COLD BEVERAGES
All soft drinks are served with biodegradable cups. Alternatively glassware is available for a charge of £0.20 extra per person.

Orange juice (1000ml) £2.85
Serves six people

Apple juice (1000ml) £2.85
Serves six people

Mineral water £2.90
Serves six people

Fentimans soft drinks (275ml) £2.65

HOT BEVERAGES
Price per person. Served with either recyclable cups and wooden teaspoons or crockery for a charge of £0.20 per person.

Tea and coffee £1.65

Tea, coffee and biscuit £2.25

Tea, coffee and fruit £2.15

Tea, coffee and handmade biscuit £2.50

Tea, coffee and cake £3.45

Tea, coffee and pastries £3.45
BRING YOUR OWN CUP

Help us reduce unnecessary waste by using your own cups. Drinks are based on an 225ml serving.

- Tea and coffee £1.45
- Tea, coffee and biscuit £2.05
- Tea, coffee and fruit £1.95
- Tea, coffee and handmade biscuit £2.30
- Tea, coffee and cake £3.25
- Tea, coffee and pastries £3.25
## WHITE WINE

**Ancora, Garganega Bianco** £15.95  
This house wine has the benefit of 50% sale or return service.  
*Italy* - Fresh aromas of pear and apple with floral notes, hints of apricot and honeysuckle, with a lemony finish.

**Selection Picpoul De Pinet** £18.70  
*France* - A classic Picpoul appealing ripe fruit with a fresh saline lift on the finish.

**Adobe Viognier Reserva Organic** £16.25  
*Chile* - Floral notes of honeysuckle and jasmine. Flavours of peach and nectarine fruit with star anise spice.

**Brume di Monte Pinot Grigio** £15.95  
*Italy* - Fresh and light, with a soft peachy palate and smooth finish.

**Selection Picpoul De Pinet** £18.70

**Adobe Viognier Reserva Organic** £16.25

**Brume di Monte Pinot Grigio** £15.95

## ROSÉ WINE

**Adobe Rose Organic** £16.25  
*Chile* - crunchy red fruit character and red berries aromas with a refreshing lemony finish.

**Vina Mariposa Rosado** £15.95  
*Spain* - Intense red fruit aromas; strawberries and light hints of floral notes.

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All wine must be ordered at least five working days in advance of your event and is subject to availability. Prices quoted include delivery and glassware but do not include service. Service cost is £25 per staff member per hour.
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Vegan

Vegetarian

Campus Kitchen Beverages Menu

RED WINE

Ancora Sangiovese di Puglia £15.95
Italy - A fresh, medium-bodied style with red and blackberry fruit characters, and a hint of spice balanced by tangy acidity.

Aquiline Shiraz £16.25
South Africa - Medium bodied with red fruit flavours balanced by fresh acidity and gentle tannins and a touch of spice.

Vista Sierra Malbec £18.70
Argentina - A fresh wine with bright forest fruits, plum flavours and a smooth finish.

Calusari Pinot Noir £16.95
Romania - Light, soft aromas of autumn fruits, smooth and spicy flavours throughout with generous soft red fruit and a lovely elegant finish.

Gavelot, Vieilles Vignes, Carignan £17.50
France - Fresh and vibrant, juicy notes of cranberry and raspberry with notes of spice.

Adobe Reserva Merlot Organic £16.25
Chile - ruby-red in colour with plum and red cherry aromas and subtle black pepper notes.

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NON-ALCOHOLIC SELECTION

Belle and Co. 0% Sparkling White 🍷 £14.95
Germany - A refreshing and finely balanced non-alcoholic drink combining sparkling fermented grape juice blended with premium green tea.

The Very Cautious One 0% Alcohol Shiraz 🍷 £14.95
Australia - Bright red in appearance with raspberries and spice aromas, the palate is juicy and plump with cherries and gentle finish.

The Very Cautious One 0% Alcohol Gewurztraminer Riesling 🍷 £14.95
Australia - A high aromatic wine with scents of rose water, musk and lemon zest and a nice sweet hint of turkish delight balanced with the acidity of the Riesling.

PROSECCO AND CHAMPAGNE

Lombard Brut 🍷 £42.95
France - Dominated by Pinot Noir and Pinot Meunier, this brut champagne is a beautiful straw yellow in colour with reflections of gold. Is fresh and fruity with touches of vanilla.

Prosecco Spumante, Ponte di Rialto 🍷 £19.95
This house wine has the benefit of 50% sale or return service.

Snou Cava Brut Organic 🍷 £22.50
Spain - Is stuffed full of biscuity, nutty notes intertwined with a sharp streak of fresh acidity, waves of brioche, white flowers and subtle fennel.
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BEERS

£4.55
You will be given a selection of the beers below depending on stock.

Heineken
A pale lager beer with 5% alcohol by volume. Full-bodied premium lager with deep golden colour, a mild bitter taste and a balanced hop aroma leaving a crisp, clean finish.

Stella Artois
A pilsner beer, with 5% alcohol by volume and a floral aroma, balanced malt sweetness, hoppy bitterness, dry finish. Brewed in Italy since 1963 with authentic Italian craftsmanship, passion and flair;

Peroni Nastro Azzurro
Delivers a crisp and refreshing taste with light citrus notes with a 5% alcohol by volume.

Blue Moon
Sorts crisp and tangy and ends with a coriander and orange spiciness.

Alcohol free beers also available.