



CAMPUS  
*Kitchen*

BEVERAGES





## 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 £2.30**

**Tea, coffee and fruit £2.15**

**Tea, coffee and handmade biscuit £2.65**

**Tea, coffee and cake £3.65**

**Tea, coffee and pastries £3.65**



## 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 £2.10

Tea, coffee and fruit £1.95


Tea, coffee and handmade biscuit £2.45

Tea, coffee and cake £3.45

Tea, coffee and pastries £3.45



## WHITE WINE

**Ancora, Garganega Bianco**  **£16.50**

*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.*

**Adobe Viognier Reserva Organic**  **£16.90**

*Chile - Floral notes of honeysuckle and jasmine. Flavours of peach and nectarine fruit with star anise spice.*

**Andersbrook Chenin Blanc**  **£17.50**


*South Africa - Crisp, fresh with classic baked apple and zippy citrus aromas with soft, delicate apple fruit on the palate balanced by crisp acidity.*

**Selection Picpoul De Pinet**  **£19.40**

*France - A classic Picpoul appealing ripe fruit with a fresh saline lift on the finish.*

**Brume di Monte Pinot Grigio**  **£16.50**

*Italy - Fresh and light, with a soft peachy palate and smooth finish.*

**Makutu Sauvignon Blanc**  **£19.40**

*New Zealand - Classic Marlborough Sauvignon, with crisp finish and aromas of lemon, passionfruit, guava and gooseberry.*

## ROSÉ WINE

**Adobe Rose Organic**  **£16.90**

*Chile - crunchy red fruit character and red berries aromas with a refreshing lemony finish.*

**Vina Mariposa Rosado**  **£16.50**

*Spain - Intense red fruit aromas; strawberries and light hints of floral notes.*

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.



## RED WINE

### Il Traliccio Sangiovese £16.50

*This house wine has the benefit of 50% sale or return service.  
Italy - A light and fruity red with soft tannins and a juicy finish.*

### Aquiline Shiraz £16.90

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

### Vista Sierra Malbec £19.40

*Argentina - A fresh wine with bright forest fruits, plum flavours and  
a smooth finish.*

### Calusari Pinot Noir £17.50

*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 £18.25

*France - Fresh and vibrant, juicy notes of cranberry and raspberry  
with notes of spice.*

### Adobe Reserva Merlot Organic £16.90

*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 £15.25

*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 £15.25

*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 £15.25

*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

### Prosecco Spumante, Ponte di Rialto £20.10

*Italy - Light, fresh and bursting with a citrusy zing.*

### Lombard Brut £45

*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.*

### Snou Cava Brut Organic £23.40

*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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Gluten free



Vegetarian



Vegan



## BEERS

£5.20

### **Brown Ale 355ml - Samuel Smith Low Alcohol**

*A low alcohol (<0.5%ABV) dark brown colour with mahogany highlights. A dry and satisfying beer.*

### **Samuel Smith - Organic Cider 355ml 5% ABV**

*A medium dry sparkling cider with brilliant straw colour, light body, clean apple flavour and a gentle apple blossom finish.*

### **Against the Grain 330ml - Wold Top 4.5% ABV**

*Made from lager malt, maize, hops and yeast, it's a premium, full-flavoured bitter with a good creamy head, refreshing bitterness and citrus aftertaste.*

### **Helles Lager 500ml - Saltaire Brewery 5% ABV**

*A clean crisp German style lager. Perfect balance of delicate hops and malty sweetness.*

### **Peculier IPA 500ml - Theakston 5% ABV**

*English-grown Harlequin, Jester, and Olicana hops deliver a zesty fruitiness with a full-bodied malty undertone. It finishes with a pronounced hop-forward flourish.*

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