

OU EVENT MENU

Our menu is designed to offer you variety and flexibility with a great mix of classic and contemporary dishes including meat, meat-free, and plant-based options.

We are pleased to offer a bespoke service for specific requests, and can provide seasonal menus for outdoor events during the summer months and Christmas celebrations.

All our dishes have a calorie (kcal) number per average serving. The recommended daily calorie intake for adults is 2000 kcal. Some dishes within our menu use seasonal ingredients and are subject to change, and therefore may not have calories listed.

Please specify any food preferences, allergies or intolerances to us as soon as possible and we will endeavour to accommodate your requirements.

Our dishes are marked with a dietary requirements key: **v** = vegetarian, **vg** = vegan, **gf** = gluten free, **af** = allium free, and a leaf 🌿 for our sustainable drinks choices.

We require confirmation of final numbers, menu choices and dietary requirements 14 days in advance of your event. If this information is provided at shorter notice, or your event is booked less than 14 days before, we may be unable to accommodate all requests.

All prices are per person unless otherwise stated, and exclude VAT.

Contact us:

venueenquiries@admin.ox.ac.uk

01865 276905

@OxUniVenues

REFRESHMENTS & SNACKS

Available throughout your event. Minimum order of 10 people.

REFRESHMENTS

Tea / coffee 0-30kcal	£2.05
Still or sparkling water 330ml can 0kcal	£2.20
Still or sparkling water 750ml bottle 0kcal	£4.00
Orange or apple juice 1L carafe 41-45kcal	£4.05
Elderflower presse 275ml bottle 86kcal	£4.35
Elderflower cordial 1L carafe 19kcal	£4.50
Soft drinks 330ml can 46-139kcal	£2.60

TEA / COFFEE WITH ACCOMPANIMENT

Tea / coffee with biscuits 138-176kcal	£3.05
Tea / coffee with freshly baked cookie (v) 232-397kcal	£4.45
Tea / coffee with mini traybake selection (v) 380-390kcal	£4.90
Tea / coffee with freshly cut fruit platter (v) 46-79kcal	£5.10
Tea / coffee with mini Danish pastries (v) 160-190kcal	£4.60
Tea / coffee with vegan raspberry croissant (vg) 296-326kcal	£4.60

SNACKS

Individual packet of biscuits 138-146kcal	£1.35
Freshly baked cookie 232-367kcal	£2.80
Mini traybake selection (brownie, flapjack, lemon drizzle) (v) 142-207kcal	£3.60
Nakd bars 129-155kcal	£1.80
Piece of fruit 47-77kcal	£1.05
Handcrafted potato crisps 201kcal	£1.75
Handcrafted root vegetable crisps 216kcal	£2.15

BREAKFAST

Perfect for early morning events, or to complement your arrival refreshments or morning break.

Minimum order 10 people.

TRADITIONAL BREAKFAST ROLLS £11.10

A choice of:

Alden's Butchers cured bacon brioche roll 235kcal

Alden's Butchers sausage brioche roll 441kcal

Roast field mushroom in a brioche roll (vg) 195kcal

All served with red & brown sauce

Freshly brewed coffee, tea & herbal infusions, selection of juices

CONTINENTAL BREAKFAST

Selection A 616kcal £12.55

Butter croissants (v) served with butter & fruit preserves

Coconut yoghurt with fruit compote (vg)

Freshly brewed coffee, tea & herbal infusions, selection of juices

Selection B 465kcal £17.50

Butter croissants, bagels & freshly baked breads (v) served with butter & fruit preserve

Smoked salmon, smoked ham & a range of British cheese

Coconut yoghurt with fruit compote (vg)

Freshly brewed coffee, tea & herbal infusions, selection of juices

LUNCH

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

Minimum order 10 people.

SIMPLE LUNCH

A selection of meat, fish and vegetarian sandwiches served with handcrafted potato crisps, water and juice. Available, and priced, in multiples of five.

MEAT, FISH & VEGETARIAN SELECTION 463-625kcal £72.00

SANDWICH AND FINGER FOOD BUNDLE 740kcal £93.00

Available, and priced, in multiples of five.

