

OU|EV

Oxford University
Event Venues

Spring Summer

2026
Fine Dining Menu

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📍 @OxUniVenues

Starters

Tomato & Whipped Goat Cheese Tart

with basil oil & aged balsamic

( option available by substituting goat cheese for vegan feta)

Beetroot Carpaccio

with smoked sunflower seed cream & pickled rhubarb

Pea Velouté

with lemon crème fraîche & crispy leeks

Watermelon, Tomato & Basil Gazpacho

with chilli oil

Smoked Duck Breast

with citrus glaze & sunflower seed crumb



Mains

Cauliflower Steak

with chimichurri & roasted red pepper purée   

♥ Stuffed Romano Pepper

with quinoa & sumac yoghurt

Celeriac Fondant

with tomato confit, olive tapenade & basil pesto

Miso-Glazed Cod

with bok choy, ginger & crispy shallots  

Pan-Seared Sea Bass

with pea purée, minted broad beans, crispy potatoes & pancetta

Chicken Ballotine

with curry dressing & coconut rice

♥ Beef Fillet

with seasonal greens, baby courgettes, shallot purée & light red wine jus



Desserts

♥ Dark Chocolate & Olive Oil Mousse 🚫

with sea salt & honeycomb

Strawberry & Basil Mini Pavlova 🚫

with vanilla cream

(👤 option available by substituting vanilla cream for coconut cream)

Coconut Panna Cotta 🌱 🚫 👤

with pineapple carpaccio & mint oil

Whipped Ricotta

with lemon curd & pistachio crumb

Chamomile Crémeux

with white chocolate crumble & apricot gel



Wine & Bar

Aperitif

Ruggeri Argeo, Prosecco Brut, Veneto, Italy 🌿
Elderflower Pressé

Cocktails (Min. order 20)

Aperol Spritz, Tequila Sunrise, Bloody Mary, Cosmopolitan, Pimm's

Non-Alcoholic Cocktails (Min. order 20)

Virgin Mary, Virgin Mojito

Wine for the table (Half a bottle per person)

House

Care, Blanco Sobre Lias, Cariñena, Spain 🌿

Care, Tinto Sobre Lias, Cariñena, Spain 🌿

Mid-tier

Volpi, Cortese Amonte, Piemonte, Italy 🌿

La Place, Merlot, Languedoc-Roussillon, France

Premium

Ken Forrester, Petit Chenin, Western Cape, South Africa 🌿

Vina Salceda, Puente de Salceda Crianza, Spain, 2020

Bar

For pre-paid tabs and/or purchases on the day

Additional Information

Pricing

All prices are per person and exclusive of VAT unless otherwise stated.

Menu Choices and Dietary Requirements

Minimum order of 50, unless otherwise stated. Decide upon either a two or three-course meal, selecting one dish per course to be served to all guests.

A plant based dish can be selected for those who require it. Other dietary requirements will be catered for individually upon request. Our busy kitchens take all reasonable steps to avoid risks however we cannot guarantee that food is 100% free from a specific allergen due to its presence in the supply chain.

Confirmation of Final Details

We require final guest numbers, menu choices and dietary requirements no later than 14 calendar days in advance of your event, thank you.

Venue Dressing

Tables at the venue will be dressed with white linens, lit centrepieces and traditional cutlery, crockery & glassware. On request we can provide coloured linens, a range of crockery, cutlery and glassware, along with floral centrepieces. Please speak to us and we will be happy to assist you.

Entertainment

We are happy to assist you with entertainment for your event and work with a range of brilliant artists and musicians - from classical ensembles, contemporary live bands and DJs to magicians.