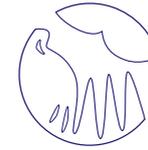




OXFORD *fine* DINING

*Sine* MENUS



OXFORD *fine* DINING

## *chefs' introduction*

**Our food philosophy at Oxford Fine Dining is to offer our clients' restaurant standard food in amazing and unique spaces.**

We source ingredients and design dishes to be of the highest quality, using classic techniques whilst also pushing ourselves to be at the very front of new cooking trends. Having formed great relationships with local suppliers, it means that we can work in a sustainable and ethical environment, using the very best ingredients, whilst leading the way in our profession and creating your food experience.

My team and I have worked hard to create a balanced and varied menu, to help you on your journey to a wonderful and personal event.

*Sean Ducie*

Sean Ducie  
Head Chef

**T: 01865 728240**

**[enquiries@oxfordfinedining.co.uk](mailto:enquiries@oxfordfinedining.co.uk)**

Unit 12 • Oddington Grange • Weston on the Green • OXON • OX25 3QW

[www.oxfordfinedining.co.uk](http://www.oxfordfinedining.co.uk)



# canapés

## HOT

- Lamb belly lollypop with mint jelly (GF, DF)
- Saffron arancini with paprika mayo (V)
- Cheddar cheese ploughman's fritter (V)
- Smoked hake with pea puree and scraps (GF)
- Sticky slow cooked pork belly with crackling (GF,DF)
- Venison and smoked bacon Wellington
- Cauliflower cheese croquette (V)

Mini Yorkshire pudding with treacle cured feather blade and grain mustard mayo

## GOLD

- Cured mackerel with rhubarb and cucumber (GF, DF)
- Aged Parmesan mousse with sundried tomato (V)
- Whipped goats' cheese with crisp beetroot and black olive caramel (V)
- Mexican spiced chicken with black bean hummus and pickled onions (GF, DF)
- Soy glazed tuna with chilli and blood orange (GF, DF)
- Devilled artichoke hearts (VG, GF)
- Gazpacho with lemon and basil oil (VG, GF)
- Tea cured salmon with sushi nori and iced tea liquor (GF, DF)
- Butternut squash and harissa taco (V)
- Chorizo wrapped bocconcini (GF)
- Rabbit and ham pie with piccalilli
- Sriracha prawn mayo with puffed rice (GF)
- Tikka roasted cauliflower with coriander (VG, GF)
- Char baked Kohlrabi with salsa verde (VG, GF)

## SWEET

- Mini dark chocolate tart
- Spiced orange cake
- Mixed macarons
- Mini seasonal Pavlova (GF)
- Apple and cinnamon crumb cake
- Seasonal cheesecake pieces
- Chocolate Bakewell
- Fruit Skewer (VG)

GF - Gluten Free • DF - Dairy Free • V - Vegetarian • VG - Vegan



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Rhodes House, Oxford OX1 3RG

# *fancy snacks*

Pork scratchings  
Mixed marinated olives  
Hand cooked fine crisps  
Vegetable crisps  
Salt and sugar cashew nuts  
Curried popcorn  
Wasabi green peas  
Tempura seaweed crackers  
Chimichurri marinated artichoke hearts

**All our fancy snacks are served in large sharing bowls or platters**

**If you would prefer individual pots of snacks there will be a £1.00 supplement per person**



# YARNTON MANOR

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CHURCH LANE, YARNTON, OX5 1PY  
[WWW.YARNTONMANOR.COM](http://WWW.YARNTONMANOR.COM)

# *vegan menu*

## *starters*

- Vegetable salad with roasted pepper hummus
- Roasted plum tomato with ginger and parsley dressing
- Heritage beetroot with charred leek and a chilli dressing
- Broad bean falafel with rocket and chimichurri
- Butter bean and quinoa superfood salad
- Charred tender stem broccoli with toasted almonds and a lemon and caper dressing

## *main courses*

- Roasted sweet potato and spinach dhal
- Roasted beetroot wellington with beetroot ketchup and greens \*\*
- Celeriac and honey tarte Tatin with chestnut salsa verde \*\*
- Chimichurri grilled artichokes with herb polenta
- Chickpea and spinach stuffed sweet potato with cumin and tahini sauce
- Tikka marinated cauliflower, coconut cream, coriander and pomegranate