Choose from meat, fish & vegetarian, or a meat free selection, of sandwiches served with:

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

Aromatic chicken skewer, paprika red pepper & lemon dip (af)

Handcrafted potato crisps

Freshly cut fruit

Water and juice

BAGUETTE AND FINGER FOOD BUNDLE 905-1609kcal £23.70

Available in multiples of five.

Choose from meat, fish & vegetarian, or a meat free selection of baguettes served with:

Sweet potato falafel coconut & coriander yoghurt (vg)

Courgette & blue cheese tartlet finished with tarragon (v)

Chocolate and orange posset with seasonal spiced compote

Water and juice

PACKED LUNCH SANDWICH 571-772kcal £11.70

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

Please base your order on your preferred percentage split of; egg mayonnaise, two cheese & onion, tuna mayonnaise, chicken & sweetcorn

SALAD 558-681kcal £16.40

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

Please base your order on a percentage split of two of the following:

Mozzarella, orzo & pesto (v)

Chickpea & feta (v)

Falafel, root vegetable slaw, mint, lemon, garlic dressing (vg)

Salmon & grains

Chicken Caesar

INDIVIDUAL VEGAN OR GLUTEN FREE SANDWICH £6.00



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 £12.50

Salad bowls serve five people.

Minimum order of two bowls.

Choose from:

Root vegetable slaw, mint, lemon and garlic dressing (vg)

Roasted tomato, bocconcini & Peruvian couscous, lemon (v)

Feta, spinach, mixed salad, black olives, rocket, red onion (v)

Harissa roasted squash, red onion & maple dressing, fresh garden herbs (vg)

Beetroot two ways, chickpeas and spinach, fresh pomegranate seeds (vg)

FINGER FOOD BUFFET £16.25

Minimum order 20 people.

Choose four items from the list below

ADDITIONAL ITEMS £4.45

Courgette & blue cheese tartlet finished with tarragon (v) 95kcal

Sun dried tomato & cheese arancini tomato relish (vg) 60kcal

Wild mushroom, garlic & tarragon roll, maple glaze (vg) 84kcal

Squash, red onion & sweet potato bhaji, coconut, lime & coriander yoghurt (vg) 184kcal

Chilli, coriander & maple glazed barbeque tofu skewers (vg) 85kcal

Salmon & dill whipped cream cheese, pickled cucumber bruschetta 288kcal

Smoked cod pâté, crème fraiche, burnt courgette, fresh dill (gf) 112kcal

Steamed salmon, courgette & red onion tartlet 240kcal

Roasted aromatic lamb patties (af) 79kcal

Paprika braised beef croquette, smoked tomato sauce (gf) 380kcal

Aromatic chicken, paprika, red pepper & lemon dip (af) 195kcal

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 or more boards.

Boards serve five people for grazing.

MEZZE 360kcal £21.10

Fried halloumi (v), Middle Eastern dressing (v), bulgur wheat salad (vg), falafel (vg), cucumber & mint yoghurt (v), roasted pepper houmous with toasted seeds (vg), olive bread (v)

CHEESE 602kcal £28.00

Blue cheese, white & red Cheddar, Brie & Goat's cheese with artisanal chutney, grapes, celery & crackers

TAPAS 280kcal £28.05

Honey-chorizo, tomato pesto, pickled silver skin onions, marinated olives, charred pepper & aubergine, courgette sourdough

VEGAN THALI BOARD (vg) 312kcal £30.00

Vegetable samosas, spiced bulgar wheat salad, onion bhaji, aloo tiki, mango chutney, charred pitta bread

BOWL FOOD

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

Minimum order of 20 people.

