

Our menus

Our in-house catering team believe in wonderful ingredients, beautifully crafted.

Whether you are planning a daytime conference, canapé reception, al fresco Summer party or a luxury dining experience we have unrivalled menu options, designed to offer variety and flexibility.

Committed to fresh, seasonal and sustainably sourced produce, our plant-forward menu prioritises local sourcing in order to reduce the carbon footprint and support more biodiverse agriculture.

If you have a particular request that is not on our menu, we are pleased to offer a bespoke service.

We also provide seasonal menus for outdoor events during the summer months, and festive celebrations. Please enquire.



MENUS



Phone: 01865 276905

Email: venueenquiries@admin.ox.ac.uk

Social media: @OxUniVenues



Booking information

We require confirmation of final numbers, menu choices and dietary requirements 14 days in advance of your event. If this information is not provided, or your event is booked at shorter notice, we may be unable to accommodate some requests.

Food preferences, allergies or intolerances are catered for separately where possible. Please specify any to us so we can endeavour to accommodate your requirements.

Dietary requirements key:

v = vegetarian

vg = vegan

gf = gluten free

df = dairy free

af = allium free

All kcal quantities are per average serving. Some dishes within our menu use seasonal ingredients and are subject to change, therefore the kcal is not listed.

Adults require an average of 2000 kcal per day.

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



ALL DAY CATERING BUNDLES

We have bundled some popular items together into easy-to-choose, cost-effective all day catering bundles.

Minimum order 20 people

THE WELLNESS BUNDLE

£47.00

Arrival: tea, coffee, coconut yoghurt with fruit compote

Mid-morning: tea, coffee, health bar

Lunch: Choice of three salads & three finger food options

Afternoon: tea, coffee, freshly cut fruit platter (vg)

Fruit infused hydration stations available throughout the day

GOLD BUNDLE

£47.00

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

Mid-morning: tea, coffee, freshly baked cookies

Lunch: fork buffet lunch

Afternoon: tea, coffee, mini traybake selection

Water, juice & cordial available throughout the day

SILVER BUNDLE

£40.00

Arrival: tea, coffee with mini Danish pastries

Mid-morning: tea, coffee & biscuits

Lunch: Sandwich & finger food lunch

Afternoon: tea, coffee & mini traybake selection

Water & juice available throughout the day

BRONZE BUNDLE

£28.50

Arrival: tea, coffee with mini Danish pastries

Mid-morning: tea, coffee & biscuits

Lunch: Simple sandwich lunch

Afternoon: tea, coffee & biscuits

Water available throughout the day



REFRESHMENTS

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Served throughout the day
Minimum order of 10

Tea & coffee 0-30kcal	£2.50
Tea, coffee & still water 0-30kcal	£ 3.15
Still or sparkling water 330ml can 0kcal	£2.40
Still or sparkling water 750ml bottle 0kcal	£4.15
Orange or apple juice 1L carafe 41-45kcal	£4.40
Elderflower pressé 275ml bottle 86kcal	£4.80
Elderflower cordial 1L carafe 19kcal	£4.95
Soft drinks (Coke, Diet Coke, Fanta, Sprite) 330ml can 46-139kcal	£2.85

SNACKS

Served throughout the day
Minimum order of 10

Individual packet of biscuits 138-146kcal	£1.35
Mini Danish pastries 160-190kcal	£2.85
Raspberry croissant (vg) 296-326kcal	£2.85
Coconut yoghurt with fruit compote & granola (vg) 264kcal	£5.30
Freshly cut fruit platter (vg) 46-79kcal	£3.10
Piece of fruit 47-77kcal	£1.15
Nakd bars (vg, df, gf) 129-155kcal	£1.80
Mini tray bake selection (vg) 142-207kcal	£4.10
Gluten free tray bake selection 178-252kcal	£7.65
Mini scones topped with jam & cream 168-198kcal	£4.10
Handcrafted potato crisps (gf) 201kcal	£1.95
Handcrafted root vegetable crisps (gf) 216kcal	£2.30

CAKES

Can be individually ordered

10" St Clements cake (12 slices) 361kcal	£41.00
10" Triple chocolate cake (12 slices) 361kcal	£41.00
10" Carrot Cake (14 Slices) 361kcal	£41.00
Selection of 10 vegan cupcakes (vg) 391kcal (lemon & blueberry, banoffee, espresso)	£54.00

BREAKFAST

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Both breakfasts come with freshly brewed coffee, tea, herbal infusions, water and juice
Minimum order of 10

BRIOCHE BREAKFAST ROLLS 571-772 kcal £11.75
All served with red & brown sauce

Please base your order on your preferred percentage split of:

- Alden's Butchers cured bacon 235kcal
- Alden's Butchers sausage 441kcal
- Roast field mushroom (vg) 195kcal

CONTINENTAL BREAKFAST 398-521kcal £15.40

Coconut yoghurt with fruit compote (vg) 264kcal
Croissants 460kcal
Fruit preserves and butter 192kcal



WORKING LUNCH

Choose either a mixed meat and plant-based platter or a purely plant-based platter.

