

Lion in Autumn Ball Formal Dinner Wine List – Sat 18 September 2022

A selection of good quality Hatfield Cellar wines to share will be provided on your table (half a bottle per head). *(Should you wish to order additional bottles please see the wine list below and please refer to page 2 for information on how to book and pay for your wine order)*

Hatfield Association Reunion Weekend Wine List

White Wine

- 1. Sauvignon Blanc, Tonada, Central Valley, Chile** **£19.50**
This refreshing Sauvignon Blanc has flavours of citrus, melon and herbs as well as a crisp, clean finish. 12.5%abv
- 2. Chardonnay, Pitchfork, Victoria, Australia** **£18.95**
Pale in colour, ripe chardonnay fruit characters on the nose, pear and custard apple with a degree of citrus. A delicious chardonnay that delivers on flavour-rich and smooth with ripe fruit-salad flavours. 13% abv.
- 3. Viognier, Les Argelieres, France** **£23.00**
Bright yellow with green hues, apricot and mango aromas mixed up with a smell of rose petals and almonds. A juicy Palate with herbal hints and a lingering finish. 11.5%
- 4. Chablis, Domaine Philippe Testut, Burgundy, France** **£32.50**
This is simply outstanding. Tight mineral and intense with a steely structure. A great Chablis. 12.5% abv

Rose Wine

- 5. Pinot Grigio Blush, 'Ca Tesore', Vento, Italy** **£19.50**
In the glass we get classic rose aromas, light strawberry, bright strawberry and the palate is lean, crisp and fresh. 12.0% abv

Red Wine

- 6. Merlot, Tonada, Central Valley, Chile** **£19.50**
This rich Merlot displays smooth plum and black cherry fruit flavours. 13% abv.
- 7. Chianti Duca di Sasseta, Barbanera, Tuscany, Italy** **£23.00**
A fresh clean modern style of Chianti that is easy to drink. Medium bodied with red fruits, hints of spice and tobacco on the finish complimented by a smoky note. 13%abv.
- 8. HornHead Malbec, France** **£26.00**
This delicious, mouth filling, juice French Malbec. A little softer and yet more approachable Malbec from this hidden corner of France. 13%abv.

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Non Alcoholic

9. **Sparkling Elderflower presse** **£4.00**
A deliciously fragrant soft drink blending handpicked elderflowers and lightly sparkling Cotswold spring water

How to order and pay for your wine

You can order and pay for your wine online in advance of the weekend.

1. Please navigate to the Great Escape Reunion Weekend with Lion in Autumn Ball booking landing page which is hosted at this address:

<https://www.dur.ac.uk/conference.booking/details/?id=1826>

The booking page looks like this:

The screenshot shows the website interface for the Hatfield Association event. At the top, there is a navigation menu with links for Undergraduate, Postgraduate, International, Research, Business, Alumni, About Us, and Visitors. Below the navigation, the event title is displayed: "Hatfield Association Great Escape Reunion Weekend & Lion in Autumn Ball" for Friday, 16 September 2022 to Sunday, 18 September 2022. A large blue banner features the Hatfield Association logo and the text: "The Great Escape Reunion Weekend with Lion in Autumn Ball, 16-18th September 2022, Part of Hatfield College's 175th Anniversary Celebrations". Below the banner, there is a list of bullet points detailing the event's history and offerings, such as "175 years since Hatfield opened its doors" and "Accommodation (garnish your old room) and breakfast in Hatfield - as special alumni rates". A photograph of a large group of people at a formal dinner is shown under the heading "The Lion in Autumn Ball". At the bottom, there is a section for "Payment Methods" with a "Book Now" button.

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- At the bottom of the booking landing page, click the “Book on this event” button.

Payment Methods

- Credit/Debit Card

[Book on this event](#)

- Enter your Personal Information. (Note you will need to enter this again even if you have already booked your accommodation separately already).

