

Festive Menu at Rewley House

Once again, our talented chefs have created a fantastic menu for your festive celebration. You'll find traditional favourites, as well as dishes crafted to tempt vegetarians, vegans, gluten-free and dairy-free diners. We challenge you: if you can find a festive meal of this quality anywhere in central Oxford for a lower price, we will match or better it!

Our special seasonal menu is available for lunch and dinner and we can accommodate up to 130 guests. Our three course menu includes tea and coffee served after the meal.

Price

£39.00 per person

For more information and to book

Email Lucy Matchet or Esther Olave at

res-ctr@conted.ox.ac.uk

or call 01865 270362

Oxford University Department for Continuing Education
Rewley House, 1 Wellington Square, Oxford OX1 2JA
www.conted.ox.ac.uk/dining-catering

Allergens and dietary guidance noted in italics.

V = Vegetarian, VG = Vegan, GF = Gluten-free, DF = Dairy-free



Roasted Jerusalem artichoke soup
sunflower and pumpkin seed gremolata
(*celery, GF, DF, V, VG*)

Ham hock terrine
Rewley House quince chutney and toasted homemade sour dough toast
(*sulphites, wheat, celery, DF*)

Smoked salmon mousse
pickled cucumbers, vermouth jelly and toasted brioche
(*dairy, wheat, sulphites, fish*)

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Traditional roast leg and breast of turkey
chestnut and lovage stuffing, chipolata wrapped with pancetta, thyme and sherry jus
(*celery, sulphites, egg, wheat, dairy*)

Roasted grey mullet fillet
wilted spinach, mussels, saffron and dill cream sauce
(*mollusc, celery, sulphites, dairy, fish*)

Vegan pumpkin, celeriac, carrot and wild mushroom pie
spinach gravy (*wheat, celery, V, VG, DF*)

Indian spiced confit lamb shoulder
crispy potato cake, tomato and cashew nut gravy
(*sulphites, nuts, celery, dairy, GF*)

*Served with roasted potatoes, maple-roasted parsnips and seasonal vegetables
(GF, DF, V, VG)*

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Homemade fig roll
citrus posset
(*wheat, nuts, egg, dairy, V*)

Vegan coconut and dark chocolate cheesecake
caramelised Pears (*soya, GF, DF, V, VG*)

Irish coffee and white chocolate parfait
bitter chocolate crumb, iced raspberries and blackberries
(*egg, dairy, soya, sulphites, V, GF*)

Oxford blue and Oxford Isis cheese
spiced piccalilli, grapes, celery and homemade biscuits
(*dairy, wheat, sulphites, celery, mustard*)