



St Hugh's College
UNIVERSITY OF OXFORD

Banqueting Menus

Spring and Summer



ALLERGIES & DIETARY REQUIREMENTS

It is of utmost important that we are informed of any guests with food allergies or special dietary requirements in advance with good notice.

If there is no seating plan for your event, any guest with an allergy/dietary requirement must make themselves known to the service staff before sitting. They will then be issued with a dietary ticket, which must be clearly displayed on the guests place setting and presented to the staff when serving food to ensure the correct meal is received.

Menu A

£28+VAT per person

Please choose menu option 1, 2 or 3 for all guests

Our Menu A has been carefully designed by our talented Head Chef to provide well balanced choices to suit a wide range of guests.

These choices are great for large numbers of guests and are available as option 1, 2 or 3

Menu Choice 1

Roasted cauliflower & coconut soup

with chilli oil

~

Chargrilled breast of chicken

with spinach, mushroom & tarragon potato gnocchi with asparagus & petit pois

(v) Wild mushroom and brie stuffed white onion

with panko crust

~

Tonka bean chocolate mousse

with salted caramel sauce

Menu Choice 2

Smoked salmon, radish, watercress, and crispy capers

with lemon & dill crème fraîche

or

(v) Mozzarella and roasted cherry tomatoes

with wild rocket and pine nut salad

~

Cider braised belly of pork

with butternut squash risotto, sage & mustard cream sauce & roasted vegetables

(v) Roasted vegetable & haloumi cheese filo parcel

~

Mango & passionfruit parfait

with Grand Marnier sauce

Menu Choice 3

(v) Tomato, artichoke and feta bruschetta

with basil oil & a balsamic reduction

~

Pan-fried cod supreme

with crispy chorizo, curly kale, roasted parmetirer potato and jerusalem artichoke cream sauce

(v) Mediterranean ramiro peppers

Stuffed with cous cous, olives and spinach

~

Lemon verbena crème brûlée

with vanilla biscotti

Add a cheese course for £8.50+VAT per person
(English or Continental platter option)

Menu B

£38+VAT per person

Menus B and C offer further flexibility for you when choosing on behalf of your guests.

Our Head Chef has suggested choices that go well together, but please do feel free to mix and match within each menu

**Menu B and C choices have been suggested by our talented in house Chefs for perfect food matching and flavour balance.
We are more than happy to mix and match choices within each menu**

All guests will dine on the same menu, with dietary requirements catered for individually

Suggested Menu Choice 1

(v) Heritage tomato, basil & buffalo mozzarella
caprese salad

~

Moroccan lamb rump

with harissa spiced Israeli couscous, aubergine purée & sun-dried tomato lamb jus

or

(v) Courgette and feta strudel

with a roasted red pepper sauce

~

Raspberry panna cotta

Suggested Menu Choice 2

Smoked trout & horseradish pâté

with warm homemade blinis & pickled solferino salad vegetables

or

(v) Chestnut mushroom pâté

with warm homemade blinis & pickled solferino salad vegetables

~

Confit crispy duck leg

with chateau potatoes, butter bean & garlic sausage cassoulet, french beans & peppercorn sauce

or

(v) Leek, buckwheat and goats cheese pancakes

with a mushroom cream sauce

~

Steamed apple sponge pudding

with cider toffee sauce

Suggested Menu Choice 3

Home smoked chicken caesar salad

with anchovy & shaved parmesan

or

(v) Quail's egg caesar salad

with parmesan crisp

~

Citrus cured salmon

with caramelised chicory, fennel cream sauce, jersey mids & wild mushrooms

or

Fricassee of wild mushroom

with butternut squash

~

Milk chocolate hazelnut torte

with passionfruit coulis

Add a cheese course for £8.50+VAT per person
(English or Continental platter option)

Menu C

£48+VAT per person

Menu B and C choices have been suggested by our talented in house Chefs for perfect food matching and flavour balance.

We are more than happy to mix and match choices within each menu

All guests will dine on the same menu, with dietary requirements catered for individually

Suggested Menu Choice 1

Seared beef sirloin tagliata

with aged balsamic, parmesan & lemon oil

or

(v) Roasted mediterranean vegetables

with aged balsamic, parmesan crisp & lemon oil

~

Pan-fried fillet of brill

with crayfish & lobster sauce, crushed confit new potatoes & samphire

or

(v) Spinach, ricotta & sun-dried tomato roulade

with roasted red pepper sauce & crushed confit new potatoes

~

Dark chocolate fondant, amerena cherries and pistachio ice cream

Suggested Menu Choice 2

(V) Camembert and fig tart

with a sweet onion purée

~

Oak smoked fillet of beef

with confit mushrooms, spinach & caramelised onion dauphinoise and port jus

or

Aubergine schnitzel

with confit mushrooms, spinach & caramelised onion dauphinoise & horseradish cream sauce

