

# OU EV

## MENU

Our menu is designed to offer you complete flexibility with your event catering. We have a great mix of traditional classics and on trend concepts to choose from, with something suitable from morning to night. We hope you find something here that suits your needs, but are also pleased to offer a bespoke food service should this be of interest. Our team are happy to advise you on what would work well for your event.

Due to the unique nature of the Sheldonian Theatre, it is not possible to offer our full menu at this venue. Dinners at this venue are bespoke and start from £85 per person. A sample menu is available on request.

We work in close partnership with our suppliers to get the very best ingredients and our priority is sustainable sourcing. We are committed to using fresh, seasonal produce from local suppliers wherever possible. We have a clear environmental management system and work to reduce food and packaging waste.

Please inform us of any food preferences, allergies or intolerances as soon as possible and we will endeavour to accommodate your requirements. For further information on allergies, please request our allergy position statement.

We require confirmation of final numbers, menu choices and dietary requirements 14 days in advance of your event. All prices are per person unless otherwise stated, for the current calendar year and exclude VAT.

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## Refreshments & Snacks

Available throughout your event.

(minimum 10 people)

Tea / coffee	£1.90	Tea / coffee with Greek yoghurt pumpkin seed pots & freshly cut fruit platter (vg)	£5.50
Rolling tea / coffee (available between 7:30am - 6:00pm Monday to Sunday)	£7.95	Tea / coffee with Chef's homemade smoothies & fruit salad (vg)	£7.50
Still or sparkling water 750ml glass bottle	£3.65	Individual packet of biscuits	£1.30
Fairtrade orange or apple juice 500ml plastic bottle	£3.90	Homebaked cookie	£2.60
Elderflower presse 275ml glass bottle	£3.90	Mini tray bake selection (chocolate brownie, flapjack, lemon drizzle) (v)	£3.00
Elderflower cordial 1l glass jug	£4.25	Luxury mini tray bake selection (lemon & blackcurrant, carrot cake, white chocolate & raspberry)	£4.80
Soft drinks 330ml can (Coke, Diet Coke, Sprite, Fanta, San Pellegrino, Cawston Press)	£2.05	Gluten free mini traybake selection (chocolate brownie, raspberry & almond, cranberry flapjack) (gf)	£4.80
Tea / coffee with biscuits	£2.65	Nakd bars (peanut delight, cocoa orange, cashew cookie) (vg, gf)	£2.00
Tea / coffee with homemade cookie (v)	£3.90	Piece of fruit (apple, banana, orange)	£1.05
Tea / coffee with mini Danish pastries (v)	£3.90	Handcrafted potato crisps	£1.30
Tea / coffee with mini traybake selection (chocolate brownie, flapjack, lemon drizzle) (v)	£4.10	Handcrafted root vegetable crisps	£1.30
Tea / coffee with mini Danish pastries & freshly cut fruit platter (v)	£4.70		
Tea / coffee with superfood seed & berry shots (vg)	£4.70		

## Breakfast

Perfect for early morning events, or a way to enhance your arrival refreshments or morning break.

(minimum 10 people)

### TRADITIONAL £10.35

Alden's Butchers cured bacon bap  
Alden's Butchers sausage bap  
Roast field mushroom ciabatta (vg)  
Freshly brewed coffee, tea & herbal infusions, selection of juices

### CONTINENTAL A £11.90

Butter croissants (v)  
Selection of mini Danish pastries (v)  
Butter, fruit preserves  
Greek yoghurt with seasonal fruit compote & seeds (v)  
Coconut yoghurt with fruit compote (vg)  
Freshly brewed coffee, tea & herbal infusions, selection of juices

### CONTINENTAL B £13.45

Butter croissants, bagels & freshly baked breads (v)  
Butter, fruit preserves  
Smoked salmon, smoked ham & a selection of British cheese  
Greek yoghurt with seasonal fruit compote & seeds (v)  
Coconut yoghurt with fruit compote (vg)  
Freshly brewed coffee, tea & herbal infusions, selection of juices

## Lunch

A range of traditional lunch options suitable for a wide variety of events.

(minimum 10 people)

If ordering a finger food bundle over multiple days, you can swap items with those from our full finger food buffet selection.

