

UNIVERSITY of LEICESTER WINE CLUB
WINES FOR WINTER DRINKING
THURSDAY 14 OCTOBER 2010 at 7.00 p.m.

Welcome to the start of a new academic year! We would like to offer a warm invitation to members and their friends to the first Wine Club event of the new season. The University Wine Club provides an opportunity for colleagues and friends to meet socially, to learn about and enjoy good wine together.

The first event in the Club's 2010-11 season will be held in the Charles Wilson Building. The wines will be presented by Simon March, proprietor of Evington's Wine merchants, a wine expert and an experienced presenter of wines. He will present a range "Wines for Winter Drinking". Those of us who have attended previous tastings given by Simon will remember that his presentations are most informative and entertaining.

The cost will be **only £15.00** per head, including all wines for tasting and accompanying notes, and a buffet supper which will include a variety of cheeses, fresh bread, and patés. To book a place at this Wine Tasting please complete the booking form below and send with your cheque **to arrive by 12 noon on Thursday 7 October.**

The events for the remainder of this term are

Thursday 11th November: Tasting and buffet

Friday 3rd December: Tasting and dinner – note revised date!

Annual General Meeting

There will be an Annual General Meeting held at 6.30 pm on Thursday 14 October 2010 on the 4th Floor, Charles Wilson Building. All those on the Club's mailing list are encouraged to attend. We need to elect a new committee for the year 2010/11, and new committee members are most welcome. The current committee members are listed on the website. Any proposals for new committee members (with the person's permission) should be sent by e-mail only to Mr N Robinson, the current secretary at nick.robinson3@ntlworld.com The agenda is available on the Club's website - <http://www.le.ac.uk/scr/wine/>.

Web address: <http://www.le.ac.uk/scr/wine>

E-mail address (Nick Robinson): nick.robinson3@ntlworld.com

UNIVERSITY OF LEICESTER WINE CLUB
"WINES FOR WINTER DRINKING" TASTING, 14 October 2010

From Department.....

Please reserve places at the tasting at £15.00 per person

Value of cheque enclosed £..... (payable to University of Leicester Wine Club)

Please return this form with your cheque to Dr. Julie Pratt, University Wine Club, c/o Enterprise and Business Development, 2nd floor Fielding Johnson Building, University of Leicester, University Road, Leicester, LE1 7RH

NOT LATER THAN 12 noon on THURSDAY 7 OCTOBER 2010.

We regret that no cancellations can be accepted after this deadline.

UNIVERSITY of LEICESTER WINE CLUB
FRENCH WINES
THURSDAY 11 November 2010 at 7.00 p.m.

As autumn turns to winter and the weather takes a turn for the cold join us for a little bit of escapism and an evening of wines that will brighten your evening by taking you to French vineyards in summer. Our last event, *wines for winter drinking*, presented by Simon March, was entertaining, informative, and more importantly enjoyable. So... if you'd like to learn a little more about French wines, or even just re-visit some old world favourites please sign-up below, and join us.

This event will be held in a new venue, the 1923 Restaurant, in the recently refurbished Percy Gee Building. The wines will be presented by Jo Grady (Wine Club Chairman) and her partner Chris Grocott.

The cost will be **only £15.00** per head, including all wines for tasting and accompanying notes, and a French themed buffet supper consisting of the following:

- French cheese platter with celery, grapes, crackers and homemade chutney
- Selection of warm French breads
- Mixed cooked and cured meat platter
- Ham hock terrine with pea puree and pickle
- Terrine of Provençal vegetables, basil and thyme dressing
- Selection of oils, tapenade and olives
- Green salad and coleslaw

To follow -

- Finger desserts of meringue shells topped with crème Chantilly and fresh fruit

To book a place at this Wine Tasting please complete the booking form below and send with your cheque **to arrive by 12 noon on Thursday 4 November**.

Following this tasting the next tasting will be our Christmas event:

Friday 3rd December: Tasting and dinner (please note that this is a revised date).

UNIVERSITY OF LEICESTER WINE CLUB
'FRENCH WINES' TASTING, 11 November 2010

From Department.....

