Catering at DPAG
Opening date Thursday 15\textsuperscript{th} March 2018
Compass senior management team at the University of Oxford

James Giles
Partnership Director
To manage the University of Oxford contract at high level and to oversee all operations and hospitality

Veryan Palmer
Head of Operations
To manage all operations within the University of Oxford contract

James Larkins
Group Executive Chef
To manage all food production, menus, and logistics within the University of Oxford contract

Ella Silk
Head Of Hospitality
To manage the hospitality operation within the University of Oxford

Lance Keirle
Assistant Operations Manager
To provide operational support to Veryan Palmer overseeing all sites
How the café will look
Overview of catering provision

Your newly refurbished café will have a new look with the University of Oxfords own bespoke brand of “Beyond Ordinary Food” The logo for DPAG has been designed for medical sciences division.

The café will have new directional signage, a rehoused multi-deck fridge to display our full sandwich and cold grab and go range, the main hot counter will have an new fascia in keeping with the wooden design of the multi-deck housing where our hot main course offer, soups and jacket potatoes will be displayed.

Inside the café seating area we will be replacing the current counter and putting in a self service automatic bean to cup coffee machine accompanied by a selection of teas and herbal infusions, pastries, cakes and cookies. We will also be putting in a new recycling and clearing station.

Café opening times: Monday to Friday 8am to 4pm

The café will have a dedicated supervisor who will be responsible for the day to day operation of the café. The Supervisor will be supported over the busy lunch time period by a catering assistant.

All hot food, baguettes, panini’s, salad pots, fruit pots and yoghurt pots will be delivered in daily to the café and served by our catering team.

Contactless payment will be available along with our YoYo payment rewards program.
**Café offer and Tariff**

<table>
<thead>
<tr>
<th>Item</th>
<th>Item size</th>
<th>Selling price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bacon bap</td>
<td></td>
<td>£1.65</td>
</tr>
<tr>
<td>Sausage bap</td>
<td></td>
<td>£1.65</td>
</tr>
<tr>
<td>Vegetarian sausage bap</td>
<td></td>
<td>£1.65</td>
</tr>
<tr>
<td>Yoghurt Pot</td>
<td></td>
<td>£1.55</td>
</tr>
<tr>
<td>Fruit Salad Pot</td>
<td></td>
<td>£1.00</td>
</tr>
<tr>
<td>Slice of loaf Cake</td>
<td></td>
<td>£1.25</td>
</tr>
<tr>
<td>Slice of triple layer cake</td>
<td></td>
<td>£2.45</td>
</tr>
<tr>
<td>Chocolate bar</td>
<td></td>
<td>£0.75</td>
</tr>
<tr>
<td>Basic Sandwich</td>
<td></td>
<td>£1.75</td>
</tr>
<tr>
<td>Standard Sandwich</td>
<td></td>
<td>£1.75</td>
</tr>
<tr>
<td>Deluxe sandwich</td>
<td></td>
<td>£2.50</td>
</tr>
<tr>
<td>Home made baguette</td>
<td></td>
<td>£1.75</td>
</tr>
<tr>
<td>Homemade Panini</td>
<td></td>
<td>£1.75</td>
</tr>
<tr>
<td>Soup small (8oz)</td>
<td></td>
<td>£1.10</td>
</tr>
<tr>
<td>Soup large (12oz)</td>
<td></td>
<td>£1.50</td>
</tr>
<tr>
<td>Main meal meat/fish</td>
<td></td>
<td>£4.00</td>
</tr>
<tr>
<td>Main meal vegetarian</td>
<td></td>
<td>£3.50</td>
</tr>
<tr>
<td>Filter coffee reg</td>
<td>8oz</td>
<td>£0.95</td>
</tr>
<tr>
<td>Filter coffee large</td>
<td>12oz</td>
<td>£1.20</td>
</tr>
<tr>
<td>Espresso single</td>
<td></td>
<td>£1.25</td>
</tr>
<tr>
<td>Americano reg</td>
<td>8oz</td>
<td>£1.35</td>
</tr>
<tr>
<td>Americano large</td>
<td>12oz</td>
<td>£1.70</td>
</tr>
<tr>
<td>Cappucino reg</td>
<td>8oz</td>
<td>£1.75</td>
</tr>
<tr>
<td>Cappucino large</td>
<td>12oz</td>
<td>£2.00</td>
</tr>
<tr>
<td>Hot chocolate reg</td>
<td>8oz</td>
<td>£1.80</td>
</tr>
<tr>
<td>Hot chocolate large</td>
<td>12oz</td>
<td>£2.20</td>
</tr>
<tr>
<td>Latte regular</td>
<td>8oz</td>
<td>£1.75</td>
</tr>
<tr>
<td>Latte large</td>
<td>12oz</td>
<td>£2.00</td>
</tr>
<tr>
<td>Tea reg</td>
<td>8oz</td>
<td>£0.80</td>
</tr>
<tr>
<td>Fruit/herbal tea reg</td>
<td>8oz</td>
<td>£0.85</td>
</tr>
</tbody>
</table>