### SIMPLE SANDWICH LUNCH £13.45

1.5 round of sandwiches per person (selection of meat, fish & vegetarian) served with handcrafted potato crisps, water and juice

## All Day Dining

The following are suitable from midday onwards. All items are self-service and designed to be eaten whilst standing if required.

### FINGER FOOD (minimum 20 people)

Choose four items from the list below  
Additional items

£14.00  
£3.90

Sweet smoked paprika scone, whipped ricotta cheese, black olive crumble (v)  
Pea, soya bean, dill and feta tart (v)  
Parmesan and black pepper shortbread, tomato and red chilli chutney (v)  
Onion bhaji, coconut, lime and chilli crème fraiche (v)  
Sun-dried tomato and parsley arancini, rocket and pine nut pesto (v)  
Baked Mayfield egg frittata with roasted sweet potato, confit red pepper and thyme (v)  
Heritage tomato and lovage pesto galette with black olive (vg)  
  
Pork satay skewers, sesame and soy glaze, peanut and coriander dipping sauce  
Homemade Cumberland sausage roll, pumpkin, poppy and sesame seed pastry, caramelised onion mayonnaise  
Coriander, lemongrass and chilli chicken skewer, hoi sin and lime dressing  
Barbeque braised beef brisket and Oxford Blue cheese croquettes, homemade spiced tomato mayonnaise  
Ham hock, golden sultana and black pudding terrine, toasted brioche crostini

Hot smoked trout, caper & cornichon pate, charcoal tartlet  
Beetroot cured salmon, lemon cream cheese, toasted pumpernickel crostini  
Tea smoked mackerel blini, pickled fennel, Bramley apple gel

### BOWL FOOD (minimum 20 people)

Delicious mini course served in bowls to be easily enjoyed on the go.

Choice of 2 £18.80  
Choice of 3 £22.05  
Choice of 4 £26.10

Malaysian peanut crusted pork belly, wild rice salad, vegetable vermicelli salad  
Glazed beef, smoked garlic and rosemary mashed potatoes, San Francisco sourdough crumble  
Korean fried chicken, smooth kimchi mayonnaise, Asian cabbage slaw  
Zataar spiced lamb shoulder, whipped feta, cucumber and fennel, curried chickpeas  
Crispy pancetta salad, rocket, chicory, confit cherry tomatoes, Parmesan crisp and saffron aioli dressing

Cauliflower and onion bhaji, coconut, mango and coriander dressing (vg)  
Wild mushroom and orzo pasta, wild mushroom and soy sauce tea (vg)  
Heritage beetroot salad, horseradish crème fraiche, dill and edamame bean dressing (v)  
Isle of Wight tomatoes, balsamic pearls, fried halloumi (v)  
Goats cheese mousse, black sesame and nigella crust, new seasons pea shoot (v)

Thai fish dumpling with rice noodles and red curry sauce  
Salmon and smoked haddock fishcake, fennel breadcrumb, pea and tarragon mayonnaise, straw potatoes  
Smoked paprika salted cod loin, chorizo and confit lemon and samphire risotto, parsley oil, caper salad  
Smoked mackerel Nicoise salad, dehydrated black olive powder  
Gin cured smoked, salmon avocado and wasabi, orange and avocado salsa, toasted linseeds

Strawberry salad, pink peppercorn meringue, white balsamic syrup with strawberry and vanilla gel (v)  
St Clements posset, lemon cream, orange jelly and candied citrus peel (v)  
Dark chocolate ganache, honeycomb and black sesame crumble (v)  
Seasonal fruit, passionfruit dressing, lemon balm and baby mint (vg)  
Mango mousse, compressed watermelon with yuzu, micro shiso cress (v)

## SHARING BOARDS

If ordering as a standalone item, there is a minimum order of five boards. If ordering in addition to another item from our menu, there is no minimum order. You can only mix and match the board selections when you order at least five boards. Boards serve two as a main meal, or four as an accompaniment.

