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.
WHITE WINE

La Doutelle Sauvignon Blanc
Languedoc – Roussillon, France
Refreshing white wine known for its crisp acidity. On the nose, it offers aromas of freshly cut grass, green apples, and citrus fruits. Light-bodied with a zingy acidity, and balanced flavours of gooseberry, lime and a hint of minerality.

£21.00

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.

£46.00

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.

£26.00

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.

£30.00

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.

£36.00

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

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

La Doutelle Merlot
Languedoc – Roussillon, France
Medium-bodied red wine known for its velvety texture and fruit-forward character. On the nose, it typically displays ripe, juicy fruit of black cherries and plums with hints of spice. On the palate, it is characterised by its round, smooth tannins and juicy flavours. £21.00

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. £32.00

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. £26.00

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**WINE MENU**

**ROSÉ WINE**
Villa Rosella Rosé, Zinfandel, Italy
Full of ripe strawberry fruit this is a medium dry rosé which is very easy drinking. £22.00

**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. £26.00

**CHAMPAGNE**
Laurent Perrier La Cuvee Brut NV
This Champagne has a delicate and fresh nose, with good complexity and notes of citrus fruit. It is fresh and supple with rounded and expressive flavours from which the fruit progressively emerges. Good balance and length. £48.00

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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. £46.00

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. £41.00

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. £30.00

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 £40.00

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. £45.00

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RECEPTIONS

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

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<tr>
<td>Champagne</td>
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<td>Sparkling Wine</td>
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<tr>
<td>House Select Wine</td>
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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

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