

# YOU EVENT MENU

Our menu is designed to offer you variety and flexibility with your event catering. We have a great mix of classic and contemporary options with something suitable from morning to night. We hope you find something here that meets your requirements, but are also pleased to offer a bespoke service should this be of interest.

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 and use local suppliers wherever possible. We have a clear environmental management system and work to reduce food and packaging waste.

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

Dietary requirements key:

**v** = vegetarian, **vg** = vegan, **gf** = gluten free, **af** = allium free

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.

Please note, there are variations to our menu if your event is at the Sheldonian Theatre and our team will offer you further guidance on this directly.

contact:

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01865 276905

## REFRESHMENTS & SNACKS

Available throughout your event.  
Minimum order of 10 + people.

Tea / coffee	£1.95
Rolling tea / coffee (available between 7:30am – 6:00pm Monday to Sunday)	£6.00
Still or sparkling water 750ml	£3.70
Hydration station (unlimited water flavoured with fresh fruit)	£1.10
Orange or apple juice 1L	£3.65
Fairtrade orange or apple juice 500ml	£4.00
Elderflower presse 275ml	£4.00
Elderflower cordial 1L	£4.40
Soft drinks 330ml can (Coke, Diet Coke, Sprite, Fanta, San Pellegrino, Cawston Press)	£2.10

Tea / coffee with biscuits	£2.75	Individual packet of biscuits	£1.35
Tea / coffee with homemade cookie (v)	£4.00	Home-baked cookie	£2.65
Tea / coffee with mini traybake selection (chocolate brownie, flapjack, lemon drizzle) (v)	£4.25	Mini tray bake selection (chocolate brownie, flapjack, lemon drizzle) (v)	£3.10
Tea / coffee with freshly cut fruit platter (v)	£4.10	Luxury mini tray bake selection (lemon & blackcurrant, carrot cake, white chocolate & raspberry)	£4.95
Tea / coffee with mini Danish pastries (v)	£4.05	Gluten free mini tray bake selection (chocolate brownie, raspberry & almond, cranberry flapjack) (gf)	£4.95
Tea / coffee with mini Danish pastries & freshly cut fruit platter (v)	£4.85	Nakd bars (peanut delight, cocoa orange, cashew cookie) (vg, gf)	£2.10
Tea / coffee with mini Danish pastries, coconut yoghurt, fruit compote & freshly cut fruit platter (v)	£6.90	Piece of fruit (apple, banana, orange)	£1.05
Tea / coffee with superfood seed & berry shots (vg)	£4.85	Handcrafted potato crisps	£1.35
Tea / coffee with coconut yoghurt, fruit compote & freshly cut fruit platter (vg)	£5.70	Handcrafted root vegetable crisps	£1.35
Tea / coffee with Chef's homemade smoothies & fruit salad (vg)	£7.75		

## BREAKFAST

Perfect for early morning events, or a way to enhance your arrival refreshments or morning break.  
Minimum order 10 + people.

**TRADITIONAL BREAKFAST ROLLS** £10.50  
Alden's Butchers cured bacon bap or Alden's Butchers sausage bap or Roast field mushroom ciabatta (vg)  
Freshly brewed coffee, tea & herbal infusions, selection of juices

**CONTINENTAL BREAKFAST**  
**Selection A** £12.20  
Butter croissants (v) served with butter and fruit preserves, mini Danish pastries (v), coconut yoghurt with fruit compote (vg)  
Freshly brewed coffee, tea & herbal infusions, selection of juices

**Selection B** £13.85  
Butter croissants, bagels & freshly baked breads (v), served with butter and fruit preserves, smoked salmon, smoked ham & a range of British cheese, coconut yoghurt with fruit compote (vg)  
Freshly brewed coffee, tea & herbal infusions, selection of juices

**BREAKFAST BOARDS**  
Sharing boards that serve five people

**Board A** £15.50  
Butter croissants, coconut yoghurt, sliced fresh fruit and fresh orange juice (v)

**Board B** £21.10  
Butter croissants, artisan demi baguette, honey mustard glazed ham, Montgomery Cheddar, overnight oats, sliced fresh fruit

## LUNCH

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

Minimum order 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 LUNCH

A selection of meat, fish & vegetarian sandwiches or baguettes served with handcrafted potato crisps, water and juice. Available in multiples of 5.