### MEZZE

Fried halloumi, sumac dressing, toasted bulgur wheat (vg), falafel (vg), cucumber and mint labneh, roasted pepper houmous with pomegranate molasses (vg) and charred khobez bread

£17.25

### DELI

Potted ham hock, salami selection, serrano ham, selection of homemade pickles, Wychwood brewery and maple mustard with caramelised onion bread

£19.70

### CHEESE

A selection of handpicked cheeses (Oxford Blue, Oxford Isis, Montgomery Cheddar), Tomato and chilli jam, grapes and seeded crackers

£22.90

### TAPAS

Manchego and serrano ham croquettes, chorizo picante, charred pepper and artichoke, smoked paprika aioli, lemon and rosemary marinated olives, sourdough baguette

£23.95

### FISHMONGER

Beetroot cured salmon, peppered mackerel fillet, hot smoked trout pate, pumpernickel bread, dill pickled cucumber and horseradish crème fraiche

£25.00

### FORK BUFFET (minimum 20 people)

Your choice of hot or cold dishes served with bread, your choice of three salads, and your choice of dessert, juice and water.

£24.95

£29.25

Available as a sit down meal for a supplement of £5.20 per person

### HOT

Barbeque braised beef and pepper ragu, butterbean, cannellini and smoked paprika cassoulet, jalapeno corn bread  
Malaysian style pork and peanut curry, lemongrass and kaffir lime infused rice, fried shallot and garlic

£24.95

Sautéed chicken, ham hock, cider and apple sauce, new potato, caramelised onion and Gruyere gratin  
Pan fried gnocchi, pea, broad bean, asparagus and courgette, herbed ricotta (v)

£29.25

Smoked paprika salted cod loin, chorizo and confit lemon and samphire risotto, parsley oil, caper salad

£24.95

Mexican baked black bean Taco, avocado and roasted jalapeño salsa, charred heritage tomatoes (vg)

£29.25

### COLD

Citrus marinated salmon, charred orange and avocado salad, chicory and sun-dried tomato dressing

£24.95

IPA and Dijon mustard glazed bacon loin, straw potatoes, celeriac and tarragon remoulade

£29.25

Chilli and tamarind glazed beef rump, Chinese cabbage and carrot salad with hoi sin and sesame dressing

£24.95

Baked Mayfield egg frittata, Oxford Blue cheese, potato, caramelised onion and chive with charred sweetcorn and fennel salad, parsley salsa verde (v)

£29.25

Thai style red curried polenta, Asian style slaw and roasted cashew nuts (vg)

£24.95

### Please choose three salads

Grilled broccoli, tenderstem and red chilli salad, Romesco dressing, toasted almonds (vg)

£24.95

French bean, bulgur wheat, tahini and lemon dressing, roasted black and white sesame seeds (vg)

£29.25

Roasted aubergine and yellow pepper, pomegranate seeds, pinenut and sumac dressing (vg)

£24.95

Glazed beetroot, Japanese pepper togarashi spice, soya bean, feta and rocket (v)

£29.25

Shaved fennel, compressed cucumber and curried chickpea salad, Arabic zataar spiced yoghurt (v)

£24.95

Mixed leaf, chicory and red chard salad (vg)

£29.25

### Please choose one dessert

Muscavado custard tart (v)

£24.95

Dark chocolate mousse, hazelnut praline brittle (v)

£29.25

Strawberry salad, pink peppercorn meringue, white balsamic syrup with strawberry and vanilla gel (v)

£24.95

St Clements posset, lemon cream, orange jelly, candied citrus peel (v)

£29.25

Seasonal fruit, passionfruit dressing, lemon balm and baby mint (vg)

£24.95

Mango mousse, compressed watermelon with yuzu, micro shiso cress (v)

£29.25

# Street Food Market Stalls

Our street food market stalls create a great talking point amongst guests and are ideal for larger indoor or outdoor events. This option is designed to be eaten standing.

(minimum order 100 people)

£46.00

Choose three stall themes from the list below, then select two mains, one side and one dessert per stall to create your own bespoke street food market.

If choosing Fun at the Fair, please select three sweet options.

