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Celebrate
with us
this festive season

We are delighted to offer two dining packages across our venues for 2023.

Whether you are looking for intimate fine dining or a larger celebration, our menus and venues are sure to make your festive wishes come true!

Please contact us at
venueenquiries@admin.ox.ac.uk

Festive Buffet, £32.00

Festive Banquet, £66.00

BOOKING DETAILS

Event organisers are asked to please select one choice per course which will be served to all guests. If not selected as the primary choice, the vegetarian option will be available to those who require it as per the dietary requirements provided by the event organiser.

We can provide further options for other dietary requirements on request.

All prices include; tables with linen, festive centrepieces, crackers and table water. Prices are per person unless otherwise stated, apply to the current calendar year, and exclude VAT.

We require a minimum booking of 60 people at the Sheldonian Theatre, 50 people at the Examination Schools and a minimum of 30 people at St Luke's Chapel and Osler House. There is a supplement of £10 per person for festive banquet bookings at the Sheldonian.

We require confirmation of final numbers, menu choices and dietary requirements 14 calendar days in advance of your event.

SPARKLING EXTRAS

Add a glass mulled wine or spiced apple and 3 canapé drinks reception to any dinner package for £21.30

Add half a bottle of house wine per person to any menu for £8.75

Have a cash bar available throughout the event for your guests to purchase their own drinks for £150 (per event)

Treat your guests to a drinks reception prior to the main event. A full wine list and canapé menu is available on request, which is supplemented by the following seasonal specials:

- Glass of Mulled Wine or Prosecco £6.00
- Glass of Spiced Apple Juice £4.10
- Pigs in blankets (3pp) £9.00
- Maple glazed celeriac blankets (vg) (3pp) £8.40
- Mini mince pies (gf on request) £1.65

We are also happy to assist you with booking entertainment and event dressing, please ask us for details.

Festive Buffet

SELECTION OF ARTISANAL BREAD & BUTTER*

Main

OXFORDSHIRE ROAST TURKEY WITH ARTISANAL WINTER STUFFING
Roasted root vegetables, rosemary and wine reduction, cranberry sauce

ROASTED FILLET OF SEABASS (GF, DF ON REQUEST)

Tarragon and honey crumb, roasted aubergine puree, pressed potato gratin

FESTIVE MOUSSAKA (V/VG)

Braised beans ragu, roasted root vegetables, pickled aubergine, decadent tomato reduction
toasted chestnuts, parsley gremolata, maple, lemon & Christmas apple dressing

Dessert

CHRISTMAS PUDDING (VG ON REQUEST)
Classic Brandy sauce, winter spiced candied orange

ELDERFLOWER CHRISTMAS TRIFLE
Mixed berries, cocoa, elderflower jelly, vanilla and honey & clementine cream

Tea or coffee with a mini mince pie (vg)

Festive Banquet

SELECTION OF ARTISANAL BREAD & BUTTER*

Starter

FREE RANGE CHICKEN & PISTACHIO TERRINE (DF)
Crispy pancetta crumb, Salsa Verde, lemon oil

HOT SMOKED SALMON, CRAB & DILL MOUSSE, LEMON OIL (GF)
Sapphire salad, lemon gel

CHARGRILLED VEGETABLE TERRINE (VG/GF)
Roasted hazelnut dressing, celeriac puree, sage & smoked garlic dressing

GLAZED FIG, PISTACHIO & CONFIT TOMATO SALAD (VG/GF)
Delicate leaves, pickled shallots parsley dressing

Main

CRANBERRY AND CLOVE GLAZED TURKEY (GF ON REQUEST)
Fondant potato, chipolatas wrapped in smoked bacon, Christmas winter stuffing, roasted carrots & parsnips, red wine & sage reduction

PLANT-BASED STUFFED TURKEY (VG)
Fondant potato, maple glazed celeriac blankets, Christmas winter stuffing, roasted carrots & parsnips, red wine & sage reduction

HERB CRUSTED WILD SALMON (DF)
Pomme Anna potatoes, dill and pea puree with roasted balsamic beetroot

CINNAMON AND CLOVE ROASTED BUTTERNUT SQUASH RISOTTO (VG/GF)
Rosemary oatly crumble, zingy orange gremolata

Dessert

DARK CHOCOLATE AND WINTER BERRY DELICE (VG/GF)
Macerated winter berries, raspberry puree, caramelised dark chocolate

CINNAMON & NUTMEG TART (V)
Caramelised peaches vanilla and lemon cream

TOFFEE BRIOCHE, BREAD & BUTTER PUDDING (V)
Warm whisky crème anglaise

CHRISTMAS PUDDING (V) (VG)
Classic Brandy sauce, winter spiced candied orange

Tea or coffee with a mini mince pie (v) (vg)