Minimum order of 10 and then multiples of 5.

PLATED LUNCHES

SIMPLE SANDWICH LUNCH 463-625 kcal £15.85

1 round of sandwiches per person

Handcrafted potato crisps

Water and juice

SANDWICH & FINGER FOOD LUNCH 740 kcal £19.65

1 round of sandwiches per person

2 items from our Finger Food menu (*at least 1 plant-based*)

Handcrafted potato crisps

Water and juice

ARTISANAL BAGUETTE LUNCH 905-1609kcal £26.40

1 round of baguettes per person

2 items from our Finger Food menu (*at least 1 plant-based*)

Chef's choice of 2 salads (v)

Chocolate coconut delice, orange & mango compote, honeycomb (vg)

Water and juice



PACKED LUNCHES

SANDWICH PACKED LUNCH 571-772 kcal £12.90

Includes a sandwich, crisps, piece of fruit and a can of water

Please base your order on your preferred percentage split of:

- Egg Mayo (v)
- Cheddar Ploughmans (v)
- Cheese and Onion (v, gf)
- Tuna Mayo
- Chicken Mayo

SALAD PACKED LUNCH 398-521kcal £15.40

Homemade salad, savoury popcorn, Nakd Bar and a can of water

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

- Greek salad with vegan feta (vg) 482kcal
- Roasted vegetable & pesto pasta (vg) 398kcal
- Classic chicken Caesar salad 521kcal



GRAZING BUFFET

Mix and match to build your own grazing buffet. All options are designed to be eaten whilst standing. You can also order items individually to augment any Sandwich Lunch.

FINGER FOODS

Choose 4 of the below

£17.80

Additional items

£4.75 each

Minimum order of 25 people

Parsnip bhajis with chilli ketchup (vg) 133kcal

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

Pea & Oxford Blue arancini (v) 300kcal

Smoked goats' cheese & beetroot croute (v) 248kcal

Beetroot & feta falafel with beetroot tzatziki (v) 64kcal

Yakitori salmon skewer 114kcal

Pork & apricot sausage rolls 163kcal

Spiced chicken skewers 134kcal

Harissa spiced meatballs with mustard mayonnaise 93kcal

SIDE SALAD BOWLS

£13.70

1 salad bowl serves 5 people

Minimum order of 5 bowls

Charred sweetcorn, avocado & quinoa salad (vg) 209kcal

Heritage potato salad, capers, gremolata, pickled shallot rings (vg) 123kcal

Jerusalem artichoke, pear, hazelnut & pesto salad (v) 197kcal

Chicken Caesar salad 372kcal

Chicken & carrot salad with sesame & soy dressing 161kcal

10" PIZZA

£16.75

All pizzas include a tomato base & mozzarella. 8 slices per pizza.

Minimum order 5 pizzas

Harissa roasted vegetables, sundried tomatoes (vg) 288kcal

BBQ jackfruit, sweetcorn, mushroom (vg) 321kcal

Margherita (v) 680kcal

Caramelised onion, goats' cheese, red peppers (v) 485kcal

Feta, olives, courgette, cherry tomatoes (v) 288kcal

Ham, peppers, mushroom, red onion 400kcal

SHARING BOARDS

1 board serves 5 people for grazing

Minimum order of 5 boards

Tapas 280kcal

£28.00

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

Thali (vg) 312kcal

£27.00

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

Mezze (v) 360kcal

£23.20

Fried halloumi, Middle Eastern dressing, bulgur wheat salad, falafel, cucumber & mint yoghurt, roasted pepper hummus with toasted seeds, olive bread

Cheese (v) 602kcal

£30.00

Blue cheese, white and red cheddar, brie, goats' cheese, artisanal chutney, grapes, celery and crackers



FORK BUFFET

FORK BUFFET

£31.75

Select 1 meat and 1 plant-based main dish (hot or cold), 3 side salads and 1 dessert

Served with water and juice

Minimum order of 30

Additional main dishes

£13.20

Supplement for sit down dining

£9.00



HOT MAIN DISHES

Spice infused chicken with tomatoes, roasted pepper & potatoes

Minty lamb vegetable pie

Crispy Thai fish with Asian greens

Teriyaki glazed tofu with roasted courgettes & cauliflower (vg)