## CARIBBEAN

Jerk chicken thigh, scotch bonnet salsa  
Jamaican style lamb shank, potato and carrot curry, toasted coconut  
Chilli battered squid, sweet mango and nigella glaze  
Braised greens with confit onions, smoked garlic and thyme (vg)  
Traditional rice and peas (v)  
Red cabbage coleslaw, mixed leaf and radish salad, fried plantain chips (v)  
Chargrilled pineapple, passionfruit curd, coconut mousse (v)  
Spiced rum, ginger beer and agave punch (v)

## MEXICAN

Smoked chicken quesadilla, fennel salad, guacamole with roasted peppers (quorn vegetarian alternative available)  
Pulled pork belly taco, charred sweetcorn salsa  
24 hour braised beef brisket, salsa roja, jalapeño yoghurt (quorn vegetarian alternative available)  
Braised black beans, spring onion and chorizo picante  
Charred sweetcorn, cucumber and pimento pepper salad (v)  
Chipotle fried rice (v)  
Dulce de leche cheesecake (v)  
Mango and passionfruit mousse, mango and chilli salsa, coriander sugar (v)

## SAUSAGE SHACK

Merguez sausage, smoked paprika, pepper and tomato relish  
Toulouse sausage, confit onion with Dijonnaise mustard  
Pork and apple sausage, Bramley apple chutney, celeriac remoulade, Oxford Blue cheese  
Hasselback potatoes with herbed butter and crispy bacon pieces  
Beetroot, carrot and orange salad, toasted pumpkin seeds (vg)  
Chopped salad – sugar snap peas, radish, sweetcorn, tomatoes, mooli (vg)  
Sides and toppings – Pickled red cabbage, Polenta chips, IPA infused mustard, fried garlic and shallot chips (v)  
Salted caramel mousse, honeycomb, chocolate crumble (v)

## LEBANESE

Whole shoulder slow cooked lamb, cumin and cinnamon yoghurt  
Chicken shawarma, garlic dressing, pomegranate and cabbage slaw, khoze flat bread  
Chickpea, smoked tomato and zataar stew, charred pitta (v)  
Roasted aubergine and yellow pepper, pomegranate seeds, pinenut and sumac dressing  
Traditional Tabouleh (v)  
Charred broccoli, chilli, tahini and lemon dressing, roasted walnuts (v)  
Dips – labneh, moutabel baba ghanoush, humous (v)  
Fennel seeded crackers (v)  
Creamed rice fritters, rose syrup (v)  
Mouhallieh – milk pudding with orange blossom syrup and glazed figs (v)

## FUN AT THE FAIR

Popcorn station – sweet, salted and toffee popcorn (v)  
Doughnuts – mini doughnuts, chocolate sauce, toppings – hazelnut praline, freeze dried strawberries, caramelised white chocolate (v)  
Marshmallows – raspberry and pistachio, mango and orange (v)  
Toffee apples – traditional pink lady apple dipped in toffee glaze (v)  
candy floss (vg)

# Seated Dining

The following are suitable from midday onwards.  
Includes water jugs on the table.

(minimum order 20 people)

Choose a menu, and then select one starter, one main and one dessert to be served to your guests. If not selected, the vegetarian option will be provided as an alternative for vegetarians only. Please choose from the vegan options listed at the end of the three menus should these be required.

**ADD HALF A BOTTLE OF HOUSE WINE PER PERSON TO ANY SEATED DINING MENU £6.00**

## THREE COURSE MENUS

Add tea / coffee and petit fours to the end of your meal for £4.95

## THE RADCLIFFE

£65.00

Salad of Isle of Wight tomatoes, balsamic pearls, aged Parmesan crisp, lovage pesto, black olive crumble (v)  
Severn and Wye smoked salmon parfait, buttermilk gel, Asian pear and caperberries  
Pickled mackerel, rhubarb purée, soured seasonal vegetables, charred pink grapefruit  
Smoked duck, British radishes, toasted sesame, bitter leaves, spiced plum and hoi sin dressing

Seared farmed sea bass, curried chickpea and samphire ragu, smoked aubergine purée, saffron aioli, bronze fennel salad  
Glazed 28 day aged beef cheek, pearl barley and Jerusalem artichoke risotto, roasted veal marrow bone, San Francisco sourdough, smoked garlic and thyme crumb  
Charred hispi pointed cabbage, Oxford Blue cheese, miso butterscotch, tenderstem broccoli caper and parsley salsa (v)  
Roasted East Anglian chicken supreme, creamed sweetcorn, glazed silverskin onions, garlic and tarragon powder, enoki mushroom, porcini powder