**SANDWICHES** £12.75

**BAGUETTES** £13.75

### FINGER FOOD BUNDLES

Choose from sandwiches, baguettes or wraps, served with a range of finger foods and refreshments. Available in multiples of 5.

**SANDWICHES** £18.60

**BAGUETTES** £19.20

Served with:  
Lemon thyme, asparagus & "Oxford Blue" tartlet (v)

Homemade pesto & mozzarella arancini, sun dried tomato dressing (v)

Chicken shish skewer, paprika red pepper & lemon dip (af)

Lemon-pickled cucumber, smoked salmon & dill whipped cream cheese, dried black olive

Handcrafted potato crisps

Freshly cut fruit

Water and juice

### WRAPS

£22.25

Served with:

Chef's choice of two salads, served individually (v)

Beetroot & lentil spiced falafel, lemon and coriander tahini (vg)

Chargrilled lamb kofta lollipops, minted tzatziki (af)

Flaked trout, crème fraiche & chive pate bruschetta

Chocolate & salted caramel pot, seasonal fruit compote (vg) (af)

Water and juice

### PACKED LUNCH BAGS

**SANDWICH** £8.50

Individually bagged including; sandwich, crisps, a piece of whole fruit, healthy snack bar, bottle of water

**SALAD** £12.75

Individually bagged including; homemade salad, a bag of savoury popcorn, healthy snack bar and a bottle of water

## 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** £23.35

**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** £30.65

**Arrival:** tea / coffee with mini Danish pastries

**Mid-morning:** tea / coffee and biscuits

**Lunch:** wraps & finger food with water & juice

**Afternoon:** tea / coffee and mini tray bake selection

**GOLD** £39.75

**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 two hot or cold dishes)

**Afternoon:** tea / coffee and mini tray bake selection

Water, juice and cordials served throughout the day

## THREE COURSE SEATED DINING

The following are suitable from midday onwards. Includes water jugs on the table, tea or coffee and petit fours.

Minimum order 20 + people.

Choose a menu and then select one starter, one main and one dessert to be served to all guests. If not selected, the vegetarian option will be provided as an alternative for vegetarians only.

### ADD AN ARRIVAL DRINK

£4.80

One small glass of house wine, Prosecco or elderflower presse  
Add half a bottle of house wine per person £6.00

### THE RADCLIFFE

£67.00

#### STARTER

Salad of Isle of Wight tomatoes, macerated and dried tomatoes, olive crumb, pesto dressing (vg)

Tea-smoked chicken, apple & fruit chutney, picked sweet pea tendrils, breakfast radish, pine kernel crumb

Classic smoked salmon, rocket & caper salad, horseradish cream, sourdough crisps

Pulled buffalo mozzarella, sundried tomato & olive tapenade, mix leaf salad (v)

Glazed fig & whipped feta, honey glazed figs, lemon-whipped feta, pomegranate seeds, seeded crackers (v)

#### MAIN

Pesto gnocchi, broad bean, peas, crumbled feta, mint pesto & rocket dressing with preserved lemon & sourdough crisps (v)

Moroccan vegetable tagine, vegetables & apricots cooked in light garam masala & cumin with a Persian rice of pistachio, orange & almonds (v)

Corn-fed chicken, smoked garlic mash, charred leek, buttered savoy & spinach

Steamed plaice, parsnip mash, baby leek, savoy cabbage, caper & parsley salsa

Braised celeriac, puy lentils, burnt onion puree, honey roasted root vegetables, pumpkin seed granola (v)

Roast seabass, new potato, olive, tomato & caperberry salad, sauce vierge dressing

#### DESSERT

Chocolate brownie, clotted cream, fresh raspberries (v)

Poached fruits, star anise syrup, baby mint (v)

Seasonal berries, vanilla syrup, Chantilly cream (v)

Deconstructed apple crumble, warm spiced milk ice cream (v)

Pecan & toffee brioche, bread & butter pudding, warm whiskey Anglaise (v)

