



Reuben
College
UNIVERSITY OF OXFORD

SET MENUS

AUTUMN/WINTER 2025



Welcome to Reuben

We are delighted that you are considering hosting your event at Reuben College.

We believe food is a very important aspect of all events, and work closely with our catering partner, BaxterStorey, to bring you exciting and delicious food for all occasions. We update menus regularly, to stay fresh and current.

We have the flexibility to work with you on finding your perfect menu, so if you do not find what you are looking for in this brochure, please get in touch with your specific requirements.

Please enquire for further details at events@reuben.ox.ac.uk.





Sustainable Food

Reuben College and BaxterStorey are committed to ensuring the most effective, sustainable practices when it comes to producing food.

We are constantly adapting to minimise the impact our operations have on the environment, including implementing the following:

- Sourcing locally
- Eating the seasons
- Providing delicious vegetarian and vegan alternatives
- Producing most food on site
- Reducing and re-using food waste
- Aiming for Net Zero by 2040
- Giving back to communities

FIND OUT MORE



Reuben's BaxterStorey team have been awarded the 'Bronze Food for Life Served Here Award' by the Soil Association. We are the first Oxford college to receive this award.



REFRESHMENTS



Refreshment Breaks

Tea and Coffee £3.50 pp

Tea and Coffee, with Biscuits £4.25 pp

Tea and Coffee, with Muffin £5.50 pp

Tea and Coffee, with Mini Pastries £5.00 pp

Tea and Coffee, with Small Bites of Cake £5.00 pp

Individual Pieces of Fruit £1.00 pp

Fresh Fruit Platter £5.25 pp

Hot Chocolate £4.50 pp

Afternoon Tea £22.50 pp

Scone with Cream & Jam £5.00 pp



Breakfast

Tea and Coffee £3.50 pp

Tea and Coffee, with Mini Pastries £5.00 pp

Individual Pieces of Fruit £1.00 pp

Fresh Fruit Platter £5.25 pp

Hot Baps (Sausage or Bacon) £5.75 pp

Yoghurt and Granola £5.25 pp



LUNCHES



Sandwich Lunch

A platter of sandwiches, bagels or wraps, with crisps, fruit, homemade cookie or cake, and fruit juice.

Up to 5 fillings can be chosen:

- Avocado & Chickpea (Ve)
- Egg Mayonnaise (V)
- Carrot & Feta (V)
- Brie & Cranberry (V)
- Hummus & Roast Vegetable (V)
- Mature Cheddar & Homemade Chutney (V)
- Tuna Crunch
- Ham Salad
- BLT – Bacon, Lettuce & Tomato
- Roast Beef & Horseradish
- Chicken Caesar
- Coronation Chicken

Fillings may differ to those above, and gluten free options available.

Prices

£18.00 pp

Additional items can be added from our refreshments page



Cold Buffet

Vegetable Skewers (Ve, GF)

Vegetable Samosa (V)

Onion Bhajis with Mango Chutney (V, GF)

Vegetarian Quiche (V)

Homemade Sausage Rolls

Honey & Sesame Cumberland Sausages

Chicken Satay with Peanut Dip (GF)

Lamb Koftas & Mint Yoghurt Dressing (GF)

All served with a choice of 4 salads.

Prices

For choice of 4 items, served with salads £25.00 pp



Hot Buffet

Lentil & Soy Bolognese, with Pesto Pasta, & Garlic Bread (Ve)

Roasted Moroccan Squash, Aromatic Cous Cous, Flat Bread, & Red Pepper Sauce (Ve)

Miso Glazed Aubergine, Soy Noodles, & Stir-Fried Vegetables (Ve)

Root Vegetable Tikka Masala, Pilau Rice, & Naan Bread (V)

Mushroom, Butterbean & Tarragon Stew, with Creamed Potatoes, & Greens (GF, V)

Chicken Chasseur, with Mushrooms, Creamed Potatoes, & Greens (GF)

Thai Chicken Curry, Coconut Rice, & Spring Rolls

Beef Rogan Josh, Bombay Potatoes, Naan Bread, & Pilau Rice

Piri Piri Chicken Leg, Vegetable Pisto, & Garlic Ciabatta

BBQ Pork Chop, Corn on the Cob, & Crushed Herby New Potatoes (GF)

Served with Fresh Reuben Breads, and Chopped Green Salad.
Gluten options available.

Prices

For choice of 2 items £25.00 pp



Buffet Desserts

Apricot & Pistachio Frangipane

Burnt Basque Cheesecake

Chocolate Hazelnut Praline Torte

Berry & Yoghurt Flapjack

Toasted Coconut & Dark Chocolate Flapjack (Ve)

Prices

To be added to either buffet menus £9.00 pp



FINE DINING



Starters

Slow Confit Carrot, with Carrot Top Pesto, Orange & Carrot Reduction, and Crispy Carrot Peel (Ve, GF)

Wild Mushroom Pate, with Sourdough Crostinis (V)

Confit Trout, with Bitter Leaf Salad, Lemon Gel, and Compressed Cucumber (GF)

Roast Chicken & Thyme Soup, with Crispy Chicken Skin (GF)

Winter Spiced Duck Breast, with Spiced Plum Chutney, and Reuben Bread



Main Courses

Broccoli and Cauliflower Tart, with Nut Crumble (V)