Popcorn cheesecake, dulce de leche, vanilla mascarpone, beurre noisette powder (v)  
White chocolate and cardamom mousse, clementine, lime syrup, caramelised white chocolate (v)  
Lemongrass and coconut panna cotta, mango and passionfruit gel, compressed watermelon, coconut sponge (v)  
Glazed apple tart, bramley purée, pink lady apples, calvados and ginger syrup, whipped cream cheese (v)

## THE JACKSON

£75.00

Italian truffled burrata, confit tomatoes, parsley and caper salsa verde, white gazpacho (v)  
Goats cheese pearls, pickled heritage carrots, carrot and yuzu caramel dressing, carrot tops and nasturtium leaves (v)  
Zataar spiced 28 day aged beef carpaccio, whipped feta, compressed cucumber, fennel salad with cucumber and mint powder  
Star anise cured salmon, glazed heritage beetroot, bramley apple gel, oyster emulsion

Cornish cod supreme, grilled baby gem lettuce, French style peas, pancetta crisps, Jersey Royal potatoes, violette artichokes, Noilly Prat veloute  
Roasted Suffolk pork tenderloin, glazed pigs cheek, soured mustard seeds, turnip and ver jus purée, baby leek, garlic flowers  
Confit duck leg, white bean, smoked duck and fennel cassoulet, duck and fennel seed jus gras  
Pan fried East Anglian chicken supreme, fricassee of smoked chicken, peas and broad beans, asparagus, soubise sauce  
Fried polenta cake, creamed wild mushrooms, tarragon, wilted spinach, smoked potato foam, potato skin crisps, garlic flowers, mushroom and soy ketchup (v)

Strawberry and Greek yoghurt mousse, macerated strawberry and raspberry, pink peppercorn meringue, strawberry and elderflower consommé (v)  
Salted Muscovado sugar tart, caramelised banana purée, espresso cream (v)  
Caramel puffed rice, dark chocolate ganache, treacle syrup, black sesame and cocoa nib crumble (v)  
Green tea and almond financier, blackcurrant and sake purée, sake marinated blackberries (v)

## THE WREN

£85.00

Oxfordshire blue cheese mousse. Compressed nashi pear, chargrilled fig, oven baked kale leaves, IPA infused mustard seeds, roasted walnut dressing (v)  
London dry gin cured chalk stream trout. Heritage beetroot and ruby port terrine, horseradish gel, heritage candied beetroot powder, avruga caviar and fennel pollen  
Handpicked Cornish white crab. Julienne of Granny Smith apple, lemon gel, Cornish brown crab powder, miso emulsion, San Francisco sourdough crisp  
Seared yellowfin tuna sashimi. Hass avocado and Japanese wasabi purée, ponzu fluid gel, red shiso and coriander, black radish, dark soy sauce and honey pearls  
East Anglian Chicken and hazelnut terrine. Tarragon mayonnaise, black pudding crumble, red vein sorrel herb, candied hazelnut

North Atlantic halibut fillet. Nori seaweed, yeasted cauliflower purée, Rice wine pickled golden raisins, sautéed pointed cabbage with chive, beurre noisette and preserved lemon sauce  
Seared 28 day aged sirloin of beef. Braised brisket stuffed savoy cabbage, roasted baby turnips, smoked tomato ketchup, buttermilk pomme purée and crispy string potato  
Roasted British lamb rump. Tamarind braised shoulder of lamb, Vichy glazed heritage carrots, compressed fennel salad, cumin roasted chickpea powder  
Berkshire pheasant ballotine. Wild mushroom mousseline, truffle braised leeks, white onion and dijon purée, Madeira jus, caramelised roscoff onion petals, vadouvan spice and nigella seed crumb  
Charred tenderstem broccoli, Polonaise dressing with Mayfield egg yolk jam, globe artichoke, crispy wild rice, truffle tapioca cracker (v)