[Personal Information](#) [Ticket Options](#) [Accommodation](#) [Wine Selection](#) [Special Requirements](#) [Confirm](#)

Personal Information

Please complete all fields marked with a *

Title*	Address 1*
<input type="text"/>	<input type="text"/>
First Name*	Address 2
<input type="text"/>	<input type="text"/>
Last Name*	City*
<input type="text"/>	<input type="text"/>
Email*	County*
<input type="text"/>	<input type="text"/>
Confirm Email*	Country*
<input type="text"/>	<input type="text"/>
Years in Hatfield College (e.g. 2001-2004)	Postcode*
<input type="text"/>	<input type="text"/>
	Telephone*
	<input type="text"/>

See the Hatfield Association website for details of all our activities www.hatfield-association.co.uk/register

I understand that a photographer will be present during the Reunion Weekend including the Lion in Autumn Ball to take photographs of the celebrations. Hatfield

- Click at the bottom of the page “Save and Continue to Ticket Options”

[Save and Continue to Ticket Options](#)

- To see the wine list, click the “Wine Selection” tab (near top of screen) and the wine list will appear.

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Date	Wine	Description	Cost	
2022-09-17	White Wine - Sauvignon Blanc, Tonado, Central Valley, Chile	This refreshing Sauvignon Blanc has flavours of citrus, melon and herbs as well as a crisp, clean finish. 12.5%abv	GBP 19.50	<input type="checkbox"/>
2022-09-17	White Wine - Chardonnay, Pitchfork, Victoria, Australia	Pale in colour, ripe chardonnay fruit characters on the nose, pear and custard apple with a degree of citrus. A delicious chardonnay that delivers on flavour-rich and smooth with ripe fruit-salad flavours. 13% abv	GBP 18.95	<input type="checkbox"/>
2022-09-17	White Wine - Viognier, Les Argelieres, France	Bright yellow with green hues, apricot and mango aromas mixed up with a smell of rose petals and almonds. A juicy Palate with herbal hints and a lingering finish. 11.5%	GBP 23.00	<input type="checkbox"/>
2022-09-17	White Wine - Chablis, Domaine Philippe Testut, Burgundy, France	This is simply outstanding. Tight mineral and intense with a steely structure. A great Chablis. 12.5% abv	GBP 32.50	<input type="checkbox"/>
2022-09-17	Rose Wine - Pinot Grigio Blush, 'Ca Tesore', Vento, Italy	In the glass we get classic rose aromas, light strawberry, bright strawberry and the palate is lean, crisp and fresh. 12.0% abv	GBP 19.50	<input type="checkbox"/>
2022-09-17	Red Wine - Merlot, Tonado, Central Valley, Chile	This rich Merlot displays smooth plum and black cherry fruit flavours. 13% abv	GBP 19.50	<input type="checkbox"/>
2022-09-17	Red Wine - Chianti Duca di Sasseta, Barbera, Tuscany, Italy	A fresh clean modern style of Chianti that is easy to drink. Medium bodied with red fruits, hints of spice and tobacco on the finish complimented by a smoky note. 13% abv	GBP 23.00	<input type="checkbox"/>
2022-09-17	Red Wine - Horn Head Malbec, France	This delicious, mouth filling, juicy French Malbec. A little softer and yet more approachable Malbec from this hidden corner of France. 13% abv	GBP 26.00	<input type="checkbox"/>
2022-09-17	Sparkling Elderflower presse	A deliciously fragrant soft drink blending handpicked elderflowers and lightly sparkling Cotswold spring water	GBP 4.00	<input type="checkbox"/>

[Back to Accommodation](#)
[Save and Continue to Special Requirements](#)

- Once you have selected your Wine, click the “save and Continue to Special Requirements” button.

[Save and Continue to Special Requirements](#)

- Enter any special requirements and then click “Save and Continue to Confirm” button.

Special Requirements

Please list any Dietary and Special Requirements including names of any guests you wish to be seated with at the ball, as well as any Access requirements, e.g. a ground floor room and if booking a double/twin room to share with a guest, please give their name.

[Back to Wine Selection](#)
[Save and Continue to Confirm](#)

- Check that your order is complete and accurate on the Confirm page, and then click “Save and Continue to Overview”.
- Then progress to the payment page and pay online with your card.

Should you have any queries related to your online wine booking please contact Event Durham on: 0191 334 2887