Roast Squash, with Warm Pearl Salad, Fondant Potato, and
Winter Spiced Greens (Ve)

Mixed Nut & Wild Mushroom Wellington, with Tarragon Mash,
and Confit Root Vegetables (Ve)

Pan Seared Sea Bass, with a Red Wine Reduction, Bean &
Lemon Puree, Samphire, Pea, Leek and Butterbean Fricassee
(GF)

Confit Guinea Leg, with Cherry Reduction, Dauphinoise
Potatoes, Baby Carrots, and Spiced Red Cabbage (GF)

Slow Cooked Beef, with Blue Cheese Mashed Potato, Burnt
Onion Puree, and Charred Baby Vegetables (GF)



Desserts

Mulled Winter Fruit Soup, with Lemon Cream and Cinnamon Shortbread

Chocolate Caramel Torte, with Honey Cream

Sticky Toffee Pudding, with Honeycomb Crumb and Vanilla Ice Cream

Monti Bianco, with Chestnut Powder (GF)

Black Forest Gateau, with Chantilly Cream, and Glace Cherry Puree

Prices

Light dinner (two courses) £47.50 pp

Dinner (three courses) £62.50 pp

Both options are served with tea/coffee



INFORMAL MEALS



Bowl Food

A new addition to our brochure for September 2025, our bowl food option is the perfect choice for standing events. These meals are served in hand-sized bowls to allow guests to mingle and socialise in the same way as a canapé reception; yet offers them the opportunity to try different dishes, and have a satisfying meal at the same time.

Mushroom Bon Bon, Celeriac Puree, and Pea Shoots (Ve)

Curried Parsnip & Squash Parcel, Carrot Puree, and Coriander Cress (Ve)

Marinated Tomato, Charred Artichoke, Basil, and Sunflower Seeds (V, GF)

Celeriac Fondant, Cheddar Mash, and Tender Stem Tips (V, GF)

Kimchi Mac & Cheese Ball, with Hot Honey Tomato Sauce

Confit Trout, Cucumber & Trout Tartare, and Lemon Dressing (GF)

Smoked Mackerel, Salsa Verde, Pickled Radish, and Pea Shoots (GF)

Pork Belly, Apple & Swede Puree, Caramelised Apple, and Crispy Cabbage (GF)

Tandoori Chicken Pop, Mini Naan, Aromatic Rice, and Mango Chutney

Slow Cooked Beef, Horseradish Mash, Glazed Carrots, and Jus (GF)

Pressed Guinea Fowl Croquette, Parsnip Puree, and Cherry Reduction

Prices

3 bowls per person £35



DRINKS RECEPTIONS



Canapes

Crispy Potato Cube, with Sage (V)

Compressed Melon, Olive, & Vegan Feta (Ve)

Roast Cauliflower, with Harissa Hummus, Coriander, & Flatbread (Ve)

Red Onion & Whipped Goats Cheese Tartlet (V)

Cured Trout, Dill & Cucumber Tartare Bellini

Crayfish Cocktail, & Lemon Emulsion Crostini

Garlic, Chilli, & Ginger Prawn Skewer (GF)

Smoked Salmon, Lemon Granita, Sesame Cracker (GF)

Chicken & Chorizo Croquette, with Paprika Mayonnaise

Pastrami, Pickled Cabbage, Mustard, & Gherkin Mini Sub

Pressed Duck, with Spiced Plum, & Spring Onion (GF)

Gluten Free Options available

Prices

5 served per person £25.00 pp



Savoury Bites or Nibbles

Savoury Bites Options:

Vegetable Kebab (Ve, GF)

Pizza Pin Wheel – Cheese (V), Red Pesto (Ve), or Cheese & Ham

Sausage Rolls – Pork, Pork & Chorizo, Spinach, Feta & Mushroom (V) and
Chicken, Sage & Onion

Cocktail Sausages – Plain, or Honey & Mustard

Chicken Skewers (GF)

Nibbles Options:

Kettle Crisps (Ve), Olives (Ve, GF), Spicy Chilli Crackers (V), Mixed Nuts
(Ve, GF), Crispy Chilli Coated Nuts (V), Popcorn (Ve) and Pretzels (V)

Prices

Savoury Bites, 3 per person £17.50

Savoury Bites, 5 per person £20.00

Nibbles £4.50 per person



Drinks List

House Prosecco £24.00 per bottle

House Wine (Red or White) £18.00 per bottle

Beer or Cider £5.00 per bottle

Juice (Orange or Apple) £9.00 per jug

Sparkling Elderflower £9.00 per jug

Fizzy Drinks (e.g. Coke) £2.50 per can

The image shows a close-up of two silver forks lying on a dark, textured wooden surface. The forks are positioned at the top left and top right corners of the frame, with their handles pointing downwards. The wood grain is clearly visible, and the lighting creates highlights on the metallic surfaces of the forks.

Further Information

Minimum numbers will apply for most catering options, with additional charges incurred when this number is not met.

Still and Sparkling Water is provided free of charge with any catered event.

Drinks noted in this brochure are available on a sale or return basis, although minimum numbers are applicable.

Other drink options are possible. Please ask if you are interested.

Events taking place on Saturdays will incur additional charges due to increased labour costs at the weekend.

We, unfortunately, are not able to host events on Sundays.



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www.reuben.ox.ac.uk/conferences