## *desserts*

- Rice milk and coffee jelly with nut granola and red berry
- Vegan chocolate mousse with raspberry and pistachio
- Apple tarte Tatin with blackberry sorbet \*\*
- Roasted banana and soya milk bavaroise with sugared pecan
- Plum and thyme tart with raspberry sauce \*\*
- Peanut butter panna cotta with caramelised banana

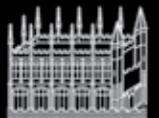
*(Items with a \*\* contain gluten. All other dishes are gluten free)*



# EVENTS @ THE BODLEIAN LIBRARIES

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range of unique spaces for holding  
truly memorable events in.*

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01865 287199



**Bodleian Libraries**  
UNIVERSITY OF OXFORD

# *classic menu*

## *starters*

- Confit duck croquette with iced lettuce, blood orange gel and pickled vegetables
- Home cured Scottish salmon with crème fraîche, dill oil and caviar (GF)
- Heritage beetroot with whipped beetroot pickle liquor and onion ash (V, GF)
- Mackerel with rhubarb, scorched cucumber with a spring onion and cucumber dashi (GF, DF)
- Roasted artichoke, carrot and smoked almond salad with aged Parmesan and sherry caramel (V, GF)
- Beef tartare with charcoal oil, salt cured egg yolk, chestnut mushroom and dripping crouton (DF)

## *main courses*

- Lamb loin with dauphinoise potato, roasted carrot purée, wilted greens and rosemary jus (GF)
- Roasted chalk trout with cauliflower purée, fondant potato, wilted greens and smoked almond pesto (GF)
- Twenty four hour braised Shorthorn beef feather blade with celeriac purée, pommes Anna, buttered cabbage and red wine jus (GF)
- Butternut squash and chestnut mushroom tart with whipped crème fraîche (V)
- Curried Cornish monkfish with lentil dhal, spinach pakora and mint yoghurt (GF)
- Roasted Aylesbury duck breast with beetroot ketchup, sauerkraut, rösti potato and a soy and honey jus (GF)

## *desserts*

- Treacle tart with raspberry ripple ice cream
- Set white chocolate brûlée with milk ice cream and blackberry purée (GF)
- Decadent triple chocolate brownie with crème fraîche and poached cherries (GF)
- Caramelised apple tarte Tatin with vanilla ice cream
- Blackcurrant cheesecake with blackcurrant sorbet
- Raspberry and vanilla Mille-feuille

*Freshly brewed coffee, tea, fruit infusions & petit fours*

GF - Gluten Free • DF - Dairy Free • V - Vegetarian • VG - Vegan



# Dinner under the dinosaurs, drinks with a dodo...



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# spring menu

MARCH • APRIL • MAY

## starters

Cured Cornish guilt head bream with sesame lavash and a cucumber and jalapeno salsa

Grilled English asparagus with tarragon crispy egg and truffle emulsion (V)

Mediterranean vegetable and goats' cheese tart with iced fennel and basil pesto (V)

Spring chicken and foie gras terrine with pickled girolles, crispy chicken skin and parsley oil (GF, DF) \*\*£2.00

Ham hock and rabbit boudin with apricot ketchup, sourdough wafer and pickled shoots

Treacle marinated Scottish salmon with lime and ginger marshmallow, soy dressing and crispy ginger (GF, DF)

## main courses

Pepper crusted Cotswold beef pave with roasted garlic and thyme layered potato, onion purée and watercress oil (GF)

Oven roasted Cornish hake with a saffron white bean cassoulet and black cabbage (GF)

Chargrilled broccoli with salted lemon and chilli dressing, and stout poached pearl barley (V)

Roasted sea trout with crushed champ potatoes, wilted greens, iced fennel tops and a white wine and lovage sauce (GF)

Roast rump of lamb with pea and mint fricassee, charred baby gem and Cotswold gold mash (GF)

Roasted leek roundel with crispy potato, nettle and chilli dressing and hazelnut pangritata (V)

## desserts

Dulce de leche cheese cake with espresso jelly and caramelised banana

Blood orange and passion fruit Pavlova (GF)

Yorkshire rhubarb and buttermilk panna cotta, poached rhubarb, oat granola and nasturtium oil

Lemon posset with biscotti crumb and kiwi salsa

Dark chocolate sabayon tart with salted caramel ice cream

White chocolate mousse with soured blackberries and a ginger crumb

## Freshly brewed coffee, tea, fruit infusions & petit fours

(Items with a \*\* are subject to a per head supplement)

