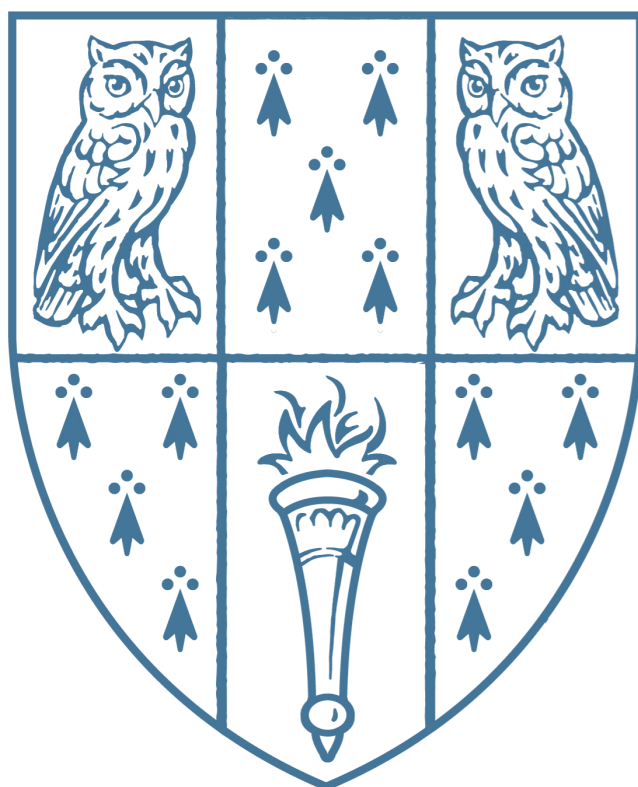
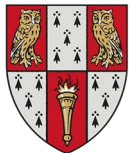


CONFERENCE OFFICE
Drinks Menu Price List
2023-2024



HUGHES
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UNIVERSITY OF CAMBRIDGE



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HUGHES HALL WINE LIST

FRESH AND DRY WHITE WINES

Catarratto Pinot Grigio Dea Del Mare, Italy £16.95

Made from grapes grown in Sicily, this crisp dry wine has all the hallmarks of Pinot Grigio. Citrus fruits on the nose with a refreshing palate of zesty green apple balanced by subtle minerality from Catarratto. Ideal on its own but perfect with exotic dishes, salads and cold meats. (V)

Viognier Patriarche Pere et Fils, France £21.35

Exclusively matured in stainless steel tanks to express all the freshness and character of the fruit. The palate is rich with white fruit flavours and well-structured with a long lingering finish. Enjoy with light starters, tuna salad or grilled prawns. (V)

Picpoul de Pinet Cave l'Ormarine Duc de Morny, France £22.90

Slightly perfumed, ripe melon fruit on the nose. The palate is weighty and ripe but remains fresh and saline. After a well-rounded attack, the palate is lifted up by a crisp note typical of the wines from this terroir. It is a perfect match for oysters, mussels, and grilled fish.

Chenin Blanc, Andersbrook, Western Cape, South Africa £18.00

A fresh, dry Chenin with broad appeal. It displays classic baked apple and zippy citrus aromas with soft, delicate apple fruit on the palate balanced by crisp acidity. Extended lees contact gives this great value wine some real weight and character, a little wild yeast ferment in barrel adds texture and finesse too. A great partner to grilled fish, chicken and salads. Wonderful with Cape Malay curries, spicy mango salads and brightly flavoured pan-Asian cuisine.

Sauvignon Blanc Los Tres Curas, Central Valley, Chile £16.70

This pale yellow wine with green tints has intense and expressive aromas of fresh fruit, such as grapefruit, green apple and pineapple, that intermingle with notes of white flowers, jasmine and orange blossom. On the palate, it is fresh and fruity with well-balanced acidity and a pleasant finish. Perfect with non-oily fish, green salads or as an aperitif.

Chardonnay Rolleston Vale, Australia £19.30

Containing some of the higher, cooler vineyard sites in the state, the Central Ranges is an important, recently designated wine-growing zone. On the palate, ripe stone fruit, fig and subtle citrus flavours, balanced by toasty oak. Enjoy with grilled and roasted white meats, fish and shellfish, salads or simply on its own. (V)

AROMATIC AND FULLER BODIED WHITE WINES

Sauvignon Blanc Makutu, Marlborough, New Zealand £24.45

Perfumed with nettle ripe tropical fruits which are also evident on the palate along with limey flavours and a rich minerality. The wine is sappy fresh, clean and delicious. Try with white fish, seafood, grilled asparagus and avocado with prawns.



