

Banqueting Menu

All Colleges

All guests will dine from the same set menu.

To make up your menu, please select one dish for each course and a vegetarian option if required.

Please note, we are unable to offer a choice menu.

Minimum of 3 courses

Starters

Smoked Chicken and Herb Terrine

with celeriac remoulade, toasted sourdough
and dressed heritage tomato compote
£10.20

Smoked Salmon

with avocado purée, pickled cucumber, pink
radish and croutons
£10.20

Goats cheese and Leek Tart

with caramelised onion purée, crisp shallots,
and a grain mustard dressing
£8.70

Crispy Sweet Potato and Cauliflower

Beignet

with marinated artichokes and romesco
dressing
£8.70
Suitable for vegan

Soup Menu

All soups can be adapted for vegan diets

Roast Tomato, Red Pepper and Basil

with crumbled feta
£6.30

Carrot and Coriander

with crème fraîche
£6.30

Celeriac, Potato and Rosemary

with dill oil
£6.30

Leek and Potato

with truffle dumplings
£6.30

Main Courses

Seared Chicken Breast

All Colleges

with potato and spring onion croquette,
sweetcorn purée, charred baby leeks and
poultry sauce
£30.00

Roasted Lamb Rump

with lamb shoulder shepherd's pie, pea and
mint purée, broad beans and lamb sauce
£33.60

Pan-Fried Sea bass

with crushed potatoes, tender stem broccoli,
spinach, lemon and caper butter sauce
£30.00

Roast Pork Loin Escalope

With grain mustard mash, baby carrots,
apple purée, Parma ham crisp and cider
sauce
£31.20

Roast Chicken Breast

With fondant potato, carrot and anise purée,
fine beans, kale and Madeira sauce
£30.00

Pumpkin Ravioli

with roasted butternut squash, sun touched
tomato, asparagus, shaved parmesan and
extra virgin olive oil
£30.00

Duchess Mushroom Tartlet

with parsnip purée, baby spinach, roast
celeriac and cep sauce
£30.00
Can be adapted to for vegan diets

Jerusalem Artichoke Risotto

With roscoff onion, Jerusalem artichoke,
baby leeks and chive oil
£30.00

Can be adapted to for vegan diets

Vegetarian Alternative

Desserts

Foret Noire

with Amaretto biscuit, cherries and cherry
sorbet

White Chocolate and Raspberry Truffle

with torched meringue & raspberry sorbet

All Colleges

Chocolate and Salted Caramel Torte

£4.75

with malted milk ice cream and chocolate crisp

Passion Fruit and Mango Cheesecake

with passionfruit sorbet and coconut biscuit

Treacle Tart

with caramel ice cream and brandy snap tuile

Vegan Chocolate brownie

with poached fruits and sorbet

All priced at £9.55

Freshly Brewed Coffee

& mints



Denotes vegetarian

Minimum spend per head is £50.60

All prices are valid until 01 September 2026 and includes VAT.