GF - Gluten Free • DF - Dairy Free • V - Vegetarian • VG - Vegan



# summer menu

JUNE • JULY • AUGUST

## starters

Cumin roasted carrot and courgette salad with pickled girolles and a pistachio, basil dressing (VG, GF)

Tomato tarte Tatin with whipped goats' cheese and black olive caramel (V)

Salted mackerel, wasabi potato salad, pickled kohlrabi and nasturtium leaf (GF, DF)

Darjeeling tea cured salmon with sushi nori, iced tea dressing and a spring onion and radish salad (GF, DF)

Picked ham hock with set green pea mousse, violet mustard and sourdough crumb

Chargrilled peach with smoked duck, salsa verde and salted pecans (GF, DF)

## main courses

Roasted Cornish cod with summer truffle mash, leek and green pea fricassee and a chive and caviar sauce (GF)

Pressed belly of new season lamb with smoked aubergine purée, Cotswold gold mash potato, wilted greens and provençale jus (GF, DF)

Cornish guilt head bream with a tomato and olive tart and an artichoke and rocket dressing (DF)

Summer vegetable and butter bean stew with bocconcini and salsa verde (V, GF)

Pancetta wrapped pork tenderloin with braised baby gem, white bean and potato fricassee and nasturtium oil (GF)

Giant couscous and feta stuffed peppers with pepper coulis and herb dressing (V)

## desserts

Crème fraîche mousse with gooseberry jelly and compote, and raspberry meringue (GF)

Black forest Bakewell with cherry sorbet

Passion fruit and white chocolate cheesecake with mango gel and coconut ice cream

Roasted strawberry and basil Pavlova (GF)

Pimms jelly with red berry and cucumber salad (GF, DF)

Chocolate orange crémeux with thyme candid orange and lavosh cracker

## Freshly brewed coffee, tea, fruit infusions & petit fours

GF - Gluten Free • DF - Dairy Free • V - Vegetarian • VG - Vegan

# autumn menu

SEPTEMBER • OCTOBER • NOVEMBER

## starters

- Smoked Cotswold venison, pickled mushrooms, puffed rice and parsley dressing (GF, DF)  
Caramelised carrot and cumin soup with cumin oil (V,GF)
- Terrine of spiced game with pain d'épices crumb and black cherry chutney (DF)
- Gin cured chalk trout with salted fennel, turmeric mayonnaise and dill dressed cucumber (GF, DF)
- Sweet potato and squash croquette with red pepper dressing and rocket (V, DF)
- Wood pigeon boudin with red cabbage purée, char roasted kohlrabi and hazelnut pangritata

## main courses

- Roast Cornish hake with Swiss chard, rösti potato and kelp butter sauce (GF)
- Cotswold venison haunch with roasted carrot and pistachio crumb, beetroot ketchup and Cotswold gold mash
- Parsley and Parmesan polenta with roasted courgette and salsa verde (V, GF)
- Corn-fed chicken breast with sweetcorn purée, sautéed new potatoes, sherry roasted onion, cavolo nero and pickled girolles (GF)
- Butternut squash and sage risotto with crispy sage (VG, GF)
- Stuffed Torbay sole with shrimp and cucumber beurre blanc, wilted greens and fondant potato (GF)

## desserts

- Port roasted fig and ginger cheesecake with port syrup and orange sorbet
- Autumn blackberry and apple mousse with shortbread crumb and vanilla ice cream
- Douglas fir panna cotta with lemon gel, peanut butter cake and raspberries
- Chestnut parfait with rosemary poached pears and coco syrup (GF)
- Tonka bean crémeux with milk ice cream (GF)
- Raspberry and custard tart raspberry sauce

*Freshly brewed coffee, tea, fruit infusions & petit fours*

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# winter menu

DECEMBER • JANUARY • FEBRUARY

## starters

- Pork shoulder croquette with burnt apple sauce and picked shoots
- Jerusalem artichoke soup with lovage oil (V, GF)
- Roasted beetroot with Oxford blue cheese, watercress gel and hazelnut pangritata (V)
- Pomegranate cured Arctic char with horseradish cream, watercress and pickled radish (GF)
- Guinea fowl boudin with pickled kohlrabi, tarragon mayonnaise and crispy kale (GF)
- Cornish sole galantine with curry salted cauliflower and a caper, raisin and pomegranate dressing (GF)

