

SET MENUS

FINE DINING



Wild mushroom & tarragon soup (v) ___

Roast beetroot risotto, with goat's cheese mousse (v)

Watermelon, feta & black olive salad with olive oil and mint dressing (v) (gf)

Home cured sea trout, honey, mustard & dill dressing (£5 supplement)

Smoked duck and orange salad

Ham hock terrine, homemade piccalilli (gf)



Main Courses

Broccoli and Oxford blue tart, baby leaf salad & balsamic dressing (v)

Caramelised celeriac steak, creamed potato, hazelnut & herb butter sauce (v)

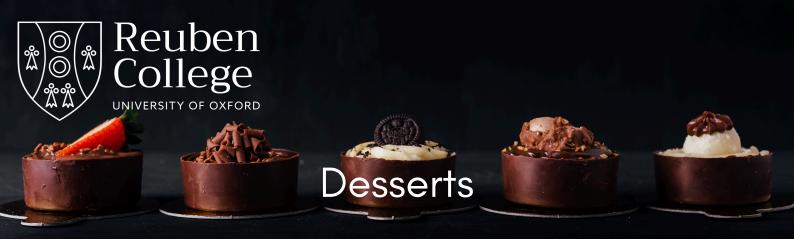
Aubergine stuffed with ratatouille, hummus & mixed bean salad (v)

Roast cod, split pea dahl, fennel & onion bhaji (gf)

Corn fed chicken breast, parmesan polenta, tender stem broccoli and herb butter sauce

Roasted pork loin, rosti potato, braised red cabbage and charred apple

Braised shoulder of lamb, herb crumb, dauphinoise potato and heritage carrots (£5 supplement)



Lemon & white chocolate parfait with honeycomb ----Bitter chocolate cremeux with miso caramel ----Vanilla crème brulee, with spiced plums and lemon shortbread ----Apple & cinnamon crumble, with homemade custard ----Sticky toffee pudding with vanilla ice cream ----Almond & pear tart, with lemon & thyme ice cream



Red onion & goat's cheese tart (v)

Mini carrot, spring onion & feta muffin (v)

Aubergine caviar crostini (ve)

Sun dried tomato & pesto palmier (ve)

Smoked salmon blinis, horseradish crème fraiche

Thai chicken skewer

Honey glazed cocktail sausage

Curried chicken croquette with Coriander & Lime Mayonnaise

LUNCH OPTIONS



Sandwich Lunch

A platter of sandwiches or wraps, with a variety of fillings such as:

<u>Vegan</u> Coronation Chickpea Spiced Three Greens Medley Vegan Ploughman's

> <u>Vegetarian</u> Egg Mayonnaise Cheese and Onion Veggie New Yorker

> > <u>Fish</u>

Prawn mayonnaise Smoked Salmon and Cream Cheese Tuna and Sweetcorn

> <u>Meat</u> Ham Hock and Chunky Egg Chicken and Chorizo Roast Chicken Salad

Fillings may differ to those above.



We offer a variety of options for a hot lunch, including:

Chilli Con Carne Lasagne Green Thai Chicken Curry Chicken and Leek Pie

Traditional Fish and Chips

Vegetarian Wellington Aubergine Katsu Curry

Please ask for options that may be available for your event



Price list

Туре	Description	Price per person (excl VAT)
Fine Dining experience	3 course menu with tea/coffee: one starter, one main meat option and one main vegetarian option, and one dessert*	£60
Fine Dining experience (light)	2 course menu: starter and main <u>or </u> main and dessert*	£45
Canapes	5 canapes from above selection	£15
Packed lunch	Choice of sandwich with crisps, cereal bar, piece of fruit, juice and tea/coffee	£15
Sandwich lunch	Platter of sandwiches (1.5 rounds per person) with cake or fruit, crisps, juice and water	£17
Served hot lunch	One meat and one vegetarian option available to choose from	£30
Served 2 course hot lunch	One meat and one vegetarian option available to choose from, with one dessert option	£35
Afternoon Tea	Tea and coffee, scone, sandwiches and mini cakes	£22

Minimum numbers will apply for most catering options, with additional charges incurred when this number is not met. Events taking place on Saturdays will have additional charges. We are not able to host events on Sundays. Please enquire for further details.



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www.reuben.ox.ac.uk/room-bookings