Please reserve places at the tasting at £15.00 per person

Value of cheque enclosed £..... (payable to University of Leicester Wine Club)

Please return this form with your cheque to Dr. Julie Pratt, University Wine Club, c/o Enterprise and Business Development, 2nd floor Fielding Johnson Building, University of Leicester, University Road, Leicester, LE1 7RH

NOT LATER THAN 12 noon on Thursday 4 November.

We regret that no cancellations can be accepted after this deadline.

University of Leicester Wine Club

Try Something New For Christmas

Friday 3rd December 2010

The first two events of this season have showcased winter warmers and French wines. The next event will provide you with a chance to explore wines made from less well known grape varieties. The wines will be mostly from Europe, including some countries well known for winemaking and some others which we feel deserve more widespread exposure.

For those not wishing to stay for the dinner part of the evening, it will be possible to register **just** for the tasting session. The evening will begin promptly at 7.10 pm with the wines presented for tasting. The menu for the dinner, which will follow at about 8.30 pm, is below: For those staying for the dinner there will also be two wines provided for sampling with the meal. As with the last tasting, this event will be held in the 1923 Restaurant in the Students' Union.

Menu

Spicy parsnip soup, with herb sippets and warm dinner roll

Or

Baked field mushrooms topped with stilton and hazelnut crumb, served on a bed of dressed leaves

Or

Smoked chicken salad with mixed salad, cherry tomatoes and raspberry vinaigrette



Local turkey escalope filled with cranberry and chestnut stuffing, served with chateau potatoes, seasonal vegetables and red wine pan juices

Or

Baked sole paupiette, encasing a spinach and prawn mousse. Served on a bed of crushed new potatoes with sweet pepper coulis

Or

Aubergine and vegetable stack. Topped with goats cheese and served with mushroom couscous. Finished with tomato and oregano sauce



Traditional Christmas pudding smothered in rich brandy sauce

Or

Raspberry and strawberry cheesecake with crème Chantilly and fruit coulis

Or

Platter of English cheeses with crackers, grapes, celery and chutney

Followed by freshly brewed coffee and mini mince pie



The choice of starter, main course, and dessert or cheese, should be indicated on the booking form which should **arrive by 12 noon on Thursday, 25th Nov.** In order to assist with preparation of the seating plan for the meal, members are asked to provide a list of the names of all participants in their group and seating preferences, if any.

Details of the programme for the remainder of the year will be circulated shortly. We hope you will continue to support our events.

Web address: <http://www.le.ac.uk/scr/wine>

University of Leicester Wine Club

Try Something New For Christmas

Friday 3rd December 2009

1923 Restaurant, Students' Union

BOOKING FORM

FROM..... Department

Please reserve for me/us.....places at the Tasting **only** @ £8.50 each

Please reserve for me/us.....places at the Tasting and dinner @ £20.00 each
(a deduction of £5 will be accepted if **no** wine is to be consumed)

TOTAL VALUE OF CHEQUE ENCLOSED £.....

(made payable to University of Leicester Wine Club)

MENU OPTIONS AND PREFERENCES FOR SEATING PLAN

Please list below the names of yourself and your guests and their menu choices. If there are other members you would like to be near please add a note below the list. Please bear in mind that all tables seat a maximum of 8 persons, and although every effort will be made to keep friends together, this cannot be guaranteed.

NAMES	MENU OPTIONS		
	Soup (S), Mushroom (M), or Chicken (C)	Turkey (T), Fish (F) or Aubergine (A)	Christmas Pudding (P), Cheesecake (R), or Cheese (C)

Other names for seating

Please return this form with your cheque to Dr. Julie Pratt, University Wine Club, c/o Enterprise and Business Development, 2nd floor Fielding Johnson Building, University of Leicester, University Road, Leicester, LE1 7RH, **NOT LATER THAN 12 noon on Thursday 25th November**. We regret no cancellations can be accepted after this deadline.

University of Leicester Wine Club

Tasting and Dinner – Duncan Cloud’s Australian Evening – “In the Footsteps of My Forefathers”

Thursday 24th February 2011

The next dinner event of the season has been organised by Duncan Cloud, who, as many members will know, was a Founder Member of the Wine Club inaugurated in 1958 and continues to be an active life-member of the Committee and supporter of the club. Since December, Duncan, Jean and friends have been arduously sampling the Wine Society's South Australian Wines. Duncan's father was born near Wallaroo, South Australia in 1893, his grandfather was the manager of a copper mine there. In Duncan's words – “ ... the Australian wine we used to drink in the days of imperial preference was disgusting ... I thought it would be interesting to see how South Australian wines have improved since my youth.”