~

St Hugh's College Eton Mess

Suggested Menu Choice 3

Pan-fried sea bass

with butternut risotto, brown shrimps & seaweed butter

or

(v) Caramelized pear, roquefort & candied walnuts salad

with chicory & radicchio & lemon and honey dressing

~

Pan-Fried duck breast

with savoury granola heritage carrots, pomme Anna and cherry jus

or

(v) Stuffed baby aubergine

with vegetable tagine with heritage carrots & pomme Anna

~

Rhubarb custard tart, elderflower jelly and rhubarb sorbet

Add a cheese course for £8.50+VAT per person
(English or Continental platter option)

Canapes & Finger Food

OPTION 1 (SNACKS)

£4.15+VAT pp

- Crisps
- Olives
- Spiced rice crackers etc

OPTION 2 – (SNACKS)

£7.30+VAT pp

- Smoked salmon on brown bread with dill crème fraiche
- Sausage rolls
- Cheese straws
- Leek & stilton tartlet
- Goat's cheese & red onion marmalade croustade

OPTION 3 (PRE-DINNER CANAPES)

£10.50+VAT pp

20-120 covers - Choose 5 from below

- Smoked trout, beetroot & spinach croustade
- Lamb koftas with tzatziki & coriander
- Crispy chicken with mustard mayo
- King prawn skewer with chilli jam & chorizo
- Fillet beef & salsa verde tartlet
- Smoked salmon, dill crème fraiche & cucumber barquette
- (v) Butternut squash veloute
- (v) Wild mushroom & truffle arancini
- (v) Bocconcini, red pesto & grilled courgette crostini
- (v) Savoury walnut scone with roquefort & roasted pear

OPTION 4 (FINGER FOOD-STYLE CANAPES)

£10.50+VAT pp

20-120 covers - Choose 4 from below

- Mini yorkshire puddings, fillet beef, horseradish, baby watercress
- Sausage rolls with apricot & parsley
- Satay chicken skewers with peanut dip
- Cod goujons & chip mini cones, tartare sauce
- Salmon gravadlax skewers with dill crème fraiche dip
- (V) Olive, baby mozzarella, cherry tomato & basil on bamboo skewer
- (V) Vegetable crudites with dips
- (V) Hummus & olive crostini
- (V) Tomato, aubergine & flageolet bean crostini
- (V) Root vegetable crisps - *included*

Wines

	Ex Vat	Inc Vat
White Wine 75cl		
1. St Hugh's own label Sauvignon Blanc 2010 (France) <i>A light citrus aroma with a fresh herbaceous and lemony flavour. Light to medium bodied and great for receptions</i>	£16.50	£19.80
2. Matra Hills Pinot Grigio 2015 (Hungary) <i>Ripe apple and honey flavours with a soft slight candied aroma. A light, soft easy going white with a mild dried fruit and nut flavour. Ideal for a wide variety of tastes</i>	£15.50	£18.60
3. Esk Valley Sauvignon Blanc 2012 (NZ) <i>Dry and aromatic, with passion fruit flavours</i>	£18.50	£22.20
4. Sancerre, Dm Cherrier 2011 (France) <i>An aromatic white, reminiscent of elderflower and red currants. This is dry with plenty of redcurrant and gooseberry flavours, slightly herbaceous, very fresh and lingering. A classic wine for food.</i>	£22.00	£26.40
Red Wine 75cl		
5. St Hugh's own label Claret (France) <i>This is a classic Bordeaux blend of Cabernet Sauvignon and Merlot made in a savoury style with mocha and spice driven by firm tannins, cassis and damson plum</i>	£16.50	£19.80
6. Castillo del Moro Tempranillo Syrah 2015 (Spain) <i>Soft and succulent with exotic spice. An aroma of ripe jammy fruit. Flavours of cherry and other berry fruits. Medium bodied, soft and balanced.</i>	£15.50	£18.60
7. Franschoek Cellar Stone Bridge Pinotage 2015 (South Africa) <i>A nose of pepper, earth spice and bright red berry fruit. Flavours of cherry and other berry fruits. Medium bodied, soft and balanced.</i>	£17.50	£21.00
8. Ch La Tuilerie du Puy 2009 (France) <i>Fresh, moderate tannins, attractive fruity claret Bordeaux style with a hint of oak aroma and dark berries. A dry red with good structure and black fruit flavours with some cedar. Wonderful with red meats.</i>	£21.50	£25.80
Sweet Wine 50cl		
9. Domaine De Grange Neuve 2011 (France) <i>Balanced between sweetness & acidity, pungent barley sugar and honey on the nose</i>	£22.00	£26.40
Sparkling Wine 75cl		
10. Chapel Hill (Hungary) <i>Fresh and fruity sparkling wine</i>	£17.00	£20.40
11. Georges de Roualet NV Champagne (France) <i>Body and roundness with rich fruits and a fresh balanced taste</i>	£27.50	£33.00
Port 75cl		
12. Churchill's Reserve (NonV)	£ 21.00	£25.20
13. Taylors Ruby Port (NonV)	£ 20.00	£24.00
14. Bottled Beer	£2.92	£3.50
15. Jugs of fruit juice (16 glasses)	£11.50	£13.80
16. Sparkling Elderflower Presse 75cl	£6.00	£7.20