Jackfruit, sweet potato & spinach korma (vg)

COLD MAIN DISHES

Maple glazed ham with apple chutney & red cabbage slaw

Filled honey chicken & avocado salad

Citrus coriander salmon with a rice noodle salad

Goats' cheese squash with roasted peppers (v)

Moroccan spiced chickpea & cauliflower with tomato chutney filo parcel (vg)

SIDE SALADS

Chicken Caesar salad

Chicken & carrot salad with sesame & soy dressing

Roasted cauliflower & aubergine, pomegranate, rocket & red onion (vg)

Pickled carrot, shredded kale & quinoa salad (vg)

Fennel, apple & chickpea mixed leaf salad with a tahini dressing (vg)

Roasted beets, red chard & spring onion (vg)

Charred sweetcorn, avocado & quinoa salad (vg)

Heritage potato salad, capers, gremolata & pickled shallot rings (vg)

Moroccan couscous, crumbled feta, roasted peppers & soybeans (v)

Jerusalem artichoke, pear, hazelnut & pesto salad (v)

DESSERTS

Chocolate & coconut delicie, orange & mango compote, honeycomb (vg)

Oxford Mess, fresh fruits (vg)

Passionfruit & white chocolate posset with blueberry compote

FINE DINING MENU

Choose whether to have two or three courses, and then select one option from each course to be served to all guests.

A plant-based alternative can be selected for those with plant-based dietary requirements.

Other dietaries will be accommodated separately on request.

Includes water jugs on the table, tea or coffee and petit fours.

Minimum order 50 people.

Dinners of 20-49 people may be accommodated when possible, however a £14.50 supplement per person will be applied.

For dinners at the Sheldonian Theatre a £6.00 supplement per person will apply.

WELCOME DRINK

A glass of sparkling wine or elderflower pressé £4.30

STARTERS £13.50 Each

Southern Fried Cauliflower, Vegan Yoghurt (vg)
Heritage Tomato, Feta, Watermelon & Olive (v)
Smoked Mackerel & Leek Tart, Smoked Red Pepper Ketchup, Fine Leaves
Chicken & Leek Terrine, English Garden Salad

MAINS

Roasted Carrots, Café de Paris Butter, Hazelnut Dukkah & Crispy Kale (vg) £21.00
Crispy Roast Butternut Squash, Kale Pesto, Gnocchi (vg) £22.50
Lemon Butter Poached Chicken, Orzo Pasta & Tomato Compote £24.00
Crispy Pork Belly, Hispi Cabbage, Buttermilk Dressing £26.00
Pan Fried Hake, Clam Chowder, Charred Fennel £30.00
Roast lamb rack, shoulder croquette, caponata £45.00

DESSERTS £12.50 Each

Vegan Sticky Toffee Pudding, Vanilla Ice Cream (vg)
Pina Colada Brûlée (v)
Chocolate Torte, Oat Crumble, Caramel Sauce (v)
Fig Pudding, Vanilla Ice Cream & Whisky (v)

CHEESE SHARING BOARDS £30.00

1 board serves 5

Blue cheese, white & red cheddar, brie, goats' cheese, artisanal chutney, grapes, celery & crackers (v)

DINNER WINE

Half a bottle of house wine per person £10.00
Half a bottle of mid-tier wine per person £13.00
Half a bottle of premium wine per person £16.50



DRINKS RECEPTION PACKAGES

RECEPTION PACKAGES

*All packages include 2 glasses wine, elderflower cordial & water
Minimum order 50 people*

HOUSE WINE RECEPTION

Care, Blanco Sobre Lias, Cariñena, Spain, 2021
Care, Tinto Sobre Lias, Cariñena, Spain, 2021

Served with tortilla chips and potato crisps	£16.00
Served with marinated olives and hand cooked crisps	£18.00
Served with 3 canapés of your choice	£26.00
Served with 2 bowls of your choice	£35.00

MID-TIER WINE RECEPTION

Volpi, Cortese Amonte, Piemonte, Italy, 2021
La Place, Merlot, Languedoc-Roussillon, France, 2021

Served with tortilla chips and potato crisps	£18.00
Served with marinated olives and hand cooked crisps	£20.00
Served with 3 canapés of your choice	£28.00
Served with 2 bowls of your choice	£37.00

PREMIUM WINE RECEPTION

Ken Forrester, Petit Chenin, Western Cape, South Africa, 2021
Ramon Bilbao, Rioja Crianza Journey Collection, Rioja, Spain, 2018

