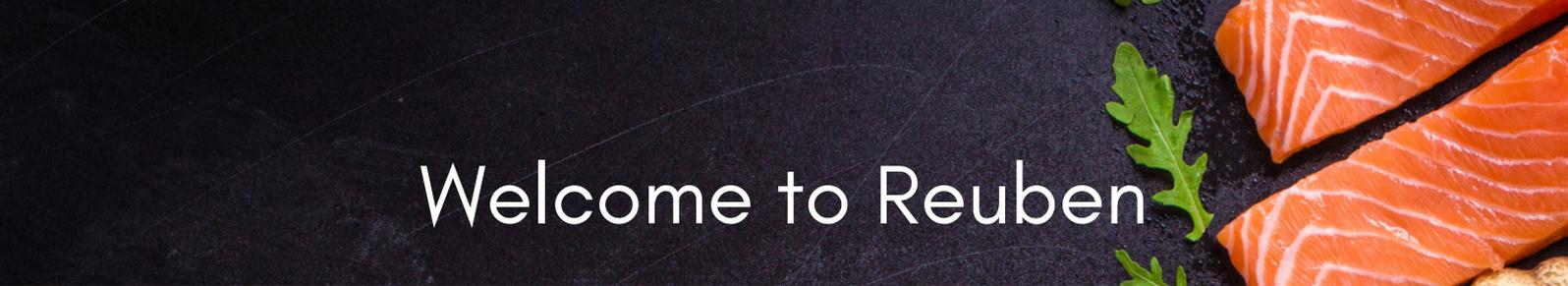




Reuben
College
UNIVERSITY OF OXFORD

SET MENUS

SPRING/SUMMER 2026



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.

**BAXTER
STOREY**
FUEL YOUR INDIVIDUALITY



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



LUNCHESES



Sandwich Lunch

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

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, cookies or fruit, and fruit juice.

Prices

For choice of 4 items £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, cookies or fruit, and fruit juice.

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



Menus

Starters

Compressed Kohlrabi, with Elderflower Gel, Fennel Oil, Baby Leaves, & Citrus Crumb (Ve, GF)

Oxford Tomato Tea, with Basil Mozzarella, Sweet Tomato Chutney, Micro Basil, & Seed Crumb (V, GF)

Brown Butter White Asparagus, with Poached Egg, Chervil Gel, Chive Powder, & Pancetta Crumb (GF)

Citrus Cured Sea Bream, with Coastal Herb Salad, Blood Orange Dressing, & Cherry Tomatoes (GF)

Mains

Roasted Hen of the Woods Mushroom, with Spring Pea Puree, Glazed Baby Carrots, Fondant Potato, & Wild Mushroom Jus (GF)

Charred Miso Aubergine, with Smoked Ricotta & Butterbean Puree, Chilli Pakchoi, & Tomato Jus (V, GF)

Wild Garlic Blackened Cod, with Jersey Royals, Baby Vegetables, & Lemon Veloute

Pan Seared Chicken Breast, with Spring Pea Puree, Glazed Baby Carrots, Fondant Potato, & Wild Mushroom Jus (Ve, GF)

Slow Cooked Lamb Breast stuffed with Wild Garlic and Spring Herbs, with Courgette Ribbons, Basil Emulsion & Jersey Royals (GF)



Desserts

Frozen Elderflower Posset, with Shortbread Crumb, & Lemon Cream

Charred Peach, with Meringue, Tea Syrup, Cobnut Brittle, & Lavender
Flowers

Rhubarb and Custard Tart, with Crumble Ice Cream, & Apple Blossom

Dark Chocolate and Olive Tart, with Raspberry Sorbet

Served with Tea/Coffee.

Prices

Fine Dining £62.50 pp

Light dinner (2 courses) £47.50 pp



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



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.



Reuben
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OX1 3QP



events@reuben.ox.ac.uk



www.reuben.ox.ac.uk/conferences