Rum marinated chargrilled pineapple. Passionfruit curd, coconut and stem ginger ice cream, ginger beer and lime jelly, fushia flowers (v)  
Pistachio and olive oil cake. Glazed apricot, fromage blanc, crystallised cacao, nasturtium leaves (v)  
Date and cashew nut brownie. 62% dark chocolate mousse, chocolate cracker, macerated raspberries, baby mint (v)  
Selection of cheeses (Oxford Blue, Oxford Isis, Montgomery Cheddar), seeded crackers, homemade seasonal chutney (v)

## VEGAN ALTERNATIVES

Salad of Isle of Wight tomatoes, balsamic pearls, lovage and pinenut pesto pesto, black olive crumble (vg)  
Pickled heritage carrot salad, carrot and yuzu caramel dressing, carrot tops and nasturtium leaves, candied hazelnut (vg)  
Charred hispi pointed cabbage, miso butterscotch, tenderstem broccoli caper and parsley salsa, toasted sourdough crisps (vg)  
Fried polenta cake, sautéed wild mushrooms, tarragon, wilted spinach, potato skin crisps, garlic flowers, mushroom and soy ketchup (vg)  
Rum marinated chargrilled pineapple, passionfruit purée, coconut and stem ginger sorbet, ginger beer and lime jelly, fushia flowers (vg)  
Date and Cashew nut brownie, cocoa and avocado mousse, macerated raspberries, baby mint (vg)

## FAMILY STYLE DINING

£55.00

Feasting platters laid in the centre of the table designed for everyone to enjoy together. Choose one menu.

## THE AMERICAN

Sweet and sticky BBQ ribs cooked low and slow  
Cajun chicken halves, marinated, rubbed and roasted  
Picks and nibbles, Boston beans, onion rings, BBQ wings, sweet potato fries (v)  
Butter corn cobs, charred and covered with lashings of spring onion butter (v)  
Sharing salads, blue cheese baby gem, lime mayo chilli slaw, sour cream potato (v)  
Delicious dessert, baked New York cheesecake, pecan pie

## BEST OF BRITISH

Pulled belly of thyme and cider roasted pork  
Ham hock and garden vegetable pie  
Hot bubble and squeak with tenderstem broccoli (v)  
Sharing sides, creamed savoy and wild mushrooms, thyme and cracked pepper roasties, cauliflower mornay, rosemary and garlic heritage carrots (v)  
Delicious dessert, seasonal fruit crumble with vanilla custard, lemon tart with fresh cream (v)

## THE PERSIAN

Persian shoulder of lamb with sumac, rose petals and cinnamon  
Lebanese spiced chicken, with salad, yoghurt and khobez bread  
Squash, pepper and aubergine tagine (vg)  
Sharing salads, pearl barley with walnut, chilli and parsley dressed with pomegranate molasses, puy lentil & quinoa with lemon and sumac, shaved fennel, radish and pomegranate seeds (v)  
Picks and nibbles, pickled chilli, aubergine purée with walnuts and garlic, pitta pieces in butter and parsley (v)  
Delicious dessert, rose water pana cotta, pistachio rice pudding (v)

## AFTERNOON TEA

Make your afternoon refreshments more memorable; also available as an alternative lunch option.

(Minimum order 20 people)

## CREAM TEA

£8.80

A duo of freshly baked mini scones, clotted cream, preserve, freshly brewed coffee and tea, juice and water (v)

## AFTERNOON TEA

£15.50

Finger sandwiches to include smoked salmon, cucumber, cheese and tomato

A duo of freshly baked mini scones with preserve and clotted cream (v)

Your choice of one of the following: mini macaroons, chocolate cake or Victoria sponge (v)  
Served with freshly brewed coffee and tea, juice and water

Add a glass of Prosecco to your afternoon tea £5.75

## Daily Catering Bundles

We've bundled some popular items together into one easy to choose daily catering bundle.