Two bowls £22.45

Additional bowls £8.40

Squash, red onion & sweet potato bhaji, coconut, lime & coriander yoghurt, tenderstem & coriander oil (vg)

Crispy chilli & basil polenta, citrus & apple bean salad, primavera dressing (vg)

Wild mushroom & tarragon arancini, spinach & butternut squash salad, pesto dressing (vg)

Lemongrass, ginger & soy tofu, charred cauliflower, toasted cashew & chilli salad, picked fennel (vg)

BBQ pork belly, apple root slaw, lemon dressing pea shoots (af)

Brisket of beef, creamed potatoes, crispy salted onions & savoy cabbage

Chinese style pork ribs, roasted pineapple & Chinese salad

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

Steamed cod loin, cumin infused lentil dhal, coriander & Indian salad

Chocolate & hazelnut caramel pot, spiced fruit compote (vg)

Raspberry & white chocolate mousse (v)

Zesty lemon orange posset & raspberries (v)

Oxford Mess, fresh fruits (vg)

PIZZA

Freshly made 12" pizza – a fun sharing option!

Minimum order for five pizzas.

PER PIZZA £16.75

Harissa roasted vegetables, sundried tomatoes, vegan cheese, tomato sauce (vg) 288kcal

Vegan mozzarella, tomato sauce, BBQ jackfruit, sweetcorn & mushroom (vg) 321kcal

Margherita, mozzarella, tomato sauce (v) 680kcal

Caramelised onion, goats cheese & red peppers, mozzarella, tomato sauce (v) 485kcal

Feta, olives, courgette & cherry tomatoes, mozzarella, tomato sauce (v) 288kcal

Blue cheese, spinach, red onion & aubergine, mozzarella, tomato sauce (v) 485kcal

Ham, peppers, mushroom & red onion, mozzarella, tomato sauce 400kcal

CREAM TEA £6.00

Minimum order 10 people.

Tea / coffee, mini scones, jam & cream 168-198kcal

AFTERNOON TEA £27.00

Minimum order 30 people.

Tea / coffee plus:

Sandwiches

Coronation chicken, tomato chutney & soaked sultanas

Free range egg with mustard, cress & cracked black pepper (v)

Smoked salmon with cream cheese & fresh zesty lemon

Cucumber & minted cream cheese, black pepper (vg)

FORK BUFFET

Hot or cold dishes served with bread, three salads, a dessert, juice & water.

Minimum order of 30 people.

Choice of two hot or cold dishes £30.50

Additional dishes £12.00

Available as a sit down meal for a supplement of £6.30

HOT

Artisanal classic county braised beef caramelised red onion & Oxford ale pie.

Fresh chicken, wild mushroom & tarragon hotpot, sliced new potato & mature cheddar

Cod & prawn mac & cheese, spring onions, chilli and lemon gremolata

Creamy mushroom & chickpea korma, turmeric & Peruvian infused rice(vg) (af)

Harissa aubergine, steamed squash & lentil cottage pie topped with creamed potato (vg)(af)

COLD

Honey & wholegrain mustard glazed gammon, mixed green salad chutney

Smoked chicken & smoked bacon Caesar salad, herbed croutons

Lemon & dill rubbed salmon niçoise, egg

Baked mushroom, pea & basil tartlet, with leaves & lime balsamic dressing (v)

Squash, sweet potato, five-bean & caramelised red onion parcel, watercress & pine nut salad (vg)

Please choose three salads from following:

Root vegetable slaw, with mint, lemon, & garlic dressing (vg)

Roasted tomato, bocconcini & Peruvian couscous with lemon (v)

Feta, spinach, mixed salad, black olives, rocket, & red onion (v)

Harissa roasted squash, red onion & maple dressing, fresh garden herbs (vg)

Beetroot two ways, chickpeas & spinach, fresh pomegranate seeds (vg)

Rocket & radicchio salad, aged balsamic, parmesan, black pepper olive oil (vg)

Floret salad, cauliflower, broccoli, Romanesco, cayenne, lemon ranch dressing (v)

Please choose one dessert:

Chocolate & hazelnut caramel pot, spiced fruit compote (vg)

Raspberry & white chocolate mousse (v)

Zesty lemon & orange posset with raspberries (v)

Oxford Mess with fresh fruits (vg)

