

OXFORD UNIVERSITY EVENT VENUES

CHRISTMAS PARTY MENUS

CHOOSE FROM ONE OF OUR SPECTACULAR VENUES AND
CELEBRATE CHRISTMAS IN STYLE...

FESTIVE BUFFET MENU

£38.00pp

AVAILABLE AT ALL VENUES

EXAMINATION SCHOOLS, SHELDONIAN THEATRE, OSLER HOUSE AND ST LUKE'S CHAPEL
(2 course buffet – min of 20 guests)

SELECTION OF BREADS

MAINS

Traditional turkey with sage stuffing, Pan juices & roast winter vegetables and Cranberry sauce

Roasted Scottish salmon fillet with a rye & horseradish crumble, salsa Verdi dressing, parsnip crisps

Sweet nut roast with buttered winter vegetables, Lemon thyme stuffing, cranberry dressing

TO FINISH

Classic Christmas pudding, with a brandy sauce & redcurrants

Dark Chocolate & cherry compote mousse

Tea/ coffee and mini mince pie

½ bottle of house wine, or festive ginger beer and mineral water per person
(Tablecloths, table centre and crackers included)



All prices are subject to VAT at the prevailing rate

FESTIVE THREE COURSE MENU

£48.00pp

AVAILABLE AT EXAMINATION SCHOOLS AND OSLER HOUSE

(served dinner – min of 20 guests)

TO START

Deconstructed crayfish cocktail

Red endive & baby fennel cress

Oak smoked chicken, roasted fruit chutney, rocket leaves,
Cracked pepper croutons, parsley oil dressing

Goat's cheese, beetroot powder, compressed melon,
Baby mizuna leaf, apple gel

TO CONTINUE

Golden Turkey supreme with a sticky orange glaze, Roasted thyme potatoes, honey root vegetables
Chipolatas wrapped in smoked bacon, chestnut stuffing

Brie & spinach tart, wild mushroom sauce, Sweet potato mash, honey root vegetables

Butter poached salmon, Mussel & tarragon cream sauce,
Sautée savoy cabbage, garlic & herb mash, baby carrots

TO FINISH

Sticky toffee pudding with caramel sauce
Glazed Lemon tart, fresh berry compote,
Steeped fruits with fresh raspberries

Tea/ coffee and mini mince pie
½ bottle of house wine, or festive ginger beer and mineral water per person
(Tablecloths, table centre and crackers included)



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FESTIVE BANQUET MENU

£75.00pp

AVAILABLE AT EXAMINATION SCHOOLS AND OSLER HOUSE

(min of 20 guests)

TO START

Charred Vegetable terrine with pickled baby vegetables, Mizuna leaf, beetroot gel & carrot crisps
Pan seared pigeon supreme, parsnip puree, wild mushrooms, Pearl barley risotto, blackberry jus
Fennel cured salmon, samphire & prawn salad, Rye bread, caper popcorn, red vein sorrel

TO CONTINUE

Turkey escalope filled with a chestnut & herb farce, Fricassee of Brussel sprouts, smoked pancetta & mushrooms, Thyme fondant potato, honey glazed heritage carrots, Redcurrant gravy to dress

Nage poached baby vegetables, Goat's cheese & red onion marmalade tart, Celeriac crisps, Saffron sabayon sauce to glaze

Confit seatrout with orange & lemon, Butternut puree, roasted turnips, herbed parsnips, Creamed spinach, charred shallot petals

TO FINISH

Dark chocolate ganache, pistachio ice cream, Poached cherries, Cocoa tuille, Vanilla foam, hazlenut crumb

Lemon & champagne mousse, strawberry compote, Sable biscuit, raspberry gel

Oxford blue, Somerset brie, smoked Applewood & mature cheddar, Spiced apple chutney, red grapes & celery
Golden crostinis with cracked pepper

Tea/ coffee and mini mince pie

Glass of festive sparkle on arrival, ½ bottle of house wine, or festive ginger beer and mineral water per person

(Tablecloths, table centre and crackers included)



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FESTIVE BANQUET MENU

SHELDONIAN THEATRE AND ST LUKE'S CHAPEL

£85.00PP

TO BEGIN

Charred Vegetable terrine with pickled baby vegetables, Mizuna leaf, beetroot gel & carrot crisps

Oak smoked chicken, roasted fruit chutney, rocket leaves, Cracked pepper croutons, parsley oil dressing

Fennel cured salmon, samphire & prawn salad, Rye bread, caper popcorn, red vein sorrel

MAIN COURSE

Turkey escalope filled with a chestnut & herb farce, Fricassee of Brussel sprouts, smoked pancetta & mushrooms, Thyme fondant potato, honey glazed heritage carrots, Redcurrant gravy to dress

Nage poached baby vegetables, Goat's cheese & red onion marmalade tart, Celeriac crisps, Saffron sabayon sauce to glaze

Confit seatrout with orange & lemon, Butternut puree, roasted turnips, herbed parsnips, Creamed spinach, charred shallot petals

TO FINISH

Dark chocolate ganache, pistachio ice cream, Poached cherries, Cocoa tuille, vanilla foam, hazlenut crumb

Lemon & champagne mousse, strawberry compote, Sable biscuit, raspberry gel

Oxford blue, Somerset brie, smoked Applewood & mature cheddar, Spiced apple chutney, red grapes & celery Golden crostinis with cracked pepper

Tea/ coffee and mini mince pie

Glass of festive sparkle on arrival, ½ bottle of house wine,
or festive ginger beer and mineral water per person

All prices are subject to VAT at the prevailing rate



WE LOOK FORWARD TO
HOSTING YOUR FESTIVE
CELEBRATION SOON.

GET IN TOUCH WITH
US TO BOOK NOW...

Oxford University Event Venues Team
Call us: 01865 276905
Email us: venueenquiries@admin.ox.ac.uk