## main courses

- Roasted monkfish with artichoke purée, sautéed potato, rainbow chard and salsa verde (GF)
- Guinea fowl with celeriac purée, rosemary potato pave, sprout tops and wild mushroom jus (GF)
- Roasted Aylesbury duck breast with red cabbage ketchup, potato rösti, kale and blackberry sauce (GF)
- Celeriac and honey tarte Tatin with chestnut salsa verde (V)
- Cornish hake with braised baby gem, potato pave, charred leek and a caviar tartare beurre blanc (GF)
- Spice roasted cauliflower steak with caper raisin and pomegranate dressing (V, GF)

## desserts

- White chocolate brûlée with poached Yorkshire rhubarb (GF)
- Passion fruit and raspberry Pavlova (GF)
- Dulce de leche panna cotta with pickled apple and sugared pecans (GF)
- Spiced pineapple tarte Tatin with coconut sorbet
- Chocolate mousse bar with blood orange and meringue (GF)
- Maple curd bavaois with walnut granola and poached pear

*Freshly brewed coffee, tea, fruit infusions & petit fours*

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# sharing menu

Slow roasted spiced pork porchetta with roasted apples (DF)  
Sage and garlic spatchcock chicken with giant couscous salad and roasted plum tomatoes (DF)  
Sticky BBQ slow cooked beef brisket with pickled slaw (GF, DF)  
Chilli and brown sugar roasted rib eye of beef with sherry vinegar roasted onions (GF, DF)  
Harissa roasted lamb shoulder with apricot and chilli couscous (DF)  
Spice roasted corn fed chicken with tikka dahl and cucumber yogurt (GF)  
Roasted plaice fillet with a shrimp and cucumber butter (GF)  
Yeast roasted cauliflower with black sesame mayonnaise and Waldorf salad (V, GF)  
Roasted squash with chicory and pesto dressing (VG, GF)

## All served to the table with your choice of:

Roasted potatoes, buttered new potatoes, creamy mash or spice braised rice

## Along with your choice of:

Mixed seasonal vegetable bowl or mixed seasonal salad bowl

## And

Rustic bread with butter, balsamic and oil

## Desserts

### Please choose one of the following:

Chocolate chip cookie cake  
Mixed berry Pavlova with berry coulis (GF)  
Plum and rosemary tart with vanilla cream  
Classic sherry trifle  
Chocolate mousse with poached black cherries (GF, can be made VG)  
Rhubarb and ginger crumble with crème anglaise  
Apple tarte Tatin and custard

## Freshly brewed coffee, tea, fruit infusions

GF - Gluten Free • DF - Dairy Free • V - Vegetarian • VG - Vegan



# bowl food

## COLD

Sesame roasted tiger prawns with Asian slaw and a pomegranate and cashew dressing (GF, DF)  
Vegetable salad with roasted pepper hummus (VG)  
Heritage beetroot with whipped goats' cheese, pickle liquor and onion ash (V)  
Roasted artichoke, carrot and smoked almond salad with aged Parmesan and sherry caramel (GF)  
Home cured Scottish salmon with crème fraîche, dill oil and caviar (GF)  
Gazpacho with lemon and basil oil (VG)  
Rabbit and ham pie with piccalilli (DF)  
Roasted sweet potato and chickpea with tahini dressing (VG)  
Roasted squash with chicory and pesto dressing (VG)  
Mexican spiced chicken with black bean hummus and pickled onions (GF, DF)

## HOT

Roasted sweet potato and spinach dhal (VG, GF)  
Confit duck croquette with iced lettuce, blood orange gel and pickled vegetables (DF)  
Roasted chalk trout with cauliflower purée and smoked almond pesto (GF)  
Curried Cornish monkfish with lentil dhal and mint yoghurt (GF)  
Twenty four hour braised Shorthorn beef feather blade with celeriac purée (GF)  
Chimichurri grilled artichokes with herb polenta (VG, GF)  
Tikka marinated cauliflower, coconut cream, coriander and pomegranate (VG, GF)  
Pressed lamb belly, greens and mint jelly (GF, DF)  
Saffron arancini with paprika mayo (V)  
Venison and smoked bacon Wellington with beetroot ketchup (DF)

