

Menus



Michaelmas Menu

STARTERS

Baked Goats Cheese with Caramelized Red Onion Marmalade
Smoked Haddock Fish Cakes served on Salad Leaves with a Chilli Dressing
Roasted Yellow Pepper and Tarragon Soup with Croutons
Warm Venison, Cranberry and Brandy Terrine
Wild Mushroom Tart with Cream of Chive Sauce

MAIN COURSE

Medallions of Beef with Béarnaise Sauce
Confit of Duck Leg served on Spiced Red Cabbage and Plum Sauce
Crispy Honey Glazed Belly Pork with Apple and Onion Purée
Roast Fillet of Scottish Salmon served with Sautéed Prawns in a Cream of Leeks Sauce
Haunch of Venison with a Sherry Jus
Root Vegetable Tagine
Sweet Potato and Red Pepper Pie with a Nut Crust
Vegetarian Moussaka

DESSERT

Oxford Union's Apple and Berry Crumble served with Crème Anglais
Warm Four Nut Chocolate Brownie with a Chocolate and Orange Sauce
Homemade Single Malt Ice Cream with a Honey Biscuit
Warm Tart Citron with Lime Scented Cream
Maple Bread and Butter Pudding
Pear Brûlée with a Cox's Apple Coulis

3 Courses for £32.50 per head

Cheeses, Port and Petit Fours for an additional supplement of £7.95 per head

All prices are exclusive of VAT

Trinity Menu

STARTERS

Minted Melon and Fennel Salad

Smoked Trout and Dill Pâté with a Horseradish Cream

Chicken Salad Niçoise

Iced Watercress Soup

Red Onion and Cheese Tartlet served with Dressed Salad Leaves

Timbale of Crayfish and Crab with Mango and Pepper Salsa

Roast Asparagus with Hollandaise Sauce
(only available in season)

SORBET

A selection of flavours are available upon request

Champagne/Gin and Lemon/Mango/Blackcurrant
(surcharge of £2.50)

MAIN COURSE

Roast Loin of Oxfordshire Pork filled
with Brandy Soaked Peaches

Breast of Corn Fed Chicken filled with Apricots and Feta

Line Caught Cornish Cod with a Pesto Crust and Chive Sauce

Lamb Rump with a Rosemary Jus

Poached Scottish Salmon in Vermouth
served on a Bed of Mange Tout

Honey Roasted Butternut Squash Risotto

Spinach and Tomato Roulade

DESSERT

Homemade Strawberry Meringue Ice Cream

Limoncello and Raspberry Eton Mess

Blackcurrant and Vodka Cheesecake

Fresh Fruit Salad in Iced Rose Water

Duo of Chocolate Terrine with Raspberry Coulis

English Strawberries with Cream
(only available in season)

Summer Pudding with Cream
(only available in season)

3 Courses for £32.50 per head

Cheeses, Port and Petit Fours for an additional supplement
of £7.95 per head

All prices are exclusive of VAT

Winter Carvery

MAIN COURSE

(Please choose two main dishes)

Roast Beef with Horseradish Sauce and a Selection of Mustards

Roast Pork with Apple Sauce

Honey Roast Turkey with Stuffing

Garlic and Herb Chicken

Wild Mushroom and Courgette Rissotto

Aubergine Parmigiana

All served with a selection of seasonal vegetables and salad leaves

DESSERT

Spiced Apple and Sultana Crumble with Crème Anglaise

or

Chocolate Bread and Butter Pudding with Cream

2 courses for £19.95 per head

All prices are exclusive of VAT

Summer Cold Buffet

MAIN COURSE

(Please choose two main dishes)

Roast Beef with Horseradish Sauce and a Selection of Mustards

Norfolk Turkey Breast

Honey Roast Chicken Pieces

Cider Glazed Ham

Summer Vegetable Terrine

Bruschetta of Mediterranean Vegetables

Hot New Potatoes or Potato Salad

Dressed Salad Leaves

Coleslaw

Curried Rice Salad

Pasta with Olives and Feta Cheese

Sweetcorn and Pepper Salad

Mixed Bean Salad

Avocado and Cucumber with Sour Cream

Selection of Bread Rolls and Butter

DESSERT

Fresh Fruit Salad with Cream

or

Tiramisu

2 courses for £19.95 per head

All prices are exclusive of VAT



Canapés

Asparagus Pâté Cups

Smoked Salmon and Caviar Roulade

Duck Spring Rolls with Plum Sauce

Roast Beef and Yorkshire Pudding with Horseradish Relish

Pork and Cranberry Pie

Crayfish with a Lemon Crème Fraîche

Thai Crab Cakes with a Dipping Sauce

Smoked Haddock and Chive Profiteroles

Salmon and Hollandaise Tarts

Minted Lamb Koftas

Szechuan Peppered Chicken

Stilton and Chutney Rarebit

Smoked Chicken Blinis

Brie Beignets

Choice of 5 canapés for £12.95 per head

Choice of 8 canapés for £15.95 per head

All prices are exclusive of VAT

Summer BBQ

MAIN COURSE

(Please select two varieties of sausages)

Pork and Leek

Minted Lamb

Cumberland

Chillied Beef

100% Pure Beef Burgers

Thai Seasoned Chicken

Vegetarian Sausages and Burgers

Dressed Salad Leaves

Hot New Potatoes or Potato Salad

Coleslaw

Sweetcorn Pasta

Bean and Red Onion Salad

Selection of Bread Rolls, Hamburger Baps and Relishes

DESSERT

Fresh Fruit Salad with Cream

or

Lemon Curd Cheesecake

2 courses for £19.95 per head

All prices are exclusive of VAT



