



# KEELE HALL

WINE AND RECEPTION DRINKS MENU

# Wine List

Reception Nibbles (Vg) £2.95 per person  
Smokehouse Mixed Nuts, Vegetable Crisps, Bombay Mix and Salted Popcorn

## Reception drinks

Orange Juice (Litre)	£5.00
Bucks Fizz (125ml)	£5.65
Kir (125ml)	£5.65
Selected Gins with Tonic from the Gin Bar (25ml)	£5.45
Elderflower Fizz (125ml)	£5.65
Pimms No1 Cup (284ml)	£5.65
Mineral Water (75cl)	£2.95
Elderflower Spritzer (1 Litre)	£6.25
Homemade Limonata (1 Litre)	£6.25

## Sparkling wine and Champagne

75cl

Il Cortigiano Prosecco, Italy	£24.00
Pale straw in colour with a bouquet and taste of green apples	
Freixenet Cordon Negro, Spain	£28.50
The fresh palate of apple, ripe pear and bright citrus flavours combined with a long finish and an exciting touch of ginger	
Ayala Brut Majeur Champagne, France	£42.50
Delicately aromatic with citrus, blossom and white peach notes, alongside hints of honeysuckle, the palate is fresh and quite dry in style	

## White wine

75cl

Monte Mediano Airen Macabeo Chardonnay, Spain	£14.00
Fresh, clean, citrus fruit with apple aroma make this house white a very good easy drinking wine for every occasion	
Villa D'Elsa Pinot Grigio, Italy	£16.00
Crunchy, fresh and delicious...this gorgeous Pinot blends well with white fish and seafoods with its light pear and citrus flavours. Lovely!	
Blass Chardonnay, Australia	£16.50
A medium-bodied Chardonnay with fresh, tropical and stone fruit flavours enhanced by subtle, creamy oak and a lingering finish	
Cyt Mountain Range Sauvignon Blanc, Chile	£17.50
Fresh and light-bodied, with mouth-watering flavours of grapefruit, lemon and citrus fruits	
Greyrock Marlborough Sauvignon Blanc, New Zealand	£22.50
Named for the alluvial plains upon which the vineyards are planted, this wine has fresh, juicy grapefruit and gooseberry flavours with a rich, lingering finish	

01/2021/quantity

## Rosé wine

75cl

Monte Mediano Tempranillo Garnacha Rosé, Spain £14.00  
Our house Rosé...excellent value pink dry wine; with bags of strawberry and cherry flavours and aromas. Easy drinking and fun

Stowells White Zinfandel, USA £16.50  
Bursting with summer fruit. A light bodied, medium sweet rosé, full of summer fruit pudding flavours with a hint of white pepper to finish

## Red wine

75cl

Monte Mediano Tempranillo Garnacha Red, Spain £14.00  
Fresh, bright cherry red house wine, with lovely ripe fruit aromas of plums, blackberries and damsons. Easy drinking, satisfying wine, ideal with red meat or just on its own

Blass Shiraz, Australia £16.50  
Aromas of blackcurrants and dark cherry, with rich spice and subtle oak. A medium bodied palate, bursting with red berry flavours, supported by subtle vanilla and a soft, generous finish

Cyt Mountain Range Merlot, Chile £17.50  
Medium bodied and smooth, with cherry and plum flavours and a hint of pepper and spice

7 Fires Malbec, Argentina £18.50  
A deep ruby wine with youthful violet hues with intense aromas of dark berries (mulberry/blackberry), cherry and a slight herbaceous hint on the nose. Rich, ripe and full, firm tannins and mouth filling sweet, dark fruit on the palate, with a good clean finish and touches of vanilla oak

Monologo Rioja Crianza, Spain £22.50  
Redcurrant, sloes and cherries, coupled with notes of vanilla, pepper, toast, tobacco leaves and a light smokiness from its time in barrel

Please speak to your event coordinator for more detailed information.

Please note, Keele University Events and Conferencing is only able to stock a limited amount of wine. The price and availability of wines are subject to alteration without notice. All prices are inclusive of VAT at the current rate of 20% and service.

Drinks, Wine List and pricing correct at time of printing. (January 2021).

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