



Reuben
College
UNIVERSITY OF OXFORD

Let us help you celebrate

Christmas
AT REUBEN
2026





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WELCOME TO REUBEN COLLEGE

This festive season, we invite you to celebrate in our newly refurbished, architecturally-renowned Grade II listed building.

We offer sustainable, fine collegiate dining, but if you have other ideas, we are very open to workign with you to curate your perfect celebration.

We look forward to welcoming you to Reuben soon.



VENUE

We have two rooms available to hire exclusively for your event: either our elegant Abbot's Kitchen Function Room or the impressive Dining Hall.



Abbot's Kitchen

Available for lunch or dinner

Sits a maximum of 52

Minimum numbers of 40 apply

Dining Hall

Available for dinner

Sits a maximum of 120

Minimum numbers of 80 apply



Available for festive bookings: Monday 30 November - Friday 18 December 2026



MENU

Starter

Roasted Jerusalem Artichoke Velouté with Truffle Oil, Artichoke Crisp, and Pickled Hazelnuts (V, GF, Ve Adaptable)

Honey Glazed Parsnip with Whipped Goats Curd, Toasted Seeds, Parsnip Crisps, and Parsnip Dressing (V, GF)

Beetroot & Dill Cured Trout with Horseradish Creme Fraiche, Dill Oil, and Mixed Seed & Bean Granola (GF)

Game Terrine with Spiced Plum Chutney, Toasted Homemade Brioche, and Watercress



Main

Wild Mushroom & Organic Barley Wellington with Caramelized Onions, Cavolo Nero, Confit Root Veg, and Red Wine Reduction (Ve, GF Adaptable)

Pan-Seared Sea Bass with Celeriac & Pear Puree, Kale, and Lemon & White Bean Fricassee (GF)

Roast Turkey Ballotine with Chestnut Stuffing, Braised Red Cabbage, Slow Roast Potato, Chantenay Carrots, Crispy Brussels, and Turkey Jus (GF Adaptable)

Slow Braised Oxford Venison with Parsnip Puree, Roasted Root Vegetables, Blackberries, and Dark Chocolate Jus (GF)



Dessert

Spiced Apple & Calvados Tart with Oat Crumble, and Vanilla Creme Anglaise

Dark Chocolate & Clementine Delice with Cocoa Nib Praline, and Citrus Dressing (GF)

Traditional Christmas Pudding with Brandy Sauce, and Candied Orange (GF, Ve Options)

British Cheeseboard Selection (GF & Ve Options Available)

All served with: Mince Pies, Tea and Coffee



PRICES

Room Hire Rates

Abbot's Kitchen £1,000

Dining Hall £1,500

Meal Prices*

Lunch £70 per person

Dinner £80 per person

Upgrade Options

Welcome drink
(a glass of Prosecco/Mulled Wine or Spiced Juice) £6 per person

Welcome nibbles (olives, kettle chips and nuts) £5 per person

Medium bundle of Beer/Cider (24 bottles) £100

Large bundle of Beer/Cider (48 bottles) £180

*Early bird discounts on the menu only are available for bookings confirmed before 31 August 2026



FAQS



What is included in the price?

Exclusive room hire (of up to four hours per sitting).

Meal cost per person includes:

- A three-course meal with mince pies, tea, and coffee
- Half a bottle of wine per person or a soft drink alternative
- Still and sparkling water
- AV for music or speeches
- Linen tablecloths
- Table lamps
- Christmas cracker

What can we bring with us?

If you let us know in advance, you are welcome to bring your own festive decorations for the evening (which must be taken with you at the end of the event). We will provide linen tablecloths, lamps, and Christmas crackers.

We are happy to accommodate live music in the Dining Hall where possible. Please reach out if you would like to bring in your own entertainment.

Do you have any minimum numbers?

We have minimum numbers applicable for our catering in each room separately; for Abbot's Kitchen this is 40, and for the Dining Hall this is 80.

What other things should I know?

- Additional charges will be applicable for weekend bookings
- Drinks are not sold on a sale or return basis
- Menus must be pre-selected and ordered at least two weeks before the event is due to take place; along with final numbers and any dietary requirements for guests also due by this date. The menu will consist of one choice of starter for all, one vegetarian main course or one meat main course (to be chosen between for guests), and 1 dessert for all
- Our usual T&Cs for external bookings apply. These can be found on our [website](#)
- V = Vegetarian | Ve = Vegan | GF = Gluten-free



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For more information, and to discuss your
requirements, please contact:

events@reuben.ox.ac.uk