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Vouvray Demi Sec Les Coteaux Loire, France £24.95

A delicious off-dry style of Chenin Blanc with aromas of just-picked walnuts, a hint of lime and a sappy melon skin note. The palate is honeyed with cooked apple and agave. On its own or fantastic with goats cheese salad, honey roast ham, cheese platters; a perfect match for chicken cooked any way, eastern cuisine or the Sunday roast! (V, Vg)

Riesling Gran Reserva, Bio Bio, Chile £24.45

Quietly complex on the nose with fresh lime notes combining with a steely minerality and gentle honeysuckle flora. The palate is mid-weight and off-dry with persistent flavours of lime, there is a natural salinity which gives contrast yet lovely balance. It finishes clean with a lingering flinty character. Perfect match for oysters and shellfish, white meats and smoked salmon. Also great with vegetarian dishes and Asian cuisine. Organic, vegan & vegetarian. (V, Vg)

Macon Charnay 'Les Piliers' Genetie, France £34.70

Immediately appealing with good depth of flavour and underlying finesse that provides wonderful length and unfolding flavours - think of freshly cut hay and meadowsweet for the nose, crunchy greengages for the palate, and some candied peel / lemongrass for the final notes. (V, Vg)

Riesling Estate Dr Loosen Mosel, Germany £29.55

Fragrant nose with a hint of honey and green apricot fruit. A blast of fruit on the initial palate gives way to intense minerality and crisp acidity. Perfect as an aperitif or with spicy Asian dishes. (V, Vg)

Pouilly Fume La Renardiere Domaine Bouche-Chatellier, Loire Valley, France £44.50

Floral and herbaceous, this is a concentrated wine with great elegance, complexity and power. Best served chilled with shellfish, grilled white fish or chicken and soft cheeses or on its own as an aperitif. (V, Vg)

Chardonnay Morning Fog Wente Winery, California £32.40

Beautiful expression of the Livermore Valley with aromatics from creamy lemon curd, graham and a touch of floral and vanilla. This wine is medium-bodied with a nice acidity. Serve with cheese, poultry, vegetable dishes and grilled fish (V, Vg)

ROSÉ WINES

Pinot Grigio Rose Allamanda, Italy £17.25

Pale coral pink, this is a dry, fresh and fruity rosé with delicate aromas of red berries. Good intensity of ripe red berry and cherry fruit, with a fresh lingering finish. Serve chilled as an aperitif or to accompany salads, cold meats such as salami or smoked chicken, or seafood dishes. (V, Vg)

Saint Louis de Provence Coteaux Various en Provence £25.70

Fresh, vibrant and pale pink in colour. Dry in style with aromatic rose petals on the nose, this wine follows through with notes of cranberry and strawberry fruits on the palate with a mouth-watering finish. Pair with fish stews or light salads, or as an aperitif on its own.



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LIGHTER TO MEDIUM BODIED RED WINES

Pinot Noir Cellar Selection Sileni Estate, Hawkes Bay, New Zealand £29.10

The nose has an enticing note of freshly baked Bakewell tart, all homemade jam and almonds. In the mouth, it's fresh and bright with a fine almond skin appeal. The wine remains fresh throughout with a lovely defining acidity which makes this a great food match. Perfect with crispy duck pancakes; grilled quail; seared salmon or tuna; charcuterie, ham and other cold meats

Merlot Vignobles du Sud, Pays d'Oc, France £19.30

A full bodied wine with blackberry and vanilla on the nose and a rich, spicy palate. Serve with grilled red meat, cheese or Mediterranean dishes.

Carmenere Los Tres Curas, Central Valley, Chile £15.95

This is a purple-red wine with hints of violet. It offers red fruit aromas intermingled with spice, mocha and vanilla. In the mouth, there are smooth and silky tannins which together provide a long, pleasant finish with touches of mature fruits. An excellent match with chicken, quiche, roast beef, pastrami and hams. (V, Vg)

Montepulciano d'Abruzzo Dea Del Mare, Italy £17.75

Montepulciano grown on the rugged slopes of the Abruzzo hills gives a deep, rich style of wine. The bouquet and palate are both rich in blackberry and Morello cherry flavours, with hints of spice. A full flavoured wine, perfect with traditional Italian dishes. (V)

Shiraz Rolleston Vale, Australia £19.30

A rich and flavoursome Shiraz displaying all the hallmarks of the varietal: vibrant red fruits, dark plum and spice with underlying soft tannins. Great on its own, with grilled or roasted chicken, lamb, beef and pasta dishes or hard cheese.