The Students' Union 1923 Restaurant where we held the excellent December tasting and dinner will again be our venue, their chef Steve has devised an excellent complementary menu, as shown below, which will be accompanied by table wines.

For those not wishing to stay for the dinner part of the evening, it will be possible to register **just** for the initial tasting session. The evening will begin promptly at 7.15 pm with the wines presented for tasting. The menu for the dinner, which will follow at about 8.30 pm, is as follows:

Roasted sun blushed tomato & goats cheese tartlet with a homemade red onion & sultana chutney

Or

Homemade cream of asparagus soup served with a fresh bloomer chunk & sippets

Or

Oak smoked chicken breast served with fresh mixed leaf salad & a homemade chilli & lime chutney.

Pan seared Nile perch served atop wild mushroom & cauliflower puree

Or

Chicken breast filled with brie & wrapped with prosciutto & served with a cream reduction

Or

Mediterranean scented polenta cake with roasted sweet potato.****

All served with a panache of vegetables & chateau potatoes.

Rich trio of chocolate torte with homemade winter berry ice cream

Or

Tart au citron served with a homemade winter pudding ice cream.

The choice of main course, and dessert or cheese, should be indicated on the booking form, which must **arrive by 12 noon on Wednesday, 16 February 2011**. In order to assist with preparation of the seating plan for the meal, members are asked to provide a list of the names of all participants in their group and seating preferences, if any.

Please note the change of address to where booking forms should be sent.

Provisional dates for tastings and dinners:

18th March – Tasting with buffet

19th May – Tasting with buffet

17th June – Tasting with Dinner

11th July – Sparkling wine Tasting

The above dates are to be confirmed – please regularly check the Club's website – www.le.ac.uk/scr/wine

University of Leicester Wine Club

Tasting and Dinner – Duncan Cloud’s South Australian Evening

Thursday 24th February 2011; 1923 Restaurant – Percy Gee Building

BOOKING FORM

FROM Department

Please reserve for me/us.....places at the Tasting **only** @ £8.50 each

Please reserve for me/us.....places at the Tasting and dinner @ £24.00 each

(a deduction of £5 will be accepted if **no** wine is to be consumed)

TOTAL VALUE OF CHEQUE ENCLOSED £.....

(made payable to University of Leicester Wine Club, cheques and postal orders only, no cash)

MENU OPTIONS AND PREFERENCES FOR SEATING PLAN

Please list below the names of yourself and your guests and their menu choices. If there are other members you would like to be near please add a note below the list. Please bear in mind that all tables seat a maximum of 8 persons, and although every effort will be made to keep friends together, this cannot be guaranteed.

NAMES	Starter T (Tartlet) S (Soup) C (chicken)	Main F (Fish) B (Chicken) P (Polenta)	Sweet R (Chocolate) L (Citron)

Other names for seating

Please return this form with your cheque to Dr Julie Pratt, University Wine Club, c/o Enterprise and Business Development, 2nd floor Fielding Johnson Building, University of Leicester, University Road, Leicester, LE1 7RH

NOT LATER THAN 12 noon on WEDNESDAY 16th February 2011.

We regret that no cancellations can be accepted after this deadline.

Please note the change of address to where booking forms should be sent.

University Wine Club web address: <http://www.le.ac.uk/scr/wine>

UNIVERSITY of LEICESTER WINE CLUB
A SPRING TASTING
THURSDAY 24 MARCH 2011 7.15pm

With spring just around the corner, what better time to hold a “Spring Tasting”? The wines will be presented by Sue Lobb AIWS, wine expert and an experienced presenter of wines. She will be selecting a range of wines. Those of us who have attended previous tastings given by Sue will remember that she is most informative and entertaining. A new venue is to be used for this tasting – the new Phoenix <http://phoenix.org.uk/> in Phoenix Square, Midland Street, LE1 1TG



The cost will be **only £15.00** per head, including all wines for tasting and accompanying notes, and a buffet supper. To book a place at this Wine Tasting please complete the booking form below and send with your cheque **to arrive by 12 noon on Thursday 17 March.**

The remaining events of 2010-11 will be:
 Thursday 5th May - tasting and buffet at the Phoenix
 Thursday 16th June - dinner at Leicester College
 Thursday 7th July - tasting and buffet at the Phoenix

Web address: <http://www.le.ac.uk/scr/wine>
 E-mail address (Nick Robinson): nick.robinson3@ntlworld.com

UNIVERSITY OF LEICESTER WINE CLUB
SPRING TASTING, 24 March 2011

From Department.....

