



Oxford University
Event Venues
www.venues.ox.ac.uk

Festive Buffet menu

2 course buffet £38.00 & VAT
(minimum 20 persons)

Selection of breads

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

(Table clothes, table centre and crackers included)



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Festive three course menu

Served dinner £48.00 & VAT
(minimum 20 persons)

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

(Table clothes, table centre and crackers included)



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Festive banquet menu

Served dinner £75.00 & VAT
(minimum 20 persons)

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



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

(Table clothes, table centre and crackers included)

EXAMINATION
Schools

SHELDONIAN
Theatre

OSLER
House

ST LUKE'S
Chapel