(minimum order 20 people. Maximum order 199 people. Not available in conjunction with a day delegate rate)

## BRONZE

£22.75

Arrival: tea / coffee with mini Danish pastries  
Mid-morning: tea / coffee and biscuits  
Lunch: sandwich selection with handcrafted crisps, water and juice  
Afternoon: tea / coffee and biscuits

## SILVER

£29.75

Arrival: tea / coffee with mini Danish pastries  
Mid-morning: tea / coffee and biscuits  
Lunch: wraps & finger food with water & juice  
Afternoon: tea / coffee and cake

## GOLD

£38.50

Arrival: tea / coffee, mini Danish pastries, freshly cut seasonal fruit platter  
Mid-morning: tea / coffee, individual seeds & superfood berries shot  
Lunch: fork buffet (choice of 2)  
Afternoon: tea / coffee and cake  
Water, juice and cordials served throughout the day



# Wine List

## WHITE WINE

Trebbiano Chardonnay Rubicone IGT, Fonte della Vigna 2017, Italy, 12% ABV £13.45

*Intense aroma, with tropical fruit and flowers. On the palate it is structured and full bodied, smooth, and well balanced.*

Chenin Blanc, Stormy Cape, South Africa, 2018, 13% ABV £17.65

*Think passion fruit and green apple. This is a stunning, sprightly little number with a snappy finish.*

Sauvignon Blanc, Lanya, 2018, Chile, 12.5% ABV £21.85

*The nose is fresh and lemony with herbaceous notes. Elegant and well balanced with tropical notes and grapefruit on the palate. Juicy and fresh. Delicate balance with a soft finish, balance, with a soft finish.*

Pinot Grigio, Via Nova, 2017, Italy 12% ABV £23.95

*Lemony on the nose, with a delicious balance in the mouth, this Pinot Grigio is a very easy-to drink dry white with medium alcohol and a gorgeous lingering finish.*

## ROSÉ

NV Sospiro Sangiovese Rosato Rubicone IGT, Sospiro, Italy, 12% ABV £13.45

*Ruby red. Delicate floral scents of violets and roses. Very fresh and harmonic with flavours of blackcurrant and berry.*

La Lande Cinsault Rosé, Vin de France, 2017, France, 12% ABV £20.30

*This is a light and refreshing rosé from the Languedoc region of Southern France. This dry, unoaked example can be enjoyed as an aperitif or with a wide range of Mediterranean dishes.*

Comte de Provence Rosé, La Vidaubanaise, 2017, France, 13% ABV £23.95

*Classic light pink in the glass. A light, bright nose of wild strawberries. Refreshing and smooth on the palate. Moreish finish.*

## RED WINE

Please be advised that red wine is not permitted in Sheldonian Theatre

Sangiovese IGT Rubicone, Rometta, 2017, Italy, 12% ABV £13.45

*Flower, roses, violets and potpourri, as well as blackcurrant and berry fruits with notes of spices. The palate is pleasant, vinous and intense, combined with a lively and velvety dry finish and with spicy notes of black pepper.*

Merlot Primera Luz, 2017, Italy £17.65

*A light and juicy palate bursting with forest fruit. Straight-talking, easy-drinking and moreish.*

Monte Llano Tinto Rioja, 2016, Ramón Bilbao, Spain 14% ABV £21.85

*On the nose the wine leaves subtle aromas of ripe fruits (blackcurrants, raspberries). On the palate it is fresh, structured and very fruity. Aromas and flavours of bright red berry fruit balanced by vanilla and spice*

# Drinks receptions, cocktail food & canapés

Cocktail food and canapés have a minimum order of 20 people.

## COCKTAIL FOOD A £4.70

Handcrafted potato crisps, handcrafted root vegetable crisps, wasabi peas, tortilla chips

## COCKTAIL FOOD B £5.70

Marinated olives & feta with seasoned sticks

## CANAPÉ MENU A

### Choice of 3 £10.35

### Choice of 5 £15.60

Blackpepper shortbread, creamed Goat's cheese, beetroot jam (v)  
Aged parmesan gougeres, mascarpone cream and black olive tapenade  
Smoked salmon, pumpernickel, avocado purée, trout roe  
Chicken liver parfait, Madeira and orange jelly, melba toast  
Aubergine and chickpea bhaji, mango chutney, coriander (vg)

