



WINE ORDER

Thank you for purchasing your tickets to the Sports Dinner, Quiz and Dance Evening.

Below you will see the delicious menu for the night, along with the list of wines available to pre-order.

All pre-ordered bottles will be placed on your table ready for you to enjoy when you are seated at your table.

Please BACS payment to: Sort Code 309696 Acc No: 04327354 Ref Surname/Initial
Champagne, Wine, beer, Port and a Vodka Luge will be available on the night.

Please note this is a paid bar; cash, cheques or cards (charges will apply) will be accepted.

**SPORTS DINNER
& DANCE**



MENU

DRINKS RECEPTION WITH A SELECTION OF CANAPES

- Smoked Salmon and cream cheese Blinis
- Vegetable tartlet
- Duck Parfait, rhubarb compote on flatbread
- Mild goats cheese, fig chutney on Feuilleté
- Chicken Skewer

AT THE TABLE DURING QUIZ

- A selection of breads and dips – Beetroot humus, Chemoulah and Olive Tapenade

MAIN COURSE

Roast Forge Chicken, Served with Ratte Potatoes, Carrots and Beans with a dijon mustard and Berkshire crème fraiche sauce. (Please note this meal is suitable for those on a gluten free diet.)

VEGETARIAN

Butternut Squash and Sage Risotto

DESSERT

Lemon Tart with Crème Fraiche

CHEESE

A selection of cheeses will be available on a separate cheese table, with chutneys, biscuits and celery

TEA/COFFEE

Tea, coffee and mints will be served after the auction on a separate table



CHAMPAGNES AND WINES

SPARKLING

Prosecco, Spumante Brut, Dea Del Mare, Italy N.V. - £22

Delicate and elegant with a distinctive aroma of apple and apricot. Medium bodied, soft, velvety and well-balanced. Excellent as an aperitif or an accompaniment to canapés.

Carpene Malvotti 1868 Extra Dry Prosecco Superiore DOCG, Italy - £25

The epitome of how an elegant Prosecco Spumante should be. The palate is full flavoured yet delicate with fine and continuous bubbles. The wine is fresh, fruity and lively with an appealing floral bouquet and lemony finish.

WHITE

Morande Pionero Unwooded Chardonnay, Chile - £15

A classic New World Chardonnay - ripe but not blowsy, rich but not oaked, full-bodied but not overweight. It shows lots of ripe tropical fruit freshness with floral undertones and a bright, clean finish.

Coteaux du Giennois Blanc Domaine de Montbenoit, France - £20

Pale gold in colour with aromas of white flowers, citrus and exotic fruits. A fresh, fruity wine from the Loire exhibiting notes of quince and pear; gentle and supple on entry to the palate, followed by a refreshing acidity which provides good balance to the overall softness of the wine.

Chablis Domaine Grand Roche, France – £25

A gorgeous Chablis, aged on fine lees for 9 months, to add complexity and fullness of flavour. Golden in colour with green tinges, the wine has clean fruit with mineral notes on the palate and balanced acidity providing a dry crisp finish.

RED

Miopasso Primitivo, Italy - £15

A delicious Primitivo, being robust yet at the same time smooth and silky. Rich in fruit, with a certain spicy feel and an abundance of ripe, dark berry flavours.

Cote du Rhone, Les Sablieres Cote du Rhone, France - £ 20

A Grenache dominated blend, deep ruby red in colour with an intense meaty, peppery nose along with vibrant aromas of raspberry and blackberry. Sourced from 40 to 50-year-old Grenache and 35 to 40-year-old Syrah vines, Les Sablieres is a very intense and pure expression of the Rhône Valley.

Coto de Imaz Reserva, Rioja, Spain - £25

100% Tempranillo sourced from estate vineyards in the Rioja Alta. This Reserva displays complex, red berry aromas with smoky vanilla notes. On the palate there is warm, juicy spiced red cherry fruit with a velvety character, and ripe tannins are apparent as a firm but pliant structure.