The University of St Andrews offers a world-class food and beverage experience for all guests. Our menu offerings reflect a diverse choice of meals and are designed to support a culture of healthy eating.

The University is committed to be “net zero by 2035”. Delivering a net zero impact on the planet, encompassing emissions as well as stopping other forms of environmental degradation.

A priority is to support the land and the local economy by reducing food waste, food miles, using compostable packaging whenever possible and using fresh local and Scottish products.

Through food, we make choices about climate, social justice, equality and much more. We work with Fairtrade to buy better food while educating and prompting the market to make a change.

Our team take pride in providing an unforgettable experience whilst following the University motto: Ever to Excel.
WINE MENU

**WHITE WINE**

**Sauvignon Blanc**
De Waal “Young Vines”, Stellenbosch, South Africa
Refreshing and mouthwatering with predominantly fruit flavours on the nose and palate, finishing with a lovely acidity and balance. £19.00

**Domaine Bonnard Sancerre, Loire, France**
Delicious and expressive, combining the best of Loire Valley Sauvignon Blanc with a hint of the New Zealand style. Look for lime zest and mineral, cut grass and a touch of fresh flowers. £40.00

**Chardonnay**
Castillo de Monjardin, Navarra, Spain
Upfront and intense aromas of green apple. The mouthfeel is powerful, unctuous and rich with well-blended hints of acidity and sweetness. Pleasant lingering aftertaste. £23.00

**Pinot Grigio**
La di Motte, Veneto, Italy
Full bodied, flavoursome Pinot Grigio from the La di Motte estate. Juicy stone fruit characters with lemon and lime fruit balanced with good acidity and length. £26.00

**Lawson’s Dry Hills, Marlborough, New Zealand**
This wine exhibits charming aromas of fresh pears, nectarines and citrus. The palate has a lovely balance with concentrated fruit, crisp acidity and a sliver of sweetness. An elegant wine with a rich complex finish. £32.00

All prices are inclusive of VAT

Food allergens and intolerances: If you have a food allergen or intolerance, prior to placing your order, please highlight this with us and we can guide you through our menu.

University of St Andrews

**t:** +44 (0) 1334 463000  **e:** aceevents@st-andrews.ac.uk  **w:** ace.st-andrews.ac.uk

The University of St Andrews is a charity registered in Scotland, No: SC013532.
WINE MENU

RED WINE

Merlot
De Waal “Young Vines”, Stellenbosch, South Africa
This is a velvety soft wine with flavours of creamy blackberries. Extremely easy to drink and a good partner to the Young Vines Sauvignon Blanc. £19.00

Cabernet Sauvignon
Château Brande Bergère, Bordeaux, France
Deep red in colour, nose of forest fruits, well-structured and rounded on the palate, very elegant with good mouth-feel blended cabernet. £28.00

Shiraz
Il Paradosso, Sicily, Italy
A full bodied and spicy blend of the indigenous Nero d’Avola grape and the more familiar dark berried character of Shiraz. £23.00

All prices are inclusive of VAT

Food allergens and intolerances: If you have a food allergen or intolerance, prior to placing your order, please highlight this with us and we can guide you through our menu.

University of St Andrews
 t: +44 (0) 1334 463000  e: aceevents@st-andrews.ac.uk  w: ace.st-andrews.ac.uk

The University of St Andrews is a charity registered in Scotland, No: SC013532.
WINE MENU

ROSSÉ WINE
Villa Rosella Rosé, Zinfandel, Italy
Full of ripe strawberry fruit this is a medium dry rosé which is very easy drinking. £19.00

SPARKLING WINE
Veuve d’Argent Blanc de Blancs Brut
Exceptionally easy drinking, sparkling white produced in France. Crisp, fruit driven and filled with fresh notes of apple and peach with just a hint of toast. £23.00

CHAMPAGNE
Chimère, France
Light and delicate bubbles. Expressive fruit and white flower aromas, with an elegant and long finish. £42.00
RESERVE LIST

Domaine Bonnard Sancerre, Loire, France
Delicious and expressive, combining the best of Loire Valley Sauvignon Blanc with a hint of the New Zealand style. Look for lime zest and mineral, cut grass and a touch of fresh flowers. £40.00

Chablis Domaine Long-Depaquit, Maison Albert Bichot
The pale yellow colour with light green highlights tell a great deal about the character which is bursting with mineral precision and finesse. A very pure nose that has aromas of white flowers and flint opens up to a palate that boasts an elegant combination of almond notes and lovely vivacity. £36.00

Torreón de Paredes Reserva, Merlot, Cachapoal, Chile
Matured in French oak barrels for 10 months. A deep red colour with shades of violet. Aromas are of blackcurrant and mulberry with spicy, smoky notes. Good fruit structure on the palate with round, soft tannins. £26.00

Chocolate Box “Truffle Chocolate”, Cabernet Sauvignon Barossa Valley, Australia
Ripe blackcurrant is beautifully balanced with subtle vanilla, cassis and minty chocolate to leave a long, rewarding finish £35.00

Bourgogne “Vieilles Vignes” Albert Bichot, Burgundy, France
Vinified in traditional open vats to preserve the Pinot Noir fruit & matured partly in oak casks to add mellowness. A fine light & bright garnet red colour with delicate sweet cherry & plum hints on the nose. The palate is tender & soft, supplemented with a touch of spice without excessive tannins. £39.00

All prices are inclusive of VAT

Food allergens and intolerances: If you have a food allergen or intolerance, prior to placing your order, please highlight this with us and we can guide you through our menu.

University of St Andrews

t: +44 (0) 1334 463000 e: aceevents@st-andrews.ac.uk w: ace.st-andrews.ac.uk

The University of St Andrews is a charity registered in Scotland, No: SC013532.
RECEPTIONS

All receptions are based on two glasses of wine per person and include mineral water, orange juice and sparkling elderflower as an alternative.

Champagne £19.00 per person
Sparkling Wine £9.00 per person
House Select Wine £7.00 per person

Should you wish to offer an alternative wine for your reception, please contact the Events Operations team for a per person price.

To complement your reception

Hand cut crisps, olives, roasted assorted nuts and gourmet popcorn £1.95 per person
Scottish cheeses and savoury biscuits £4.50 per person