FULLER BODIED RED WINES

Malbec Nieto, Mendoza, Argentina £24.15

A deep dense blockbuster from 40+ year old vines. Blackberry plum fruit and sweet spice. The palate is silky and warming with more black fruit and cherries. The wine is vibrant with an alluring blend of fruit along with clove, pepper and cinnamon spice finished off with well-structured integrated tannins. A great wine with a fresh finish. A treat with rich, red sauce based pasta dishes, game and semi-cured cheese. (V, Vg)

Covila Crianza Rioja, Spain £22.65

Garnet red with a faint tawny rim. An elegant wine where notes of ripe fruit dominate against hints of vanilla and cocoa from the wood. Very tasty, powerful and ample in the mouth, with a very attractive cocoa background. Delicious with roasted red meats, hard cheeses, BBQ and grilled meats. (V, Vg)

Bairrada Reserva Alianca, Portugal £19.80

This glorious red wine has aromas of ripe berry and plum fruits. The palate is medium bodied with supple tannins, dark fruit and warming spicy characters. Made from a blend of traditional local grapes. Goes well when drunk with lamb. Suitable for vegetarians and vegans. (V, Vg)



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Cotes du Rhone Reserve Grand Veneur Alain Jaume, France £28.30

The colour is purple-tinged garnet. The aromatic range of the nose goes from fresh berries (wild raspberry, blackcurrant, and blackberry) to spices. The palate is big and full-flavoured, with silky-smooth tannins and aromas of the fruit already mentioned. The finish introduces touches of liquorice and pepper. Serve with any meats, Charcuterie and cheeses. (Vg)

Chateau Milon Cuvee Caprice St Emilion, France £36.00

Intense warm spiced fruit on the nose. A proper claret with rich plummy fruit throughout, this is quite a full-bodied, food-friendly Bordeaux with a fresh, structured finish. Works with a range of dishes, from classic robust beef, game and lamb roasts or stews right through to well-aged farmhouse Cheddar. (V, Vg)

Cabernet Sauvignon Gran Reserva, Novas, Maipo, Chile £24.45

Ruby red in colour. The nose is intense, with a pronounced presence of fruity aromas such as cherries and strawberries as well as truffle and chocolate. Medium bodied, well balanced, and delicate, with particularly smooth tannins and rich acidity, resulting in a juicy and very pleasing wine with a persistent finish. Ideal with meat-based dishes and stews. This wine shows a unique harmony with grilled blood sausage, slow-cooked beef, and pastas such as gnocchi with blue cheese. Organic, vegan & vegetarian. (V, Vg)

Valpolicella Classico Cantina Negrar, Italy £24.95

A ruby red coloured wine with purple hues. The bouquet is a combination of red berry and spicy fruits. The wine is medium bodied with a velvety, warm palate and a velvety, balanced finish. Made with hand picked grapes in vineyards that are between 100 and 250 metres above sea level. It pairs well with pasta dishes, meats and aged cheeses.

DESSERT WINES

Sauvignon Blanc Late Harvest Santa Carolina, Chile, 50 cl £19.10

Intense notes of orange blossoms combine with hints of orange marmalade and hazelnuts. In the mouth is fresh and greasy at a time, with notes of Ulmo honey. Good balance and lingering finish. Ideal to pair with chocolate truffles or some blue cheeses such as Italian Gorgonzola or French Bleu d' Auvergne.

Chateau Rousseau Monbazillac, France £26.50

Rich and powerful with notes of honey, acacia flowers, peach and candied citrus. Perfect as an aperitif, an accompaniment to foie-gras, white meat dishes, a cheese platter and chocolate or cream-based desserts.