## SWEET

Set white chocolate brûlée with blackberry purée (GF)  
Decedent triple chocolate brownie with crème fraîche and poached cherries (GF)  
Blackcurrant cheesecake  
Rice milk and coffee jelly with nut granola and red berry (VG)  
Vegan chocolate mousse with raspberry and pistachio (VG)  
Mini seasonal Pavlova (GF)  
Chocolate Bakewell with clotted cream  
Spiced orange cake with ginger cream

GF - Gluten Free • DF - Dairy Free • V - Vegetarian • VG - Vegan



# *cold fork buffet*

## **Please choose 4 meat/fish and 2 vegetarian options:**

Harissa chalk trout with crème fraîche and pomegranate (GF)  
Adobado Mexican chicken thighs (GF)  
Charcuterie platter (GF)  
Antipasti board (V, GF)  
Smoked salmon with pickled kohlrabi (GF, DF)  
Roasted vegetable tart (V)  
Oxford blue cheese and watercress quiche (V)  
Honey and mustard glazed chipolatas (DF)  
Crudité pots (VG, GF)  
Rare roast beef with horse radish crème fraîche (GF)  
Crayfish cocktail (GF)  
Honey and mustard roast Wiltshire ham (GF)  
Carrot and cumin falafel (VG, GF)  
Soused mackerel escabeche (GF, DF)  
Lamb koftas (GF)

## **Served with freshly cut rustic breads**

## **Please choose 5 from the following salad options:**

Tabbouleh salad (DF)	Caesar salad
Asian slaw with pomegranate and cashew dressing (GF, DF)	Penne pasta salad with grilled artichokes, feta and a lemon basil dressing
Roasted carrot and feta salad with basil dressing (GF)	Roasted sweet potato and chickpea with tahini dressing (VG, GF)
Beef noodle salad with chili dressing (DF)	Spiced bean chopped salad (VG, GF)
New potato salad with chive sour cream (GF)	Yeast roasted cauliflower and pecan salad with a sumac herb dressing (GF, DF)
Quinoa superfood salad (VG, GF)	Spiced beetroot and baby spinach salad (VG, GF)
Plum tomato, giant couscous and olive salad with parsley dressing (DF)	Saffron rice with chopped herbs and sultanas (GF, DF)
Fattoush with herb buttermilk (GF)	
Baby spinach with pickled onions and hazelnut pangritata (DF)	

## **Please select 2 options from our buffet desserts menu**

*Freshly brewed coffee, tea & fruit infusions*

GF - Gluten Free • DF - Dairy Free • V - Vegetarian • VG - Vegan



# *hot fork buffet*

## **Please choose 2 meat, 1 fish and 1 vegetarian option:**

Baked College sausages and roasted onion thyme gravy (DF)  
Slow cooked Moroccan spiced lamb and apricot tagine (GF, DF)  
Chipotle spiced chicken thighs with sweet potato wedges and coriander yoghurt (GF)  
Ras el hanout slow roasted mushrooms with haloumi and parsley (V, GF)  
Roasted butternut squash quinoa with rocket and salsa verde (VG,GF)  
Aubergine Parmigiana (V, GF)  
Macaroni cheese topped with BBQ marinated slow cooked beef feather blade  
Butterbean & vegetable tagine (VG, GF)  
Wild mushroom pasta bake (V)  
Sweet potato and lentil dhal (VG, GF)  
Mexican spiced chicken breast with coriander and sour cream (GF)  
Tikka roasted cauliflower with mint yogurt and toasted almonds (V, GF)  
Twenty four hour braised beef feather blade with red wine jus (GF)  
Chilli and lemon grass roasted chalk trout (GF, DF)  
Slow cooked beef with red wine and chestnut mushrooms (DF)

## **All served with**

Roasted baby new, steamed rice, or couscous

## **and a choice of**

Mixed leaf salad or seasonal mixed vegetables

## **Please select 2 options from our buffet desserts menu**

*Freshly brewed coffee, tea & fruit infusions*

GF - Gluten Free • DF - Dairy Free • V - Vegetarian • VG - Vegan



# buffet desserts

Apple and sultana crumble with custard  
Dark chocolate and raspberry tart  
Lemon meringue pie  
Chocolaty chocolate brownie  
Chefs seasonal Pavlova (GF)  
Chocolate mousse with poached berries (can be made VG)  
Blackcurrant cheesecake  
Sticky toffee pudding and toffee sauce