Please reserve places at the tasting at £15.00 per person

Value of cheque enclosed £..... (payable to University of Leicester Wine Club)

Please return this form with your cheque to Dr. Julie Pratt, University Wine Club, c/o Enterprise and Business Development, 2nd floor Fielding Johnson Building, University of Leicester, University Road, Leicester, LE1 7RH

NOT LATER THAN 12 noon on Thursday 17 March.

We regret that no cancellations can be accepted after this deadline.

UNIVERSITY of LEICESTER WINE CLUB
MICROCOSM OF THE WINE WORLD – THE WINES OF PORTUGAL
THURSDAY 5th MAY 2011 @ 7.15pm

Welcome back after the Easter break! We would like to offer a warm invitation to members and their friends to this Wine Club event held again at the new Phoenix.

The wines will be presented by Erol Gaillard. He will present a range of wines from Portugal, a region that is often overlooked. The country of port and 500 grape varieties is increasingly re-inventing itself as a serious producer of excellent value white and red wines.

The venue: The new Phoenix <http://phoenix.org.uk/> in Phoenix Square, Midland Street, LE1 1TG



The cost will be **only £15.00** per head, including all wines for tasting and accompanying notes, and a buffet supper. To book a place at this Wine Tasting please complete the booking form below and send with your cheque **to arrive by 12 noon on Wednesday 27 April. Note that due to the Bank Holidays, no late bookings can be accepted.**

The remaining events of 2010-11 will be:
 Thursday 16th June - dinner at Leicester College
 Thursday 7th July - tasting and buffet at the Phoenix

Web address: <http://www.le.ac.uk/scr/wine>
 E-mail address (Nick Robinson): nick.robinson3@ntlworld.com

UNIVERSITY OF LEICESTER WINE CLUB
SPRING TASTING, 24 March 2011

From..... Department

Please reserve places at the tasting at £15.00 per person

Value of cheque enclosed £..... (payable to University of Leicester Wine Club)

Please return this form with your cheque to Dr. Julie Pratt, University Wine Club, c/o Enterprise and Business Development, 2nd floor Fielding Johnson Building, University of Leicester, University Road, Leicester, LE1 7RH

NOT LATER THAN 12 noon on Wednesday 27th April.

We regret that no cancellations can be accepted after this deadline.

University of Leicester Wine Club

Tasting and Dinner – “Try Something New for Summer”

Thursday 16th June 2011

The last dinner event of the season has been organised by committee members Nick Robinson and Jim Whait and several of their friends and colleagues who collectively have chosen an eclectic range of interesting wines, sourced from diverse local suppliers. The emphasis is on providing a range of wines that will complement the summer season.

A new venue is to be used for this dinner – Taste Restaurant at Leicester College (2nd floor, main building, Freeman’s Park Campus). Paul Stretton, Banqueting Manager at the College and his chef have devised an intriguing menu, as shown below, which will be accompanied by table wines. The cost of the event is only £23 per head, including all wines and a three course dinner. There is free car parking on campus.

For those not wishing to stay for the dinner part of the evening, it will be possible to register **just** for the initial tasting session. **Please note that the evening will begin promptly at the earlier time of 6.45 pm** (the building has to be vacated by 10.00pm at the latest). The menu for the dinner, which will follow at 8.00 pm, is as follows:

— — — — —
Set starter:

A salad of rucola, roast cherry tomatoes, asparagus and quails’ eggs
with toasted pine kernels and a light dressing

— — — — —

Choice of (to be ordered in advance):

Slow-cooked blade of beef with roast shallots and rich red wine jus
or

Corn-fed chicken cooked three ways –
confit leg, miniature chicken and leek pie, and a roulade of chicken breast,
Parma ham, goat’s cheese and sun blush tomato with white wine sauce

or

Roast Thai-spiced fish with tiger prawn, lemongrass, Kaffir lime and coconut broth
or

Roasted butternut squash and garlic cannelloni, pine kernels and crispy sage

— — — — —
Set Dessert:

A dessert assiette of three miniature desserts

— — — — —
Coffee or Tea

The choice of main course should be indicated on the booking form, which must **arrive by 12 noon on Wednesday, 8th June**. In order to assist with preparation of the seating plan for the meal, members are asked to provide a list of the names of all participants in their group and seating preferences, if any.