### THE JACKSON

£77.00

#### STARTER

Ham hock & pistachio terrine, ham hock & toasted pistachio terrine, pickled vegetables, lovage pesto, piccalilli gel

Goats cheese mousse, textures of beetroot, pear gel, sweet pea tendrils, fennel crisps (v)

Seabream crudo, charred cucumber, pink grapefruit, avocado & wasabi puree, nori powder

Pressed vegetable terrine, charred & pressed vegetables, tomato gel, basil dressing, heritage carrot crisps (v)

Charred mackerel, pickled winter vegetables, puffed wild rice, butternut puree, frisée leaf

#### MAIN

Open lasagne, wilted baby spinach, Tenderstem broccoli, sauté chanterelles, smoked cheese foam

Pork & scallop, pressed & seared pork belly, oven roasted scallop, puy lentils with rosemary, sauté caverlo nero, butternut puree, apple & crackling crumb

Charred hispi cabbage, blue cheese crumble, miso butterscotch hispi cabbage, roasted tenderstem, caper & parsley salsa (v)

Cauliflower steak, seared cauliflower steak, curry oil dressing, tamarind cumin & carrot puree, crispy shallot & lentil dhal (v)

Chalk stream trout, pearl barley risotto, smoked salmon bonbon, lemon & fennel sauce, baby glazed carrots

Duck & croquette, star anise roasted duck, celeriac fondant, confit duck croquette, roast beetroot, carrot crisps, fondant potato

#### DESSERT

Pear & sultana, creme Anglaise, spiced cream cheese (v)

Cherry & cinnamon soup, Italian meringue, toasted pistachio crumb (v)

Butterscotch cheesecake feuilletine, honey glazed apple, charred orange segments (v)

Poached pear, yoghurt foam, seeded granola, red wine, chocolate granita (v)

Glazed lemon tart, orange sorbet, lemon tuille biscuit (v)

### THE WREN

£87.00

#### STARTER

Fennel cured trout, beetroot royale, fennel tuile, roasted pear puree, compressed cucumber with golden heritage beetroot crisps, hazelnut & sourdough crumble

Nage poached vegetables, poached winter baby vegetables, warm tomato & tarragon consommé, nasturtium leaves, saffron foam & toasted pumpkin seeds (v)

Scallop & dill tortellini, fresh tortellini with scallop & dill mousse, charred leek puree, beurre noisette & caviar sauce tomato crisp

Seared tuna loin niçoise, lemon & herb infused tuna loin, quails egg, black olive crumb, macerated heritage tomato, baby basil, truffle oil

Pulled duck leg, pickled baby vegetables, butternut puree, toasted pine nut and parsley emulsion

#### MAIN

Lamb & pumpnickel, pan seared lamb fillet, pumpnickel crumb, sweet pea & broad, baby gem, roasted artichoke heart, lemon thyme

Heritage carrot, Vichy glazed carrot, chestnut and soy tapenade, braised freekeh with fennel, fuchsia petals honey glazed baby shallots (v)

Roasted monkfish loin, braised gem lettuce, poached baby vegetables, white wine tarragon & grape sauce

Charred miso aubergine, butterbean & truffle stew, sautéed cavolo nero, beetroot crisps (v)

Grilled halibut, celeriac fondant, pea puree, golden scallop, sautéed girolles, Tenderstem broccoli

Smoked marrow butter roasted scotch fillet, honey and parsnip puree, slow braised ox cheek, white bean & truffle stew, classic Pommes Anna

#### DESSERT

Raspberry mille-feuille, golden puff pastry with sweet vanilla & raspberry creme patisserie (v)

Dark chocolate & blackberry delice, mandarin sorbet, hazelnut brittle, macerated blackberries (v)

Passion fruit mousse, pearls of mango, coconut tuille, white chocolate bonbon (v)

Cappuccino parfait, caramel sauce, coffee foam, cherry ice cream (v)

Wild berry pannacotta, rhubarb ice cream, lavender shortbread, orange tuile, meringue shards (v)

## ALL DAY DINING

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

### SALAD BOWLS

£11.50

Salad bowls serve five people.  
Minimum order of two bowls.