Savouries

Artisan sausage roll, lightly spiced, garden herbs

Butternut squash, lentil, crushed chilli & basil roll (v)

Asparagus, courgette & mint tartlet (v)

Sweets

Lemon drizzle cake (gf)

Traditional egg custard tart, nutmeg & vanilla (v)

Traditional scone, strawberry jam & cream (vg, gf)

SEATED DINING

The following options are suitable from midday onwards. Includes water jugs on the table, tea or coffee and petit fours. Minimum order 50 people. Choose whether to have two or three courses, and then select one starter, one main and one dessert to be served to all guests. A vegetarian alternative can be selected and provided to those with dietary requirements. Other dietaries not covered by the selection will be accommodated as needed.

ADD AN ARRIVAL DRINK

One small glass of house wine, Grand Impérial Brut or elderflower presse	£4.80
Add half a bottle of house wine per person	£8.75
Supplement for smaller events with 20-49 guests	£12.00
Supplement for dining at the Sheldonian Theatre	£6.00

STARTER

Heritage, macerated & dried tomatoes, olive crumb, pesto dressing (vg)	£11.40
Pulled buffalo mozzarella, sundried tomato & olive tapenade, mixed leaf salad, spinach & basil dressing (vg)	£11.45
Wild mushroom velouté, chive cream cheese, pesto & chilli sourdough crouton (v)	£11.40
Roasted pepper, stuffed with chickpea ragu, rich tomato sauce, basil & onion infused oil (vg)	£14.50
Classic smoked salmon, rocket & caper salad, aerated horseradish cream, sour dough crisps	£10.80
Salmon & asparagus fishcake, mango, chilli & lime salsa, micro leaves, garlic emulsion	£12.75
King scallops, chorizo & hazelnut picada, prawn croquette	£19.20
Oak-smoked chicken rillette, fruit chutney, picked sweet pea tendrils, lemon oil, delicate leaves	£15.25
Ham hock & pistachio terrine, pickled vegetables, piccalilli gel	£12.75
Spicy nduja & fennel seed arancini, aioli, chilli infused oil & delicate leaves	£13.90

MAIN

Cauliflower steak, curried carrot puree, shallot & lentil dhal, pomegranate, curry & lemon dressing (vg)	£21.80
Sundried tomato gnocchi, confit tomatoes, torn bocconcini, baby leaves, orange gremolata (vg)	£20.15
Braised celeriac, spinach & chickpea ragu, glazed vegetables, wilted cabbage (vg)	£22.90
Charred hispi-cabbage, blue cheese fennel & celeriac gratin, roasted Tenderstem, parsley, tarragon & pistachio pesto (v)	£21.40

Charred harissa aubergine, decadent bean stew, sautéed seasonal greens chilli & preserved lemon infused oil	£27.00
Scottish salmon fillet, chorizo & rosemary pearl barley risotto, herby dressing	£38.40
Roasted fillet of cod, pressed thyme-infused potato, smoked aubergine puree, tomato & fennel vierge, beurre blanc	£31.70
Star anise roasted duck, marbled fondant, duck croquette, roast beetroot, duck infused reduction	£30.35
Roasted scotch fillet, honey, apple & parsnip puree, slow braised ox cheek, white bean & truffle stew, potato gratin	£46.80
Seared lamb fillet, toasted seed crumb, thyme sweetened peas & broad beans, baby gem, fennel reduction	£45.00
Confit chicken leg, braised sticky red cabbage & roasted leeks, smoked mash, red wine & thyme reduction	£30.60

DESSERT

Brownie sponge cake, chocolate icing, clotted cream, fresh raspberries (v)	£13.80
Apple crumble, warm spiced crème anglaise (v)	£13.80
Pecan & toffee brioche, bread & butter pudding, warm orange crème anglaise (v)	£13.80
Strawberry & champagne torte, toasted pistachio crumb, macerated honey cream (v)	£20.30
Raspberry mille-feuille, golden puff pastry, sweet vanilla & raspberry creme patisserie (v)	£19.45
Dark chocolate torte, chocolate truffle, macerated blackberries (v)	£19.20
Wild spiced berry panna cotta, champagne sorbet, lemon shortbread, meringue shards (v)	£19.20
Cappuccino semifreddo, caramel sauce, coffee foam, salted caramel ice cream (v)	£19.80
Classic tiramisu, coffee ice cream & vanilla cream, dusted cocoa (v)	£19.80

DAILY CATERING BUNDLES

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

Minimum order 20 people.