Served with tortilla chips and potato crisps	£20.00
Served with marinated olives and hand cooked crisps	£22.00
Served with 3 canapés of your choice	£30.00
Served with 2 bowls of your choice	£39.00

HOUSE SPARKLING RECEPTION

Ruggeri Argeo, Prosecco Brut, Veneto, Italy, NV

Served with tortilla chips and potato crisps	£17.00
Served with marinated olives and hand cooked crisps	£19.00
Served with 3 canapés of your choice	£27.00
Served with 2 bowls of your choice	£36.00

PREMIUM SPARKLING RECEPTION

Bolney North Downs Classic Cuvée

Served with tortilla chips and potato crisps	£21.00
Served with marinated olives and hand cooked crisps	£23.00
Served with 3 canapés of your choice	£31.00
Served with 2 bowls of your choice	£40.00

NO-ALCOHOL SPARKLING RECEPTION

Copenhagen Organic Sparkling Tea 0%

Served with tortilla chips and potato crisps	£14.00
Served with marinated olives and hand cooked crisps	£16.00
Served with 3 canapés of your choice	£24.00
Served with 2 bowls of your choice	£33.00

BESPOKE RECEPTION

Design your drinks reception with your own selection of wines and food.

*If selecting from our wine list, a minimum order of 10 bottles applies.
If providing your own wines, corkage will be applied with a minimum charge of 10 bottles.*

For all bespoke receptions there is a minimum booking of four hours to include set up & break down time. The below staff labour charges will apply and all events require a Catering Manager.

Service Style	Ratio of staff to attendees	Per hour		
		Weekday (until 16:30)	Weekday (16:30–23:00)	After 23:00 any day and all weekend
Manned service point	1 : 50	£24.00	£27.75	£33.65
Tray Service	1 : 25			
Catering manager		£ 53.00		

CORKAGE

Includes chilling, glassware, set up & break down.

Per bottle wine/sparkling	£15.00
Per case of 12 beers	£19.25
Per beer keg	£66.00

DRINKS RECEPTION FOOD

CANAPÉS

At least one canapé should cover all your attendee dietary requirements
Minimum order 20 people

Choose 3 of the below £17.75
Additional canapés £4.95 Each

Fig wrapped in Parma Ham 40kcal
Spicy chicken lollipop 65kcal
Chargrilled asparagus with Parma Ham & sun-dried tomato (gf) 52kcal
Avocado salsa, coriander & chopped red pepper on chorizo (gf) 83kcal
Rosette of smoked salmon & lemon zest on roast potato (gf) 50kcal
Goats' cheese with pistachio, pink peppercorn & cranberry ball (v) 89kcal
Crunchy vegetables wrapped in spinach tortilla (v) 22kcal
Mixed roasted peppers on carrot with red pepper pesto (v,df,gf) 17kcal
Half artichoke with pepper mousseline & fried leek (v, df) 65kcal
Mixed roasted peppers with red pesto on ficelle (vg) 16kcal
Bundle of julienne vegetables with chives & balsamic dressing (vg) 28kcal
Aubergine caviar & red pepper wrapped in aubergine (vg, gf) 58kcal
Spiced aubergine square, coriander & red pepper on vegan, gluten free bread (vg, gf) 70kcal
Chargrilled carrot zucchini tower, red pepper tapenade (vg, gf) 28kcal
Grilled zucchini wrap with rocket, peppers & tapenade (vg, gf) 24kcal
Carrot cup with grated celeriac, salad & red pepper (vg, gf) 17kcal

DESSERT CANAPÉS

Minimum order 20 people

Rhubarb crème brûlée & pistachio tart (v) 31kcal
Lemon curd meringue tartlet (v) 36kcal
Elderflower, blueberry & raspberry dome, lavender orange shortbread (v) 35kcal
Lemon & almond scone topped with lemon mousse & kiwi (v) 36kcal
Mini fresh fruit tartlet vanilla cream (v) 37kcal
Dark chocolate & caramel slice (v) 38kcal
Strawberry cheesecake (v) 38kcal
Vegan chocolate brownie (vg) 40kcal
Seasonal fruits with whipped plant-based cream & mint (vg) 39kcal

NIBBLES

Minimum order 20 people
Choose 3 of the below

£4.95

Basil & garlic olives (vg) 107kcal
Crispy Corn (vg) 435kcal
Hand-cooked Crisps (v) 201kcal
Tortilla Chips (v) 199kcal

