



SHELDONIAN

DINING MENU

We are delighted to offer a unique, fine-dining experience in the historic Grade 1 listed Sheldonian Theatre, a magnificent building in the heart of Oxford.

Please choose one starter, one main course and one dessert to be served to all your guests. A vegetarian course will be provided as standard for vegetarians. Dietary requirements can be catered for on request.

PRICE

£72.50 + VAT per person for a three course sit down menu

Venue hire is priced separately per hour and will be quoted to you at time of enquiry.

INCLUDES

Use of the whole venue including the Main Theatre, Attic, Cupola and Cecil Jackson Room
Event and catering staff
Dining furniture
White linen
Basic centrepiece
All equipment

CONDITIONS

Minimum diners - 60
Maximum diners - 80
A minimum five hour booking of the venue is required to allow for set up and breakdown

STARTERS

ISLE OF WHITE TOMATOES

INFUSED AND DRIED TOMATOES, OLIVE CRUMB AND PESTO DRESSING (gf, vg)

TEA SMOKED CHICKEN

APPLE FRUIT CHUTNEY, PICKED SWEET PEA TENDRILS, FRENCH BREAKFAST RADISH AND PINE KERNEL CRUMB (gf, df)

CLASSIC SMOKED SALMON

ROCKET AND CAPER SALAD, HORSERADISH CREAM AND SOURDOUGH CRISPS

PULLED BUFFALO MOZERELLA

SUNDRIED TOMATO AND OLIVE TAPENADE AND MIX LEAF SALAD (gf, v)

HONEY GLAZED FIG AND LEMON WHIPPED FETA

POMEGRANATE SEEDS AND CRUNCHY SEEDED CRACKERS (v)

MAIN COURSE

PESTO GNOCCHI

BROAD BEANS, PEAS, CRUMBLLED FETA, MINT PESTO AND ROCKET DRESSING WITH PRESERVED LEMON AND SOURDOUGH CRISPS (v)

MOROCCAN APRICOT AND VEGETABLE TAGINE

COOKED IN LIGHT GARAM MASALA AND CUMIN WITH A PERSIAN RICE OF PISTACHIO, ORANGE AND ALMONDS (gf, df, vg)

CORNFED CHICKEN

SMOKED GARLIC MASH, CHARRED LEEK, BUTTERED SAVOY AND SPINACH (gf)

STEAMED PLAICE

PARSNIP MASH, BABY LEEK, SAVOY CABBAGE, CAPER AND PARSLEY SALSA (gf)

BRAISED CELERIAC

PUY LENTILS, BURNT ONION PUREE, HONEY ROASTED ROOT VEGETABLES, PUMPKIN SEED GRANOLA (v)

ROAST SEABASS

NEW POTATO, OLIVE, TOMATO AND CAPERBERRY SALAD, SAUCE VIERGE DRESSING (gf, df)

DESSERT

CHOCOLATE BROWNIE

CLOTTED CREAM, FRESH RASPBERRIES (v, gf)

POACHED FRUITS

STAR ANISE SYRUP, FRESH BABY MINT (vg, gf, df)

SEASONAL BERRIES

DECADENT VANILLA SYRUP, CHANTILLY CREAM (v)

DECONSTRUCTED APPLE CRUMBLE

WARM SPICED MILK ICE CREAM (v)

PECAN AND TOFFEE BRIOCHE

A TWIST ON THE TRADITIONAL BREAD AND BUTTER PUDDING WITH WARM WHISKEY ANGLAISE (v)

OPTIONAL EXTRAS

HALF BOTTLE HOUSE WINE FOR £6.50 + VAT PER PERSON

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

Intense aroma with tropical fruit and flowers. On the palate it is structured and full-bodied.

Please note, it is not possible to serve red wine in this Grade 1 listed building.

CASH BAR

£125 + VAT service charge per event, no minimum spend

DRINKS RECEPTION

please request our drinks reception menu

UPGRADED DINING FURNITURE, LINEN AND CENTREPIECE

Price on request