**Breakfast**
- **Toast bar**
- Range of Danish pastries, including Croissants and a range of guest pastries
- Granola and yoghurt and fruit pots

**Lunch**
- Two hot main meals – one meat, one veggie
- Soup
- Jacket Potatoes (including hot topping)
- Deli bar offering a selection of homemade grab and go sandwiches, wraps and salads.

**All day**
- Coffee and hot drinks
- Cold drinks
- Crisps, snacks and confectionary
- Selection of cakes, doughnuts, muffins and tray bakes

The hot main meal is based on a 3 week rotated menu cycle. The next menu cycle starts on the 9th April 2018

Tariff is subject to review in line with our other University Café’s.
Hospitality

We understand that there are a number of hospitality events on a daily and weekly basis at DPAG, that we would be pleased to cater for.

I have included a separate attachment for our Occasions at Oxford internal hospitality brochure.

All hospitality can be booked through Planon and will be delivered to DPAG by our hospitality team. The charges for hospitality will be charged by the estate services department to your cost code.
INTERNAL HOSPITALITY AT UNIVERSITY OF OXFORD
Welcome

Our Team at Your Service
Whatever occasion you are looking to cater for, from an informal meeting to an evening reception, we understand that each and every occasion is special. As the chosen provider of hospitality and catering across the University of Oxford, we at Compass, look forward to hosting your hospitality. Our team are passionate about delivering the very best in food and service. If you are planning something special, please get in touch.

Proud to Be Local and Sustainable
At Compass Group, we work in partnership with our suppliers to get the very best ingredients. Our priority is sourcing sustainably. We are committed to buying and using fresh, seasonal produce and we use local suppliers whenever possible.

Allergens and Dietary Requirements
Customers are advised that if you have a food allergy or intolerance, please ensure you specify your requirements when booking, or alternatively please contact our team.

Contact Us
E | catering@admin.ox.ac.uk
T | 01865 281763

Hospitality Booking Guidelines

• All hospitality bookings are made through our Planon system.
• Prior to booking any hospitality, we ask that you ensure the room you are using is available, and is suitable for the consumption of food. It also helps us enormously if you can state when the room will be available for us to clear.
• The food options in this brochure are for service and delivery between 7.30am and 4.30pm Monday to Friday. A member of our team will be happy to discuss possible options if your request falls outside of these hours. However, some charges may apply.
• The layout of certain buildings may, for health and safety reasons, restrict the service we can offer and it may be necessary for a ‘disposable’ service to be used. Likewise, building and maintenance works throughout the University may cause disruptions to our ability to deliver hospitality at certain times. We will advise at the time of booking if this is applicable.
• There is minimum order value of £10.00 for all deliveries.
• All food is for immediate consumption.
• Cancellations made with less notice than the required period will be charge in full.
• Please ensure you leave all equipment and items delivered for your hospitality in the room for our team to collect, unfortunately any missing pieces of equipment are chargeable.
• All tariffs are per person and exclude VAT at the current rate.
• Our service is lay and leave, our hospitality team will setup your refreshments and you are then free to help yourselves.
• Our hospitality team are not present during your event. If you require a waited service e.g. someone to serve your refreshments, or tray service, you can book this for an additional cost.