## CANAPÉ MENU B

### Choice of 3 £11.00

### Choice of 5 £18.25

Sesame crusted tuna, soy sauce pearls, micro coriander  
Chorizo picante scone, chilli jam, ricotta, red pepper confit  
Chicken and pistachio terrine, pickled golden raisin, caramelised onion crostini  
Pea tartlet, broad bean and mint houmous, whipped ricotta (v)  
Roasted pepper houmous, charcoal tartlet, confit pepper, walnut and parsley salsa (vg)

## CANAPÉ MENU C

### Choice of 3 £15.65

### Choice of 5 £20.60

Beetroot and gin cured trout, horseradish cream, nasturtium leaves  
Fillet of beef tartare, egg yolk jam, caper and gherkin relish, charcoal shell  
Duck and star anise rillettes, cucumber cup, spiced plum purée, fried shallots  
Zataar flatbread, whipped feta, compressed cucumber, fennel salad, curried chickpea powder (v)  
Cauliflower and carrot fritters, sweetcorn purée, pickled carrot (vg)

## SWEET CANAPÉS

Swap one of the choices from menu A, B or C or add as an extra.

### Each £3.15

Raspberry meringue, earl grey tea and lemon (v)  
Strawberry marshmallow, pistachio powder, freeze-dried strawberry (v)  
Dark chocolate tart, coffee and caramelised white chocolate (v)  
Matcha tea and blackcurrant tartlet (v)

The following drinks reception bundles include elderflower cordial and water as an alcohol free alternative. Minimum order 50 people.

## DRINKS RECEPTION A

One glass of fizz, choose from:

Grand Impérial Brut, Vin Mousseux, NV, France, 10.5% ABV

Prosecco, Stelle d'Italia, Italy, NV, 10.5% ABV

£11.90

£12.50

£14.50

£22.00

£26.95

### Served with Cocktail food A

### Served with Cocktail food B

### Served with 3 choices from Canapé menu A

### Served with 3 choices from Canapé menu B

### Served with 3 choices from Canapé menu C

£12.95

£15.05

£19.70

£24.30

£28.95

## DRINKS RECEPTION B

Two glasses of wine, choose from:

Trebbiano Chardonnay Rubicone IGT, Fonte della Vigna 2017, Italy, 12% ABV

NV Sospiro Sangiovese Rosato Rubicone IGT, Sospiro, Italy, 12% ABV

Sangiovese IGT Rubicone, Rometta, 2017, Italy, 12% ABV

£12.95

### Served with Cocktail food A

### Served with Cocktail food B

### Served with 3 choices from Canapé menu A

### Served with 3 choices from Canapé menu B

### Served with 3 choices from Canapé menu C

£15.05

£19.70

£24.30

£28.95

## DRINKS RECEPTION C

One glass of fizz, choose from:

Grand Impérial Brut, Vin Mousseux, NV, France, 10.5% ABV

Prosecco, Stelle d'Italia, Italy, NV, 10.5% ABV

£13.95

### Served with Cocktail food A

### Served with Cocktail food B

### Served with 3 choices from Canapé menu A

### Served with 3 choices from Canapé menu B

### Served with 3 choices from Canapé menu C

£16.05

£21.60

£26.95

£31.60

## DRINKS RECEPTION WITH BOWL FOOD

Two glasses of wine, choose from:

Trebbiano Chardonnay Rubicone IGT, Fonte della Vigna 2017, Italy, 12% ABV

NV Sospiro Sangiovese Rosato Rubicone IGT, Sospiro, Italy, 12% ABV

Sangiovese IGT Rubicone, Rometta, 2017, Italy, 12% ABV

£32.25

### Served with Choice of 3 bowl foods

### Served with Choice of 4 bowl foods

£37.50

If you would prefer to design your own drinks reception bundle from our wine list or by providing your own wine, the following staff labour charges will apply. There is a minimum booking of four hours to include set up and break down time. There is a minimum order of six bottles of wine. In addition, all events require a Food & Beverage Manager at a flat rate of £34 per hour.

Service Style	Ratio	Weekday 7.30am - 4.30pm	Weekday 4.30pm - 11pm	Weekend & after 11pm any day
Manned Service Point	1 to 50	£17.00 per hour	£20.50 per hour	£23.50 per hour
Tray Service	1 to 25	£17.00 per hour	£20.50 per hour	£23.50 per hour

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