



# SHELDONIAN THEATRE DINNERS

Host your exclusive dinner against the backdrop of one of  
Oxford's most iconic venues,  
Sir Christopher Wren's stunning Sheldonian Theatre

## Three courses seated dinner

(30 – 80 guests)

£85.00pp

(Cold starter and dessert, hot main course)

*Choose two starters (one meat or fish and one vegetarian), two mains (one meat or fish and one vegetarian), and one dessert*

### Cold starters

Goat's cheese mousse in a beetroot powder, compressed melon, candied beet crisps, spiced apple puree  
Scottish herbed beef carpaccio, parsley & horseradish oil, toasted seed granola, baby rocket leaves  
Heritage tomatoes, herbed & baked ricotta, crispy capers, basil pesto, sour dough crostini  
Fennel cured salmon, seaweed crumb, cucumber textures, beetroot gel, shrimp & samphire salad  
Smoked pressed duck confit, butternut puree, crumbed quails egg, sweet pea tendrils

### Mains

Oven roast cod, white bean puree, hot salad of chorizo, Puy lentils & fresh herbs, pimento foam  
Braised pork belly in apple cider, roast pork fillet, crackling crumb, fondant, heritage baby carrots  
Foraged wild mushroom & pearl barley risotto, parsnip & swede crisps, rosemary & garlic oil  
Sage & nut brown butter gnocchi, broccoli pesto, smoked aubergine, charred peppers herb salad  
Corn fed chicken, wild mushroom, charred baby leeks, smoked garlic mash, pan juices, glazed shallots

### Desserts

Oxford Blue and British cheese with tracklements  
Italian roasted lemon tart, meringue shards, orange syrup, textures of orange  
Dark chocolate cremeux, baby raspberry meringue, vanilla seed sauce, chocolate soil, raspberries  
Lemon & white chocolate mousse, pistachio sponge, orange tuille, wild berry gel,  
Steeped fruits in a champagne & star anise syrup, physalis berry

## LIVE THEATRE

Impress your guests by having an open kitchen in the theatre with you. Watch the chef craft your dish only meters away before you devour it and have the chance to talk to the chef about the inspiration behind the food and where it is sourced from. If you'd like this option, just let us know.

Coffee, tea and a selection of petit fours



All prices are subject to VAT at the prevailing rate

Standing Buffet Dinner

£75.00pp

Seated Buffet Dinner

£85.00pp

(30-80 guests seated buffet and 30-100 guests for standing buffet)

*(Choose three items from each section below)*

#### MAIN OCCASION

Oxford Blue cheese tart, honeyed shallot salad, beetroot crisps, roast pimento (v)

Braised beef cheek, thyme & garlic mash, glazed heritage carrots, merlot jus, lambs leaf (gf)

Corn fed chicken wild mushroom mousseline, creamed spinach & leeks

Pan roasted salmon, lemon & caper salad, buttered samphire, tarragon cream (v)

Goats cheese beignets, nage poached baby vegetables, lemon thyme sabayon, textures of onions

Hot wild mushroom salad, glazed butternut, honey and Onion (vegan)

#### ACCOMPANIMENTS

Sautéed tender stem broccoli with chilli & almonds (v)(gf)

Balsamic roasted new potatoes with garlic & rosemary (v)(gf)

Roasted butternut & root vegetables with honey & cracked pepper (v)(gf)

Charred cauliflower, toasted pumpkin seeds, red chard leaf (v)(gf)

Hot sautéed green beans, smoked garlic, crispy shallots, parsley butter (v)(gf)

#### DESSERTS

Tia Maria chocolate mousse, bitter orange gel, dark chocolate crumb, macerated cherries (gf)

Rich lemon dessert, meringue shards of raspberry & pistachio, lemon curd,

Toffee & date sponge, salted caramel sauce, candied walnuts, whiskey anglaise

Madagascar vanilla crème brulee, short bread biscuit, fresh raspberries (gf)

Chocolate ganache, charred mango, raspberry meringue, baby red basil

Mille feuille of apple, apple textures, peach sorbet (vegan)

Coffee, tea and a selection of petit fours



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Street food: Street food theme – East meets west  
(50-80 guests)

£65.50pp

*(Choose 3 meat dishes & 1 vegetarian dish)*

Slow braised shoulder of BBQ pork sliders with spiced slaw & pickles  
Sticky cola glazed chicken wings with chilli & lime dressing  
Smashed poppadum's & lamb Kofta with rajta salad & coriander yoghurt dressing  
Naan bread pizzas tikka chicken or cumin vegetable & paneer  
Chicken kaathi rolls lime pickle dressing & Kachumber garnish  
Sweet potato dhansak with toasted dukkha & cumin  
Mac n cheese with a fresh crab & chilli topping  
Mushroom crisp gherkin & goat's cheese pudding wrap

Masala cauliflower & chickpea salad  
Carrot & apple pickle  
Sautee green bean with crushed hazelnut chilli & orange segments

Classic Rhubarb fool with apple crisps  
Cardamom rice pudding with rose water & crushed pistachios

Coffee, tea and a selection of petit fours

All prices are subject to VAT at the prevailing rate



## DRINKS

All of the above menus come with half a bottle of house wine per person and a soft drink alternative (please be advised that red wine is not allowed in the Sheldonian Theatre)

House White - Terre Forti trebbiano Chardonnay 2016, Italy, 12% ABV  
Light and crisp with flavours of apples and pears

House Rose - Terre Forti sangiovese rosato 2016 Italy, 12% ABV  
A dry rose wine with aromas and flavours of cherries and wild berries

## RECEPTIONS in the ATTIC and CUPOLA

Offers your guests something even more special by hosting a pre-dinner reception in the Sheldonian Theatre Attic. It's a climb of around 100 steps but it is worth it for the only indoor 360° view of Oxford's dreaming spires when you reach the Cupola. It is particularly beautiful at sunset...

Reception packages start from £9.50 & VAT per person.



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