Notice period required for bookings and cancellation:

<table>
<thead>
<tr>
<th>Requirements</th>
<th>Notice required</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tea and coffee</td>
<td>24 hours</td>
</tr>
<tr>
<td>Breakfast, lunches, buffets</td>
<td>48 hours</td>
</tr>
<tr>
<td>VIP lunch/dinner/reception drinks</td>
<td>5 working days</td>
</tr>
</tbody>
</table>
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**HOT BEVERAGES** (minimum 10 people)

- Tea, coffee
  - £1.15
- Tea, coffee, biscuit
  - £1.95
- Tea, coffee, home-baked cookie
  - £2.20
- Tea, coffee, mini Danish pastries
  - £2.60
- Tea, coffee, freshly made mini tray bake selection (brownie, flapjack, lemon drizzle)
  - £2.95
- Tea, coffee, mini Danish pastries, freshly cut fruit platter with seasonal berries
  - £4.00
- Tea, coffee, granola yoghurt pot, freshly cut fruit platter with seasonal berries
  - £4.55

**COLD BEVERAGES**

- Still water 500ml
  - £1.15
- Sparkling water 500ml
  - £1.15
- Canned soft drinks 330ml
  - £1.25
- Standard orange juice 1L
  - £1.60
- Standard apple juice 1L
  - £1.60
- Still water 1.5L
  - £2.50
- Sparkling water 1.5L
  - £2.50
- Fairtrade orange juice 1L
  - £2.95
- Fairtrade apple juice 1L
  - £2.95
- Elderflower pressé 750ml
  - £3.75

**ADD A LITTLE SOMETHING TO YOUR DRINKS BREAK**

- Selection of handcrafted potato and root vegetable crisps
  - £0.75
- Individual piece of fruit (apple, banana, orange)
  - £0.80
- Individually wrapped packet of biscuits
  - £0.85
- Homemade sausage roll
  - £1.35
- Home-baked cookie
  - £1.45
BREAKFAST (minimum 10 people)

Selection of mini Danish pastries (2 per person) £1.65
Freshly cut seasonal fruit £1.65
Greek yoghurt with granola and fruit compote £2.05
Alden’s Butchers, cured bacon bap £2.25
Alden’s Butchers, sausage bap £2.25
Roasted field mushroom bap (v) £2.25
Mini croissants £2.75
(Includes cheese and ham, and cheese and tomato)
Selection of mini bagels (2 per person) £2.75
(Includes traditional smoked salmon, cucumber ribbon and lemon cream cheese)
<table>
<thead>
<tr>
<th>Lunch Type</th>
<th>Description</th>
<th>Price per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>SIMPLE SANDWICH LUNCH</strong></td>
<td>1.5 rounds of classic sandwiches per person (A selection of meat, fish and vegetarian sandwiches) served with Kettle Chips</td>
<td>£4.15</td>
</tr>
<tr>
<td><strong>TRADITIONAL WORKING LUNCH</strong></td>
<td>1.5 rounds of classic sandwiches per person (A selection of meat, fish and vegetarian sandwiches) served with Kettle Chips Fresh fruit bowl Water and juice</td>
<td>£6.50</td>
</tr>
<tr>
<td><strong>OCCASIONS WORKING LUNCH</strong></td>
<td>1.5 rounds of classic sandwiches per person (A selection of meat, fish and vegetarian sandwiches) served with Chicken yakitori Handcrafted individual vegetarian quiche Kettle Chips Seasonal cut fresh fruit Water and juice</td>
<td>£8.40</td>
</tr>
<tr>
<td><strong>SPECIAL OCCASIONS WORKING LUNCH</strong></td>
<td>Chef’s choice of two salads, served individually Homemade sausage roll Serrano ham bruschetta with sun-dried tomato and olive tapenade Onion bhaji with coconut lime and chilli crème fraiche Smoked salmon, lemon and chive cream cheese blini Fresh lemon posset with seasonal berry compote Water and juice</td>
<td>£10.75</td>
</tr>
<tr>
<td><strong>SIMPLE PACKED LUNCH</strong> (minimum 10 people)</td>
<td>Individual packed lunch, including: Sandwich, crisps and bottle of water</td>
<td>£3.50</td>
</tr>
<tr>
<td><strong>TRADITIONAL PACKED LUNCH</strong> (minimum 10 people)</td>
<td>Individual packed lunch, including: Sandwich, crisps, chocolate bar, fruit and bottle of water</td>
<td>£5.50</td>
</tr>
</tbody>
</table>
**FINGER FOOD** (minimum 10 people)

