.uk
phone: 0191 208 6363

To make a booking, please use our booking form at www.ncl.ac.uk/catering/events. For terms and conditions, please refer to our website.

Included below is a tasting guide which you can refer to in the lists on the following pages:

Please note: We are only able to offer wine on sale or return basis.
### White Wines

<table>
<thead>
<tr>
<th>Wines</th>
<th>Price</th>
<th>Origin</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Anciens Temps Blanc</strong>&lt;br&gt;France</td>
<td>£11.95</td>
<td>Hints of green apples and bright aromatic characteristics on the nose, with crisp fruit on the palate and a long, finish.</td>
<td></td>
</tr>
<tr>
<td><strong>Il Molo Pinot Grigio</strong>&lt;br&gt;Italy</td>
<td>£13.95</td>
<td>Straw in colour, with an intensely floral fragrance and a ripe green fruit character and aroma. Steely mineral tones balance the acidity, and add a pleasingly dry crispness.</td>
<td></td>
</tr>
<tr>
<td><strong>Ken Forrester Petit Chenin</strong>&lt;br&gt;South Africa</td>
<td>£13.95</td>
<td>A youthful, fresh wine, very clean and sparkly in colour. Steely aromas of lime, lemon and mint. Supple and spicy, with bright acids giving shape to the flavours of stone fruits and lime.</td>
<td></td>
</tr>
<tr>
<td><strong>Mack &amp; Collie Sauvignon Blanc</strong>&lt;br&gt;New Zealand</td>
<td>£15.95</td>
<td>A herby, bright Sauvignon, brimming with crisp acidity and tangy citrus flavours. On the nose, some tropical fruits burst through, adding depths of passionfruit and lime.</td>
<td></td>
</tr>
<tr>
<td><strong>Roquemolière Picpoul de Pinet Réserve (vegetarian)</strong>&lt;br&gt;France</td>
<td>£15.95</td>
<td>The wine is crisp, light and aromatic, with remarkable freshness on the palate. Classic and charming – the perfect summertime tipple.</td>
<td></td>
</tr>
<tr>
<td><strong>Olivier Tricon Chablis (vegan)</strong>&lt;br&gt;France</td>
<td>£29.95</td>
<td>Bright, elegant crisp minerality and refreshing citrus-like acidity. Beautifully balanced, this is a benchmark Chablis.</td>
<td></td>
</tr>
</tbody>
</table>

### Red Wines

<table>
<thead>
<tr>
<th>Wines</th>
<th>Price</th>
<th>Origin</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Anciens Temps Rouge</strong>&lt;br&gt;France</td>
<td>£11.95</td>
<td>A round and full-bodied wine with a ripe fruit character. Rich flavours of dark fruit give way to hints of pepper and gentle, spicy oak.</td>
<td></td>
</tr>
<tr>
<td><strong>Ken Forrester Petit Pinotage</strong>&lt;br&gt;South Africa</td>
<td>£13.95</td>
<td>Classic Pinotage aromas of spicy mulberries, plum pudding and cherries, with more subtle hints of smoky bacon. The palate is luscious, juicy and soft.</td>
<td></td>
</tr>
<tr>
<td><strong>Trapiche Melodias Malbec (vegan)</strong>&lt;br&gt;Argentina</td>
<td>£17.95</td>
<td>A robust, savoury wine accented by rich flavours of violets, plums and cherries. Subtle hints of vanilla add a refined sweetness on the finish.</td>
<td></td>
</tr>
<tr>
<td><strong>Les Mougeottes Pinot Noir IGP P d’Oc</strong>&lt;br&gt;France</td>
<td>£21.95</td>
<td>Understated with a clean finish, intense jammy aromas of crushed black cherry and raspberry layer with undertones of liquorice in this Pinot Noir. Well-structured and easy to drink.</td>
<td></td>
</tr>
<tr>
<td><strong>Ramón Bilbao Rioja Reserva (vegan)</strong>&lt;br&gt;Spain</td>
<td>£23.95</td>
<td>Deep garnet in colour, with earthy aromas of plum, cedar, leather and spices. Ends with a lingering finish reminiscent of wood, spice and mint.</td>
<td></td>
</tr>
</tbody>
</table>
**Sparkling Wines**

- **Tosti Prosecco**
  - £19.95
  - Well-balanced and refreshing, with a delicate almond note.

- **Bolotti Prosecco DOC**
  - £20.95
  - Aromas of elderflower and exotic fruits perpetuate, the delicate perlage underlining the kick of fruitiness perfectly. Refined and elegant.

**Rosé Wines**

- **Anciens Temps Rosé**
  - £11.95
  - France
  - Dry and refreshing, with aromas of ripe summer berries and a touch of lychee. Apple flavours are evident, interlaid beautifully with subtle spicy tones.

**Non-alcoholic Wines**

- **Bonne Nouvelle Merlot (vegan)**
  - £7.95
  - France
  - A fruity red, bursting with berries. Carefully de-alcoholised to around 0.2% ABV to keep the aroma and flavour of the original wine.

- **Bonne Nouvelle Chardonnay (vegan)**
  - £7.95
  - France
  - Citrus fruit on the nose. Fresh and rounded on the palate. Carefully de-alcoholised to around 0.2% ABV.

**Ales and Beers**

- **Stu Brew / Wylam Ale**
  - £3.75 per bottle
  - If you wish to order a full case, please contact a member of our team.

- **Sol / Peroni / Becks / Stella**
  - £2.50 per bottle
  - If you wish to order a full case, please contact a member of our team.

**Other drinks**

- **Fairtrade English breakfast tea or coffee**
  - £1.40 per serving

- **Selection of herbal and fruit tea bags**
  - £1.40 per serving

- **Still or sparkling water (1.5L)**
  - 8-10 glasses/bottle
  - £2.25 per bottle

- **Fairtrade orange juice (1L)**
  - 5-6 glasses/bottle
  - £2.50 per bottle

- **Apple or cranberry juice (1L)**
  - 5-6 glasses/bottle
  - £2.50 per bottle