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SPARKLING & CHAMPAGNE

Prosecco Ponte di Rialto Brut, Italy £24.70

Fresh and gently fruity fizz from northeast Italy (Veneto) with citrus and green apple aromas. Delicate and lively on the palate with ripe, lightly grapey fruit, zesty acidity and a clean, refreshing finish. Serve chilled as an aperitif or with peach juice for the perfect Bellini. (V, Vg)

Les Fleurs Blanches Brut (Organic), France £22.35

Bright and lively, packed with orchard fruit, and with all of the white flower aromas its name suggests. The perfect party wine, this is soft, approachable and all too easy to drink. This wine is Organic. Ideal as an aperitif, or with canapes or an antipasto selection. (V)

Gruet Brut Champagne, France £56.55

A blend mixing the fruit of the Pinot (Pinot Noir, Pinot Meunier) and the finesse of the Chardonnay. Floral and harmonious Champagne will be enjoyed on special occasions. (V)

Bolney Bubbly English Sparkling Wine, West Sussex £63.00

Delightful floral and brioche notes combine with zesty citrus fruit, honeysuckle and elderflower, finishing with just a hint of sweetness. Great aperitif, pair also with fish - especially oily fish - dishes such as seared tuna, salmon en-croute & smoked mackerel pâté. Also great with chicken risotto.

La Perle Noir Cremant d'Alsace, France £36.00

Pleasant bouquet with distinguished aromas of yellow fruit. Bubbles finesse and soft fruity freshness. This Crémant d'Alsace will enhance gourmet cuisine, from the aperitif to the end of the meal.

FORTIFIED WINES

Amontillado Barbadillo, Spain £25.00

Delightful amber colour. The smooth aromas tell of ageing in wood and reveal a touch of cinnamon; These same characteristics appear on the palate. Smooth and honest with a pleasant persistence. Serve with appetisers such as ham, nuts and cheeses. Try with fish such as dogfish or hake. Also great with clams and hot soups. It even goes well at the end of a meal with fruits such as mandarin, orange and peach.

Fino Barbadillo , Spain £22.10

Pale straw colour. This classic Fino has aromas of nuts, olives and the evocative aromas of patient ageing. The palate is fresh, dry and full bodied with perfect balance. Made from grapes grown in the Gibalbin and Santa Lucia vineyards in Jerez Superior, Spain. The average of the vines is around 20 years old. The Sherry is aged in large casks made from American oak. Perfect to serve with tapas, appetizers and cured ham, mild cheese, asparagus, soups, shellfish, salmon and herrings. Serve well chilled.

Hughes Hall Tawny Port, Portugal £27.70

The Barão de Vilar Tawny Port is a blend selected and matured in small oak vats. The aroma is a perfect combination of ripe fruit with dry fruit and cinnamon.



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Ruby Barao de Vilar Port, Portugal

£25.00

The Barão de Vilar Ruby Port is a blend of selected young ports matured in large oak vats “tonels” keeping a young fruit character. The wine shows some rich, full bodied flavours of red fruit, such as plums and raspberry.

Dows Late Bottled Vintage Port

£33.45

Very deep, near opaque centre with an intense garnet edge. Great aromatic exuberance showing blackcurrant, cassis and liquorice notes. Full yet round on the palate with ripe brambly, dark fruit flavours. Impressively focused fruit with a mineral, tingling quality which affords the wine remarkable freshness. Dow’s hallmark dry finish is reflected in the peppery tannins.

V = WINES THAT ARE SUITABLE FOR VEGETARIANS

Vg = WINES THAT ARE SUITABLE FOR VEGANS

(Prices are exclusive of VAT)

All prices are subject to change without prior notice due to market fluctuation





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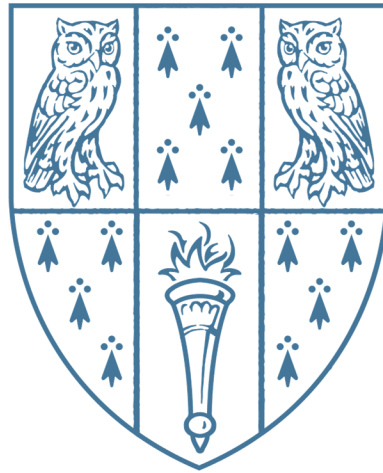
HUGHES HALL SOFT DRINK LIST

Bottled still water, 75 cl	£3.80
Bottled sparkling water, 75 cl	£3.80
Apple juice, 75 cl	£5.95
Orange juice, 75 cl	£5.95
Elderflower, 75 cl	£6.85

(Prices are exclusive of VAT)

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