<table>
<thead>
<tr>
<th>Item</th>
<th>Quantity/Person</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Homemade sausage roll</td>
<td>2 per person</td>
<td>£1.35</td>
</tr>
<tr>
<td>Chipolata sausages with roast onion mayonnaise</td>
<td>3 per person</td>
<td>£1.50</td>
</tr>
<tr>
<td>Pork pie with piccalilli</td>
<td>1 per person</td>
<td>£1.50</td>
</tr>
<tr>
<td>Chicken breast yakitori with a soy, honey and ginger dipping sauce</td>
<td>1 per person</td>
<td>£1.75</td>
</tr>
<tr>
<td>Individual Serrano ham with sun-dried tomato and olive tapenade salad</td>
<td>1 per person (gf)</td>
<td>£1.95</td>
</tr>
<tr>
<td>Chargrilled beef churrasco skewer with gremolata</td>
<td>1 per person</td>
<td>£2.75</td>
</tr>
<tr>
<td>Mackerel rillettes on a gluten free croute with pickled grape</td>
<td>1 per person (gf)</td>
<td>£2.00</td>
</tr>
<tr>
<td>Smoked salmon, lemon and chive cream cheese blini</td>
<td>2 per person</td>
<td>£2.35</td>
</tr>
<tr>
<td>Onion bhaji with mango chutney</td>
<td>2 per person (v)</td>
<td>£1.00</td>
</tr>
<tr>
<td>Wild mushroom and goats cheese arancini</td>
<td>2 per person (v)</td>
<td>£1.50</td>
</tr>
<tr>
<td>Cheese straws</td>
<td>3 per person (v)</td>
<td>£1.50</td>
</tr>
<tr>
<td>Vegetable spring roll with plum dipping sauce</td>
<td>2 per person (v)</td>
<td>£1.50</td>
</tr>
<tr>
<td>Mini quiches</td>
<td>2 per person (v)</td>
<td>£1.50</td>
</tr>
<tr>
<td>Bruschetta with heritage tomato, shallot and torn basil</td>
<td>1 per person (v)</td>
<td>£2.00</td>
</tr>
<tr>
<td>Marinated mozzarella and cherry tomato skewer with basil pesto</td>
<td>1 per person (v) (gf)</td>
<td>£2.00</td>
</tr>
<tr>
<td>Spanish tortilla with piperade</td>
<td>1 per person (v) (gf)</td>
<td>£2.20</td>
</tr>
</tbody>
</table>
**SHARING BOARDS** (minimum order of 5 boards if ordered on their own)
Deli boards serve two people as a healthy lunch or 4-5 people to graze

**GROCER’S BOARD** (v)
Minted broad bean houmous, baba ganoush, beetroot and ricotta salsa, roasted English roots, grilled artichokes and khobez bread

**PLOUGHMAN’S** (v)
Hand carved Oxford marmalade ham, a selection of local and British cheeses, sweet pickled shallots, spiced pear chutney, heirloom tomatoes and sourdough

**CHEESE BOARD** (v)
A selection of handpicked Oxfordshire cheeses with seasonal chutney, grapes, celery and walnuts

**TAPAS**
Manchego, chorizo, anchovies, fire-roasted peppers, garlic aioli, sunblushed tomato tapenade, marinated olives and fougasse bread