Please note that late applications and cancellations after the closing date will neither be accepted nor processed!

Leicester College:

For directions please visit:

<http://www.leicestercollege.ac.uk/contact-us/find-us/freemens-park-campus/>

Please note that the entrance to the car park is very easy to miss! Look for the narrow entrance marked on the map below as College Entrance. It's on Welford Road, just past the Tigers ground and immediately after the Toyota garage, and immediately before the traffic lights.



University of Leicester Wine Club

Tasting and Dinner – “Try Something New for Summer”

Thursday 16th June 2011

BOOKING FORM

FROM..... Department

Please reserve for me/us.....places at the Tasting **only** @ £8.50 each

Please reserve for me/us.....places at the Tasting and dinner @ £23.00 each

(a deduction of £5 will be accepted if **no** wine is to be consumed)

TOTAL VALUE OF CHEQUE ENCLOSED £.....

(made payable to University of Leicester Wine Club, cheques and postal orders only, no cash).

Note earlier (prompt) start time of 6.45.

MENU OPTIONS AND PREFERENCES FOR SEATING PLAN

Please list below the names of yourself and your guests and their menu choices. If there are other members you would like to be near please add a note below the list. Please bear in mind that all tables seat a maximum of 8 persons, and although every effort will be made to keep friends together, this cannot be guaranteed.

NAMES	Beef (B), Chicken (C), Fish (F) or Butternut Squash (S)

Other names for seating

Please return this form with your cheque to Dr. Julie Pratt, University Wine Club, c/o Enterprise and Business Development, 2nd floor Fielding Johnson Building, University of Leicester, University Road, Leicester, LE1 7RH.

NOT LATER THAN 12 noon on WEDNESDAY 8th JUNE 2011

Please note that late applications and cancellations after the closing date will neither be accepted nor processed!

University Wine Club web address: <http://www.le.ac.uk/scr/wine>

UNIVERSITY OF LEICESTER WINE CLUB

JULY TASTING

SPARKLING WINES

Thursday 7 July 2011, 7:15 pm, prompt

This tasting will be the last of the year, held at our now familiar home of the new Phoenix. Coming full circle to our first tasting of the year, the wines will be selected by Wine Club Chairman Dr. Jo Grady and her partner Dr. Chris Grocott. Hopefully a warm summer evening will allow us to spill out into the sun terrace attached to our usual room, and set-off the sparkling wines nicely.

The Venue: The new Phoenix <http://phoenix.org.uk/> in Phoenix Square, Midland Street, LE1 1TG

Cost: The cost will be only £15.00 per head, including all wines for tasting, accompanying notes, and buffet supper.

Booking: To book a place at this wine tasting please complete the booking form below and send with your cheque to arrive **on Tuesday 28 June**.

Finally, a big thank-you to all the members for your support during what has been a year of relocations. We are always looking for new members of the committee and those interested in joining are encouraged to contact the current Chair, Jo Grady, via email – j.grady@le.ac.uk

Web address: <http://www.le.ac.uk/scr/wine>

UNIVERSITY OF LEICESTER WINE CLUB JULY TASTING BOOKING FORM

For the sparkling wine tasting to be held on 7 July 2011, at the new Phoenix at 7:15 pm prompt

From

Department

Please reserve places at the tasting at £15.00 per person

Value of cheque enclosed £..... (payable to University of Leicester Wine Club)

Please return this form with your cheque to **Dr. Julie Pratt**, University Wine Club, c/o Enterprise and Business Development, 2nd floor Fielding Johnson Building, University of Leicester, University Road, Leicester, LE1 7RH

NOT LATER THAN Tuesday 28 June 2011

We regret that no bookings or cancellations can be accepted after this deadline.