Choose from:

Kale, quinoa & roasted-carrot salad with toasted pine nuts & red pepper dressing (vg)

Tomato, bocconcini & basil giant couscous with lemon & toasted almond flakes (v)

Pomegranate seeds, red onion & feta with baby spinach, dried black olives & sun dried tomatoes (vg) (af)

Paprika, roasted cauliflower & carrot, red onion & lemon tahini dressing, flat leaf parsley (vg)

Bulgur wheat tabbouleh, mint, spring onions, radishes, cucumber & cherry tomatoes (vg)

### FINGER FOOD BUFFET

£14.25

Minimum order 20 people.

Choose four items from the list below

### ADDITIONAL ITEMS

£4.00

Lemon thyme, asparagus & Oxford Blue tartlet (v)

Homemade pesto & mozzarella arancini, sun dried tomato dressing

Chestnut mushroom, garlic & tarragon roll with a honey glaze (vg)

Red onion & sweet potato bhaji, coconut, lime & coriander yoghurt (vg) (af)

Beetroot & lentil spiced falafel, lemon & coriander tahini (v)

Roasted broccoli, cherry tomato & lemon thyme frittata (v)

Lemon-pickled cucumber, smoked salmon & dill whipped cream cheese, | dried black olive

Flaked trout, crème fraiche & chive pate bruschetta

Salmon, green pea & dill quiche

Pork & chorizo sausage roll, mixed seed pastry, honey mustard mayonnaise

Pulled pork shoulder bon bon, apple star anise sauce

Chargrilled lamb kofta lollipops, minted tzatziki (af)

Paprika braised beef croquette, smoked tomato sauce

Chicken shish skewer, paprika red pepper & lemon dip (af)

Chilli & maple glazed barbeque chicken skewers (af)

### 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 however you can only mix and match the board selections when you order five + boards. Boards serve two as a main meal, or four as an accompaniment.

### MEZZE

£17.85

Fried halloumi (v), sumac dressing (v), toasted bulgur wheat salad (vg),

falafel (vg), cucumber and mint labneh (v), roasted pepper houmous with pomegranate molasses (vg) and charred khobez bread (v)

### DELI

£20.35

Homemade sausage roll, pastrami, honey-roasted ham, pork pie, pickled gherkins, Wychwood Brewery and maple mustard with poppy seed baguette

### CHEESE

£23.65

Homemade sausage roll, pastrami, honey-roasted ham, pork pie, pickled gherkins, Wychwood Brewery and maple mustard with poppy seed baguette

### TAPAS

£24.75

Red wine chorizo, serrano ham, tomato pesto, pickled silver skin onions, marinated olives, charred pepper & artichoke, sourdough

### FISHMONGER

£25.85

Beetroot-cured salmon, lemon & dill marinated prawns, smoked trout rillette, pickled cucumber, sultana & fennel sourdough

### VEGAN THALI BOARD

(vg)

£26.50

Vegetable samosas, cumin-toasted bulgur wheat salad, onion bhaji, pakoras, aloo tikki, mango chutney, charred pitta bread

### BOWL FOOD

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

Minimum order for 20 + people.

Two bowls

£19.45

Three bowls

£22.60

Four bowls

£27.00

### STARTER

Jack Daniels & smoked BBQ pork belly, smoked apple slaw, pea shoots (af)

Braised red wine beef cheek, Lyonnaise potatoes with crispy onions & buttered savoy cabbage

Tempura battered Korean chicken, pak choi, red chilli & coriander rice noodles, sweet & sour sauce

Classic minted Lamb koftas, tzatziki dressing, green pea, pomegranate & spring onion couscous,

Five-spice pork ribs, roasted pineapple & Chinese leaf salad, teriyaki sauce

### MAIN

Carrot, spinach & red onion bhaji, Shirazi salad, roasted Tenderstem broccoli, coriander oil (vg) (af)

Deep-fried chilli & basil polenta, roasted bulgur wheat & green bean salad, herbed cream cheese dressing, olive crumb (vg)

Wild mushroom & tarragon arancini, wilted spinach & butternut squash salad, pesto dressing

Garlic, ginger and soy tofu, charred cauliflower, toasted cashew & chilli salad, fennel (vg)

Charred sesame tuna Niçoise, green beans, mixed olive and sundried tomato crumble