## **Chef's assiette of desserts**

(Chefs choice, creating a variety to compliment your chosen occasion)

GF - Gluten Free • DF - Dairy Free • V - Vegetarian • VG - Vegan



# bbq menu

## **Please choose 4 meat/fish and 2 vegetarian options:**

College sausages  
Roasted vegetable kebabs with chimichurri (VG, GF)  
35 day dry aged beef burgers (GF, DF)  
Adobado chicken thighs (GF, DF)  
Cotswold beef peppered minute steaks \*\* £1.00  
Vegetarian sausages (VG, GF)  
Curried monkfish tail (GF, DF)  
Five bean veggie burger (V, DF)  
BBQ corn on the cob with spiced butter (V, GF)  
Haloumi and vegetable skewers (V, GF)  
Chilli and mint marinated Barnsley chop (GF) \*\* £2.00  
Lamb koftas (GF, DF)  
Mackerel parcel dressed with a dill and parsley citrus oil (GF, DF)  
Tikka marinated BBQ cauliflower (VG, GF)  
Lemon and pepper chicken skewer with basil dressing (GF, DF)  
Sticky BBQ beef brisket (GF, DF)

## **Please choose 3 from the following salad options:**

Tabbouleh salad (DF)  
Asian slaw with pomegranate and cashew dressing (GF, DF)  
Roasted carrot and feta salad with basil dressing (GF)  
Beef noodle salad with chilli dressing (DF)  
New potato salad with chive sour cream (GF)  
Quinoa superfood salad (VG, GF)  
Plum tomato, giant couscous and olive salad with parsley dressing (DF)  
Fattoush with herb buttermilk (GF)  
Baby spinach with pickled onions and hazelnut pangritata (DF)  
Caesar salad  
Penne pasta salad with grilled artichokes, feta and a lemon basil dressing  
Roasted sweet potato and chickpea with tahini dressing (VG, GF)  
Spiced bean chopped salad (VG, GF)  
Yeast roasted cauliflower and pecan salad with a sumac herb dressing (GF, DF)  
Spiced beetroot and baby spinach salad (VG, GF)  
Saffron rice with chopped herbs and sultanas (GF, DF)

## **Please select 2 options from our buffet desserts menu**

*(Items with a \*\* are subject to a per head supplement)*

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# finger buffet

Selection of sandwiches on white and wholemeal bread

Selection of freshly filled rolls

Grilled chicken and mayo wraps

Poached salmon and crayfish wraps

Red onion and goats' cheese tart (V)

Pork and apple sausage rolls

Chorizo, sweetcorn and black bean taco

Mexican spiced chicken skewer (GF, DF)

Lamb koftas (GF, DF)

Vietnamese vegetable roll (VG, GF)

Roasted vegetable tart (V)

Mini jacket potato with crème fraîche and caviar (GF)

Mackerel pate on toast

Quiche Lorraine

Blue cheese scones with herb cream cheese (V)

Pheasant skewer with soy and chilli marinade (GF, DF)

Spinach and sweet potato pakoras (V)

Pork pie

Chacuterie forks (GF, DF)

Antipasti skewer (V)

Chilli and garlic tiger prawns (GF, DF)

Hummus dipping pots (VG, GF)

Chicken Caesar gem leaves (GF)

Spinach and feta tart (V)

Roasted sea trout and caviar vol au vents

Plum tomato bruschetta (V)

## DESSERTS

Mini dark chocolate tart

Spiced orange cake

Mixed macarons

Mini seasonal Pavlova (GF)

Apple and cinnamon crumb cake

Seasonal cheesecake pieces

Fruit Skewer (VG)

GF - Gluten Free • DF - Dairy Free • V - Vegetarian • VG - Vegan



# evening food

Cured meat and cheese grazing table

Antipasti grazing table (V)

Macaroni cheese (V)

(with BBQ slow cooked beef feather blade \*\* £1.00)

Bacon sarnies

Mini cottage pie (GF)

## Nacho station (V)

(Tortilla chips, tomato salsa, grated cheese, sour cream, black bean hummus and jalapenos)

Pork and apple sausage roll

Caramelised carrot and cumin Wellington (V)

Vegan butterbean stew (VG)

