



Reuben  
College  
UNIVERSITY OF OXFORD

YOU ARE INVITED TO CELEBRATE

*Christmas*

AT REUBEN COLLEGE

DECEMBER 2025





# WELCOME TO REUBEN COLLEGE

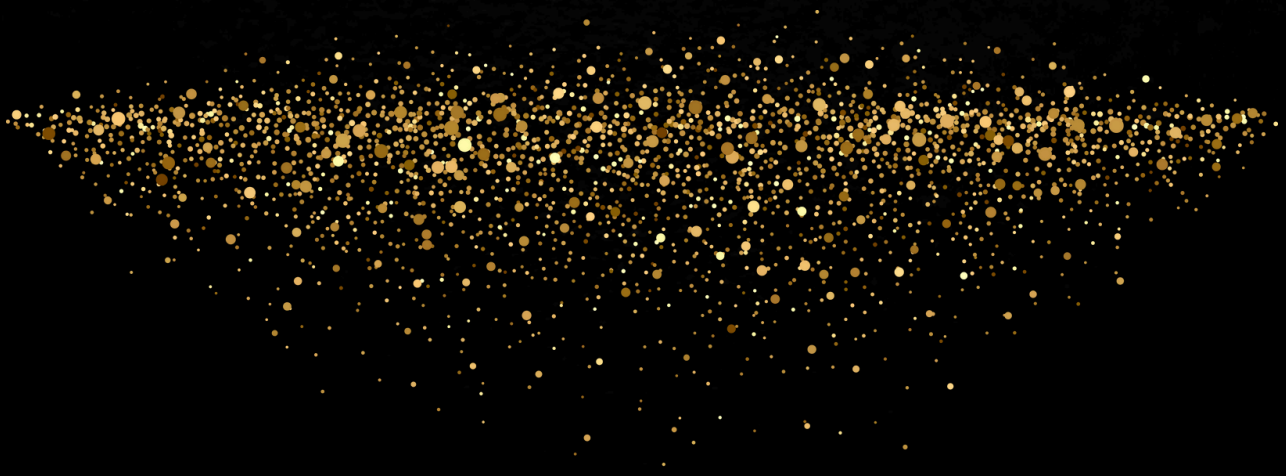
Reuben College is the newest college in Oxford; founded in 2019, and opening the doors to its building in 2023.

This festive season, we invite you to celebrate with us. This will be only the second time we offer the chance to enjoy Christmas in our beautiful, historic spaces.

Whether you are looking for a traditional Christmas dinner, a buffet and band, or the space for a ceilidh, Reuben is the place for you.

We have a selection of options included in this brochure, but are very open to working with you for your perfect celebration, so please do get in touch with us.

We look forward to welcoming you to Reuben soon.



# VENUE

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



## Abbot's Kitchen

Available for exclusive hire for Christmas lunches and dinners.

Sits a maximum of 52. Minimum numbers of 40 apply.



## Dining Hall

Available for exclusive hire for Christmas dinners only.

Sits a maximum of 120. Minimum numbers of 50 apply.

We currently have good availability throughout December, but please note we close on 20 December.



# MENU

## STARTER

Wild Mushroom Pate with Sourdough Crostinis, and Tarragon Oil (V)

Winter Chestnut Soup with Rosemary Crumb, and Fresh Reuben Breads (V, Ve)

Slow Cooked Confit Carrot, with Carrot Crumb, and Orange Reduction (GF, Ve)

Confit Trout, with a Compressed Cucumber, and Cured Trout Tartare (GF)



## MAIN

Roasted Squash, with Warm Pearl Barley Salad, and Pumpkin Velouté (Ve)

Roast Hispi Cabbage Wedge with a Onion Crumb, Cashew Cream, Chive Mash,  
Celeriac Puree (GF, Ve)

Pan Seared Bass, with a Lemon and Bean Puree, Pea, Leek and Bean Fricassee (GF)

Traditional Roast Turkey with all the trimmings; including Salt & Honey Baked Carrots  
& Parsnips, and Garlic & Thyme Roasted Potatoes

Winter Spiced Duck Breast, with Aromatic Red Cabbage, Dauphinoise Potatoes, and  
Charred Baby Vegetables (GF)



## DESSERT

Traditional Christmas Pudding with Brandy Cream Parfait

Rich Chocolate Torte, with Clementine, and Cranberries

Mulled Wine Pear, with Vanilla Crème Anglaise, and Ginger Crumb (GF)

Seasonal Cheese Board with Crackers and Crudites

All served with:  
Mince Pies, Tea and Coffee

# PRICES

## Room Hire Rates

Abbot's Kitchen (up to 4 hours)	£1000
Dining Hall (up to 4 hours)	£1500

## Meal Prices

Lunch	£65 per person
Dinner	£75 per person

## Additional Drinks

If you are looking for something a little more special then we have the following options available.

Spiced Juice	£4.50 per glass
Mulled Wine	£5.00 per glass
Prosecco	£5.00 per glass
Beer	£5.00 per bottle
Cider	£5.00 per bottle

Minimum of 30 to be ordered for each of these options

We can operate a bar (pre-paid or for individual sales) on the evening. Please ask us for more details.

# FAQS

## What is included in the price of the meal?

The price of the meal per person includes a three-course menu (pre-selected in advance), half a bottle of wine or a soft drink alternative, mince pies, crackers, sparkling and still water, AV for music or speeches, linen, and table lamps..

## What isn't included in the cost?

The price of the main menu does not include the room hire charge applicable (which varies depending on time of day and length of hire), any additional drinks requested (such as additional wine, Mulled Wine, Prosecco), canapes, or extras. We also do not supply table decorations (other than table lamps). You are however welcome to bring these in yourself, if you inform us in advance, so we can ensure enough space is available on the tables.

## Do you have any minimum numbers?

We have minimum numbers applicable for each room separately; for Abbot's Kitchen this is 40, and for the Dining Hall this is 50.

## What other things should I know?

- Additional charges will be applicable for weekend bookings
- The wine or juice included as part of the meal is 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; noting any dietary requirements and final numbers at the same stage. The menu will consist of 1 choice of starter, 1 vegetarian main course, 1 meat main course, and 1 dessert.
- Our usual T&Cs for external bookings apply. These can be found on our [website](#).



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

**[events@reuben.ox.ac.uk](mailto:events@reuben.ox.ac.uk)**