**FISHMONGER**
Sea trout rillettes, kedgeree arancini, gin-cured smoked salmon, citrus remoulade, cornichons, fresh watercress and rye bread

£10.95 (per board)

£13.95 (per board)

£15.00 (per board)

£15.95 (per board)

£16.95 (per board)
SALADS (minimum order of 2 bowls)

One salad bowl will serve five people

Spinach, roasted squash and roasted pepper

Baby red chard, maple beets and sherry vinegar

Green bean, orange and toasted hazelnut

Charred broccoli, lemon and pine kernels

Potato and red apple salad with herb crème fraiche

Wild rocket, sun-blushed tomato, puy lentils and balsamic

£8.25 per bowl
HOT AND COLD FORK BUFFET* (minimum 20 people)
All of our hot and cold buffet items are suitable to be eaten whilst standing. Served with juice, water, bread and your choice of three salads.

<table>
<thead>
<tr>
<th>Two choices</th>
<th>Three choices</th>
</tr>
</thead>
<tbody>
<tr>
<td>£15.00 per person</td>
<td>£18.75 per person</td>
</tr>
</tbody>
</table>

**COLD OPTIONS**
Charred loin of beef and chimichurri dressing
Gochujang sweet and spicy Korean chicken with kimchi
Pan seared chicken with haricots verts, sherry vinaigrette and fresh tarragon
Chipotle salmon taco with lime yoghurt and avocado salsa
Giant cous cous and quinoa with broad beans, marinated roots, sumac crème fraiche and pomegranate (v)
Grilled halloumi, roasted aubergine and courgette with sweet chilli and lime salsa (v)

**HOT OPTIONS**
Our local Oxford Butcher’s sausages with creamy mash, crispy onions and gravy
Malaysian chicken rendang with pilau rice
Slow cooked shoulder of lamb shepherd’s pie and gravy
Tiger prawn pad Thai
Mushroom and pearl barley risotto with rocket and mascarpone (v)
Butternut, ricotta and spinach Bastille with wild rocket and Parmesan (v)

**SALAD CHOICES**
Spinach, roasted squash and roasted pepper
Baby red chard, maple beets and sherry vinegar
Green bean, orange and toasted hazelnut
Charred broccoli, lemon and pine kernels
Potato and red apple salad with herb crème fraiche
Wild rocket, sun-blushed tomato, puy lentils and balsamic
Green leaf salad

*Only available in buildings where Compass operate the catering facilities, and where there is available seating. Please ask a member of the team if you unsure.
**SWEET TREATS**

£1.50 per person  
£2.15 per person  
£2.15 per person  
£2.15 per person  
£2.15 per person  
£2.15 per person

**MINI TRAY BAKE ASSORTMENT (brownie, flapjack, lemon drizzle)**  
Gluten free chocolate brownie  
Flapjack  
Lemon drizzle  
Millionaire’s shortbread  
Bakewell tart

**TRAY BAKES** *(minimum 10 people)*  
Victoria sponge  
Chocolate cake  
Carrot cake  
St. Clements cake

**AFTERNOON TEA** *(minimum 10 people)*  
Cream tea  
A duo of freshly baked mini scones served with clotted cream, preserve and freshly brewed coffee and tea

**MAKE IT ROYAL by adding a glass of fizz to your afternoon tea!**  
£3.25 per person

**DESSERT OCCASIONS** *(minimum 10 people)*  
Chocolate mousse  
Lemon posset  
Seasonal Eton mess
CANAPÉS (minimum 20 people)

Three choices
Five choices

SWEET
Madagascan vanilla and white chocolate cheesecake and glazed pear crisp
Rum baba
Chocolate and salted caramel tart
Seasonal Eton mess

SAVOURY
Parmesan, sun-blushed tomato and chive macaroon (v)
Oxford Blue cheese mousse with pear chutney (v)
Goats cheesecake with red onion marmalade (v)
Torché fig and sweet red onion chutney on a gluten free crostini (v) (gf)