Not available in conjunction with a venue day delegate rate.

BRONZE £26.00

Arrival: tea / coffee with mini Danish pastries

Mid-morning: tea / coffee and biscuits

Lunch: simple lunch

Afternoon: tea / coffee and biscuits

SILVER £37.00

Arrival: tea / coffee with mini Danish pastries

Mid-morning: tea / coffee and biscuits

Lunch: sandwich & finger food bundle

Afternoon: tea / coffee and mini traybake selection

GOLD £43.50

Arrival: tea / coffee, mini Danish pastries, freshly cut seasonal fruit platter

Mid-morning: tea / coffee, freshly baked cookies

Lunch: fork buffet (choice of two hot or cold dishes)

Afternoon: tea / coffee and mini traybake selection

Water, juice & cordials served throughout the day

COCKTAIL FOOD & CANAPÉS

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

COCKTAIL FOOD

Choice of three £4.60

Potato crisps 201kcal

Vegetable crisps 216kcal

Wasabi peas 121kcal

Tortilla chips 199kcal

Marinated olives & feta 107kcal

Corn-salted snack 87kcal

Roasted mixed spiced nuts 173kcal

CANAPÉS

Choice of three £17.35

Choice of five £22.90

Halloumi & sweet pepper rice salad tartlet, shallot salsa (v) 39kcal

Nutmeg spiced spinach, chilli shortbread, red pepper mousseline (v) 28kcal

Stilton mousse, pecan nut & fig puree blini (v) 39kcal

Grape cream cheese & pistachio nut (v) 36kcal

Crunchy vegetable spinach tortilla (vg) 22kcal

Avocado mousse, parmesan black olive, Mediterranean veg (v) 28kcal

Mixed roasted peppers, red pepper pesto, ficelle (vg) 16kcal

Tomato tapenade, red & yellow pepper, tomato bread (v) 31kcal

Bellini, mascarpone, avruga caviar 39kcal

Cut-smoked salmon roulade, wasabi, pink peppercorn, long chives caprice ficelle 26kcal

Black pepper & mackerel rillette blini, grated celeriac, long chive 30kcal

Duck parfait, rhubarb compote, flat bread 21kcal

Cut tandoori chicken, mango chutney, coriander naan 30kcal

Parma ham, ciabatta, parmesan shavings 30kcal

Fan of ham & mustard caper muffin 32kcal

DESSERT CANAPÉS

Each canapé £4.55

Rhubarb crème brûlée & pistachio tart 31kcal

Lemon curd meringue tartlet 36kcal

Elderflower, blueberry & raspberry dome, lavender orange shortbread 35kcal

Lemon & almond scone, lemon mousse & kiwi 36kcal

Mini fresh fruit tartlet, vanilla cream 37kcal

Dark chocolate & caramel slice 38kcal

Strawberry cheesecake 38kcal



DRINKS RECEPTIONS

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:

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

Served with tortilla chips & potato crisps	£13.25
Served with marinated olives, feta, & roasted mixed spiced nuts	£14.05
Served with three choices from the Canapé menu	£17.90

DRINKS RECEPTION B

Two glasses of wine, choose from:

Care, Blanco Sobre Lias, Cariñena, Spain, 2021

Care, Tinto Sobre Lias, Cariñena, Spain, 2021

Served with tortilla chips & potato crisps	£14.90
Served with marinated olives, feta, & roasted mixed spiced nuts	£15.50
Served with three choices from the Canapé menu	£21.70
Served with two bowl foods	£29.95

DRINKS RECEPTION C

One glass of fizz:

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

One glass of wine, choose from:

Care, Blanco Sobre Lias, Cariñena, Spain, 2021

Care, Tinto Sobre Lias, Cariñena, Spain, 2021

Served with tortilla chips & potato crisps	£13.95
Served with marinated olives, feta, & roasted mixed spiced nuts	£16.05
Served with three choices from the Canapé menu	£21.60

ALCOHOL FREE DRINKS RECEPTION

One glass of fizz:

Copenhagen Organic Sparkling Tea Blue / Pink

Served with tortilla chips & potato	£11.60
Served with marinated olives, feta, & roasted mixed spiced nuts	£13.20
Served with three choices from the Canapé menu	£21.10

BESPOKE RECEPTION

If you would prefer to design your own drinks reception 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. All events require a Catering Manager at a flat rate of £53.

Service style	Ratio of staff to attendees	Week day (until 4:30pm)	Week day 4:30pm - 11:00pm)	After 11:00pm any day or all weekend
Manned service point	1 : 50	£24	£27.75	£33.65
Trayed service	1 : 25			

WINE LIST

WHITE

Care, Blanco Sobre Lias, Cariñena, Spain, 2021 £17.90

A very fruity wine with great balance - intense, crisp and refreshing

 Waste recycling plan and energy optimisation, Vegan

Volpi, Cortese Amonte, Piemonte, Italy, 2021 £22.20

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

 Corporate Social Responsibility programme, Vegan

Ken Forrester, Petit Chenin, Western Cape, South Africa, 2021 £26.90

Real freshness on the palate with crunchy green apple and grapefruit flavours

 Practising organic and great CSR, Vegan

ROSÉ

Verum, Embrujo Rosado Garnacha Organic, Castilla-La Mancha, Spain, 2020 £18.60

Subtle pink wine with delicate strawberry and raspberry aromas

 Certified organic

Vidaubanaise, Provence Rosé, Provence, France, 2020 £43.20

A light, bright nose of wild strawberries - refreshing and smooth on the palate

RED

Care, Tinto Sobre Lias, Cariñena, Spain, 2021 £17.90

Fragrant and ripe red and black fruit with great balance

 Waste recycling plan and energy optimisation, Vegan

La Place, Merlot, Languedoc-Roussillon, France, 2021 £20.15

Elegant with a ripe damson fruit character and smooth tannins

Ramon Bilbao, Rioja Crianza Journey Collection, Rioja, Spain, 2018 £25.80

Lush blackberry fruit intermingled with deep, chocolatey richness - rich and velvety in texture

 Certification from the Wineries for Climate Protection organisation in Spain, Vegan

SPARKLING

Grand Impérial Brut, Vin Mousseux, NV, France, 10.5% ABV £18.35

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

Ruggeri Argeo, Prosecco Brut, Veneto, Italy, NV £26.40

Delicate, zesty Prosecco, exuding green apples and citrus

 Certified green energy and part of integrated pest management, Vegan

Hattingley Valley, Classic Reserve, Hampshire, Great Britain, NV £54.00

Benchmark sparkling English wine with delicate fruit aromas and rich toastiness on the finish

 Extensive recycling, renewable energy and local supply, Vegan

NO ALCOHOL

Copenhagen Organic Sparkling Tea Blue £31.20

Served chilled in flutes, this sparkling 0%vol alternative is a refreshing blend of Jasmine, white tea and Darjeeling

Copenhagen Organic Sparkling Tea Pink £30.60

Served chilled in flutes, this sparkling 0%vol alternative is a refreshing blend of Silver Needle, Oolong and Hibiscus

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	£13.65
Per case of 12 beers	£17.00
Per beer keg	£60.50

BAR LIST

Toast Session IPA 330ml	£6.55
Toast Session Lager 330ml	£6.55
Lucky Saint Unfiltered Lager NRB 0.5% 330ml	£6.60
Rekorderlig Cider 500ml (apple, strawberry & lime, pear, wild berries)	£7.00
Jug of Pimms 1.5LW	£22.65

 Sustainability Information