BOWL FOOD

Minimum order 20 people

Two bowls £22.45
Additional bowls £8.00 each

Chicken & carrot salad with sesame & soy dressing
Crispy pork belly, hispi cabbage, buttermilk dressing
Roast lamb cannon, shoulder croquette, caponata
Roast beef sirloin, rocket, roasted vegetable salad
Pan fried hake, clam chowder, charred fennel
Lemon & herb crusted sea bass, crushed potatoes, salsa verde
Crispy roast butternut squash, kale pesto, gnocchi (vg)
English asparagus, sunflower seed mayonnaise, seeded granola (vg)
Roasted aubergine steak, summer bean salsa (vg)
Southern fried cauliflower, vegan yoghurt (vg)
Beetroot carpaccio, goats' cheese, roasted maple walnuts (v)



WINE LIST

WHITE WINE

Care, Blanco Sobre Lias, Cariñena, Spain, 2021 (vg) £21.75
A very fruity wine with great balance - intense, crisp & refreshing

Volpi, Cortese Amonte, Piemonte, Italy, 2021 (vg) £27.00
Light & crisp with delicate citrus fruit aromas

Ken Forrester, Petit Chenin, Western Cape, SA, 2021 (vg) £35.00
Real freshness on the palate with crunchy green apple & grapefruit

RED WINE

Care, Tinto Sobre Lias, Cariñena, Spain, 2021 (vg) £21.75
Fragrant and ripe red and black fruit with great balance

La Place, Merlot, Languedoc-Roussillon, France, 2021 £27.00
Elegant with a ripe damson fruit character & smooth tannins

Ramon Bilbao, Rioja, Spain, 2018 (vg) £35.00
Lush blackberry fruit intermingled with deep, chocolatey richness

ROSE

Verum, Embrujo Rosado Garnacha, Spain, 2020 £20.40
Subtle pink wine with delicate strawberry & raspberry aromas

Vidaubanaise, Provence Rosé, Provence, France, 2020 £47.40
A light, bright nose of wild strawberries - refreshing & smooth

SPARKLING WINE

Ruggeri Argeo, Prosecco Brut, Veneto, Italy, NV (vg) £24.40
Delicate, zesty Prosecco, exuding green apples & citrus

Bolney North Downs Classic Cuvée £56.00
*Stylish, traditional method, quality Cuvée sparkling wine.
Delightful hedgerow fruits and brioche notes combine with sweet apple and stone fruits.*

CHAMPAGNE

Moët et Chandon, Brut Imperial, France, NV (vg) £88.40
*Vibrant intensity of green apple & citrus fruit,
while the palate displays notes of nuts & brioche*

NON-ALCOHOLIC

Copenhagen Organic Sparkling Tea Blue £31.20
*This sparkling 0%vol alternative is a refreshing blend of Jasmin,
White Tea & Darjeeling*

Copenhagen Organic Sparkling Tea Pink £31.20
*This sparkling 0%vol alternative is a refreshing blend of Silver Needle,
Oolong & Hibiscus*

BEER, CIDER & PIMM'S

Brewdog Punk IPA 330ml £6.00
Brewdog Lost Lager 330ml £6.00
Lucky Saint (NRB 0.5%) 330ml £6.60
Rekorderlig Cider 500ml £7.00
Jug of Pimm's 1.5L £24.50



SUSTAINABILITY

Our in-house catering team are passionate about not only 'doing the right thing', but making it easier for our guests to make planet-friendly choices.

Below are 20 specific areas on how this is being implemented:

- Committed to a net zero target by 2030
- Over 90% of fresh produce is sourced in the UK
- There is a British-first sourcing policy on all fresh produce, and investing in many long term partnerships
- All fresh eggs are British free-range or organic
- All meat, dairy and poultry is Red Tractor farm assured
- Only use pole and line-caught tuna, a sustainable fishing method used to catch tuna, one fish at a time
- Only use fish which is Marine Conservation Society certified
- All fresh and frozen prawns are Marine Conservation Society certified
- All berries are UK grown, fresh in season or otherwise frozen
- Only use British-harvested rapeseed oil in cooking
- We celebrate English sparkling wines
- All cooking chocolate is Fairtrade and Rainforest Alliance-certified
- 100% of milk is sourced in the UK and is either certified organic or British Red Tractor farm assured
- Adhere to responsible soy certification standards, as laid out by Round Table for Responsible Soy (RTRS)
- Decaf coffee beans are sustainably and organically decaffeinated
- Tea is ethically and responsibly sourced and plastic free
- Eradicated the use of many single-use plastics such as straws, stirrers and cutlery
- Working with over 20 social enterprises from Divine chocolate to Lemonaid, to help raise funds for community projects
- Prioritise suppliers who have carbon-neutral accreditation, such as Jude's ice cream
- Bottled and canned water is the brand Life, who fund clean water projects across the globe, through every drink sold