Poached salmon blini with dill and lime mascarpone
Ceviche of sea bass on crostini
Sriracha tiger prawn with mango dressing (gf)
Scotch quails egg with remoulade
Ham hock terrine with piccalilli (gf)
Smoked chicken with charred corn (gf)
Beef carpaccio, toasted walnut and Gorgonzola (gf)

NIBBLES (minimum 10 people)
Olives, nuts and crisps

£6.00 per person
£10.00 per person

£1.75 per person
<table>
<thead>
<tr>
<th>Name</th>
<th>Region/Year</th>
<th>ABV</th>
<th>Price per Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>WHITE</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Terre Forti trebbiano Chardonnay 2016, Italy</td>
<td>Italy</td>
<td>12%</td>
<td>£8.00</td>
</tr>
<tr>
<td>Light and crisp with flavours of apples and pears</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Kudu Plains chenin blanc 2016, South Africa</td>
<td>South Africa</td>
<td>13%</td>
<td>£11.00</td>
</tr>
<tr>
<td>Easy-drinking, fresh citrus and peach flavours with a refreshing finish</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>San Abello sauvignon blanc 2016, Chile</td>
<td>Chile</td>
<td>12%</td>
<td>£15.00</td>
</tr>
<tr>
<td>Dry and crisp with fresh tropical fruit aromas and flavours of gooseberry and lime</td>
<td></td>
<td></td>
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<tr>
<td><strong>RED</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Terre Forti sangiovese 2016, Italy</td>
<td>Italy</td>
<td>12%</td>
<td>£8.00</td>
</tr>
<tr>
<td>Fruity and light, with simple flavours of cherries and summer fruits</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Kudu Plains pinotage 2012, South Africa</td>
<td>South Africa</td>
<td>13%</td>
<td>£11.00</td>
</tr>
<tr>
<td>Friendly and approachable with ripe plum and blackcurrant fruit</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Castillo Clavijo Rioja Crianza 2013, Spain</td>
<td>Spain</td>
<td>12.5%</td>
<td>£15.00</td>
</tr>
<tr>
<td>Aromas and flavours of bright red berry fruit balanced by vanilla and spice</td>
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<tr>
<td><strong>ROSEÉ</strong></td>
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<tr>
<td>Terre Forti sangiovese rosato 2016, Italy</td>
<td>Italy</td>
<td>12%</td>
<td>£8.00</td>
</tr>
<tr>
<td>A dry rosé wine with aromas and flavours of cherries and wild berries</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>The Bulletin zinfandel rosé 2016, USA</td>
<td>USA</td>
<td>10%</td>
<td>£11.00</td>
</tr>
<tr>
<td>Juicy and ripe flavours of strawberry and watermelon with a hint of sweetness</td>
<td></td>
<td></td>
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</tr>
<tr>
<td>Statua pinot grigio blush Sicilia IGT 2015</td>
<td>Sicilia</td>
<td>12.5%</td>
<td>£15.00</td>
</tr>
<tr>
<td>A light, fragrant white wine, with aromas and flavours of white peach, flowers and juicy apples</td>
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<tr>
<td><strong>FIZZ</strong></td>
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<td></td>
<td></td>
</tr>
<tr>
<td>Marquis de la Valette NV France</td>
<td>France</td>
<td>12%</td>
<td>£12.00</td>
</tr>
<tr>
<td>Bright, light golden colour. Floral and white fruit notes with superb freshness</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Belstar prosecco NV Italy</td>
<td>Italy</td>
<td>11%</td>
<td>£16.00</td>
</tr>
<tr>
<td>Soft, fruity and refreshing with citrus, pear and floral aromas</td>
<td></td>
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<td></td>
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<tr>
<td>Pannier Brut NV France</td>
<td>France</td>
<td>12%</td>
<td>£29.50</td>
</tr>
<tr>
<td>Palmer &amp; Co Brut Reserve NV Champagne</td>
<td>Champagne</td>
<td>12%</td>
<td>£40.00</td>
</tr>
<tr>
<td>Subtle notes of brioche, pastries and acacia flowers with fresh fruit aromas</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>