Lime & lemongrass salmon fishcake, samphire Asian slaw, honey & sesame dressing

Pan-fried curried cod loin, cumin infused lentil dhal, micro coriander & Indian salad

Fennel & lemon crusted sea trout, hot salad of fresh picked crab, garden pea, dill & orzo pasta

### DESSERT

Chocolate & salted caramel pot, seasonal fruit compote (vg) (af)

Raspberry & white chocolate mousse, salted hazelnut brittle (v)

Zesty lemon tart with Chantilly cream & raspberries (v)

Oxford Mess with Prosecco soaked strawberries, caramel pecan meringue (v)

### FORK BUFFET

Hot or cold dishes served with bread, three salads, a dessert, juice and water. Minimum order of 20 + people.

Choice of two hot or cold dishes

£25.75

Choice of three hot or cold dishes

£30.30

Available as a sit down meal for a supplement of

£5.20

### HOT

Classic braised beef, roasted carrots, thyme & local ale pie

Homemade chicken, mushroom & tarragon hotpot, sliced new potato & gratinated cheddar

Crab mac & cheese, spring onions & panko crumb

Creamy mushroom & chickpea korma, turmeric & lime infused rice, fresh coriander (vg) (af)

Butternut squash & tomato cottage pie topped with creamed potato (vg) (af)

### COLD

Honey & wholegrain mustard glazed gammon, tomato chutney

Chargrilled chicken & smoked bacon Caesar salad, herbed croutes

Lemon & dill rubbed salmon Niçoise, grated Mayfield egg, pea shoots

Baked cherry tomato & basil tartlet, mixed

tomato & pomegranate, parsley & sweetcorn salsa verde (v)

Sweet potato & caramelised red onion parcel, chicory & pine nut (vg)

Please choose three salads:

Kale, quinoa & roasted carrot salad with toasted pine nuts & red pepper dressing (vg)

Tomato, bocconcini & basil giant couscous with lemon & toasted almond flakes (v)

Pomegranate seeds, red onion & feta with baby spinach, dried black olives & sun-dried tomatoes (vg) (af)

Paprika, roasted cauliflower & carrot, red onion & lemon tahini dressing, flat leaf parsley (vg)

Bulgur wheat tabbouleh, mint, spring onions, radishes, cucumber & cherry tomatoes (vg)

Please choose one dessert:

Chocolate & salted caramel pot, seasonal fruit compote (vg) (af)

Raspberry & white chocolate mousse, salted hazelnut brittle (v)

Zesty lemon tart with Chantilly cream & raspberries (v)

Oxford mess with prosecco soaked strawberries, caramel pecan meringue (v)

## DRINKS RECEPTIONS, COCKTAIL FOOD & CANAPÉS

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

### COCKTAIL FOOD

Selection A £4.80

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

Selection B £5.85

Marinated olives & feta with seasoned sticks

### CANAPÉ MENU A

Choice of three £10.65

Choice of five £16.10

Beetroot parfait tartlet, hazelnut crumb (vg)

Pulled pork shoulder tart, apple puree, dried shallots, micro mizuna

Smoked salmon, cream cheese & chive mousse, blini crostini, fresh dill

Confit chicken & pistachio terrine, brioche crouton, red onion marmalade, pea shoots

Red onion & sweet potato bhaji, coconut, lime & coriander yoghurt (vg) (af)

### CANAPÉ MENU B

Choice of three £11.35

Choice of five £18.85

Rolled duck & chorizo, glazed apple, pancetta crisp

Chicken, mushroom & tarragon, charcoal shell, cashew crumble

Parsley & dill rubbed tuna avocado mousse, balsamic pearls

Roasted red pepper & whipped goats cheese, seeded cracker, glassed beetroot tuile (v)

Beetroot & lentil spiced falafel, lemon & coriander puree, coriander (vg) (af)

### CANAPÉ MENU C

Choice of three £16.15

Choice of five £21.25

Fillet of beef tartar tartlet, hollandaise glaze, purple shiso

Pulled duck leg, orange jam, duck skin crisps, borage flowers (af)

Fennel cured chalk stream trout, pear puree, pickled cucumber, sultana bruschetta

Red onion chutney, glazed fig, filo pastry, tendrils (v)

Carrot & tahini houmous, crispy onions, red amaranth (vg)

### SWEET CANAPÉS

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

Each canapé £3.25

Chocolate cappuccino tartlet, vanilla cream, cocoa powder (v)

Hazelnut shortbread, raspberry whipped cream, pistachio powder (v)

Vanilla & white chocolate truffle, coconut crumb (v)

Dark chocolate dipped strawberries, caramel dust (vg) (af)

The following drinks reception bundles include elderflower cordial and water as an alcohol free alternative. Orange or apple juice is also available for £1 per person supplement.

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

Served with Cocktail food A £12.20

Served with Cocktail food B £12.85

Served with three choices from canapé menu A £15.00

Served with three choices from canapé menu B £22.70

Served with three choices from canapé menu C £26.95

### 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

Served with Cocktail food A £13.30

Served with Cocktail food B £15.50

Served with three choices from canapé menu A £20.30

Served with three choices from canapé menu B £25.05

Served with three choices from canapé menu C £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

One glass 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

Served with Cocktail food A £14.35

Served with Cocktail food B £16.50

Served with three choices from canapé menu A £22.30

Served with three choices from canapé menu B £27.80

Served with three choices from canapé menu C £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

Served with Choice of three bowl foods £33.30

Served with Choice of four bowl foods £38.80

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 £34.00.

Service style	Ratio	Week day (7:30am - 4:30pm)	Week day 4:30pm - 11:00pm)	After 11:00pm any day or all weekend
Manned service point	1 : 50	£17	£20.50	£23.50
Trayed service	1 : 25	£17	£20.50	£23.50

## WINE LIST

### WHITE

Trebbiano Chardonnay Rubicone IGT, Fonte della Vigna 2017, Italy, 12% ABV £13.00

*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 £18.20

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

Sauvignon Blanc, Lanya, 2018, Chile, 12.5% ABV £22.55

*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.*

Pinot Grigio, Via Nova, 2017, Italy 12% ABV £24.75

*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 £13.00

*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 £20.95

*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 £24.75

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

### RED

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

Sangiovese IGT Rubicone, Rometta, 2017, Italy, 12% ABV £13.00

*Flowery, 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 £18.20

*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 £22.55

*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*

Malbec, Bodegas Santa Ana, 2018, Argentina, 13% ABV £24.75

*The palate is medium bodied and dry with soft, ripe blackcurrant flavours and balancing structure, finishing rounded and juicy.*

### SPARKLING

Grand Impérial Brut, Vin Mousseux, NV, France, 10.5% ABV £19.30

*Smooth and clean with a pleasing pear juice character, medium body and dry palate.*

Prosecco, Stelle d'Italia, Italy, NV, 10.5% ABV £20.50

*A lively crisp Prosecco with a delicate lemony character and an aromatic, dry, refreshing finish.*

Prosecco Brut, Argeo, Ruggeri, NV, Italy, 11% ABV £23.65

*A classic elegant Prosecco with tiny bubbles (the hall mark of quality) and a fresh green apple nose and palate, with a long, crisp finish.*

Brut Baron De Marck Gobillard, NV Champagne, France, 12.5% ABV £38.30

*A pure, limpid and soft champagne with stylish character. Its fruit is fresh and appealing, bursting with apples and lemons. An uplifting note of freshly baked brioche adds complexity and class to an elegantly balanced palate.*

Brut Grande Réserve Premier Cru, Gobillard, NV Champagne, France, 12.5% ABV £47.70

*An elegant nose redolent of citrus blossom, followed by a delicate and precise palate showing greengages and honey. A long finish dominated by toasty brioche notes.*

### CORKAGE

Includes chilling, glassware, set up and break down. Minimum charge of 10 + bottles.

Corkage for other alcohol available on request.

Per bottle wine / sparkling £11.00

Per case of beer £12.00

### BAR LIST

Toast Session IPA £5.50

Toast Session Lager £5.50

Rekorderlig Cider 500ml (apple, strawberry & lime, pear, wild berries) £5.95

Additional glass of house wine 175ml £5.85

Jug of Pimm's 1.5L £22.65

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EV