*(Items with a \*\* are subject to a per head supplement)*

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# Christmas Party Menu



## starters

- Gravlax salmon with dill mayonnaise, pickled shallots and pangritata (GF)
- Celeriac soup with Cotswold gold truffle oil (V, GF)
- Confit game leg terrine with cranberry gel and brioche (DF)
- Wild mushroom and chestnut tart with braised chicory and lovage oil (VG)

## main courses

- Roasted Norfolk bronze turkey parcel with sage and cranberry stuffing
- Cornish hake with rösti potato, sea vegetables and a white wine and caviar sauce (GF)
- 24 hour braised Shorthorn beef feather blade with celeriac purée, potato rösti and sprout tops (GF)
- Beetroot Wellington with beetroot ketchup and caramelised pecans (VG)

## desserts

- Christmas pudding with rum sauce and kirsch cherry compote
- Baileys and white chocolate cheesecake with coco syrup and sugared walnuts (V)
- Coconut chocolate mousse with honeycomb and apricot star anise salsa (VG, GF)
- Selection of British cheese and biscuits \*\* £3.00

Freshly brewed coffee, tea,  
fruit infusions & mince pies

*(Items with a \*\* are subject to a per head supplement)*

GF - Gluten Free • V - Vegetarian • VG - Vegan



OXFORD *fine* DINING

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## *allergens*

Whilst we have kitchen protocols in place designed to address the risk of cross-contamination of allergens, our kitchens are busy environments.

As such, we cannot guarantee the total absence of allergens in our kitchens. If you have any questions please do not hesitate to ask one of our team

Allergen information by dish is contained in our Allergen menu which is available on request.



# wine menu

## HOUSE WINES

### *white*

- 1. Tarabilla Blanco, Bodegas Gallegas, Galicia, Spain** £15.95  
A delicious blend, full of fresh green apple, citrus and pear flavours, with attractive balance and a clean, crisp finish.

### *red*

- 2. Solano Tinto, Bodegas Gallegas, Galicia, Spain** £15.95  
Superbly smooth flavours of blackcurrants and black cherries.

### *rosé*

- 3. Le Bois Des Violettes Rosé, South of France** £16.50  
Fresh and crisp, with very subtle strawberry fruit and a dash of sweet spice. This is a structured and vibrant wine. (VG)

### *sparkling wine*

- 4. La Gioiosa Spumante, Italy** £19.50  
This is a delicate wine with fresh apple and floral flavours. It is well balanced with fine bubbles and a pleasingly dry finish.

VG - Vegan

Prices are subject to vat at the prevailing rate



# wine menu

## MAIN LIST

### *white*

- 5. Alfredini Garganega Pinot Grigio, Italy** £17.50  
Refreshing and crisp with aromas of limes, grapefruits and lemons making this well balanced wine very easy to drink. A perfect aperitif for easy drinking. (VG)
- 6. Bantry Bay Chenin Blanc, South Africa** £16.75  
Chenin Blanc is originally from the Loire Valley in France but the South Africans have really made a name for this grape variety. An aromatic, off-dry wine with hints of tropical and citrus fruit on the nose and palate. Great with spicy food. (VG)
- 7. Stonebuck Sauvignon Blanc, South Africa** £18.95  
Highly aromatic with intense asparagus, grass and guava notes providing an amazing bouquet. The palate is a delicate mix of citrus fruit and mineral texture. (VG)
- 8. Picpoul Plo d'Isabelle, Picpoul de Pinet, South of France** £19.95  
Hugely popular at the moment, Picpoul de Pinet offers crisp and zesty whites. Made from the rare Picpoul grape. Refreshingly dry and vibrant with a nose of lemon and lime fruit and hints of green herbs. Perfect with fish. (VG)
- 9. Luis Felipe Edwards Signature Series Viognier Reserva, Chile** £19.25  
Light and fresh, yet intensely aromatic. Flavours of peach, apricot and ripe pears cascade across the palate, finishing with a refreshing acidic lift and gentle mineral grip.
- 10. Finger Post, Sauvignon Blanc, Marlborough New Zealand** £20.75  
An elegant Sauvignon Blanc with aromas of gooseberries and tropical fruit leading to a crisp and refreshing finish.
- 11. 'C' Chablis, Burgundy, France** £29.95  
Pale golden colour and a youthful citrus nose with spring blossom nuances. The palate is fresh and harmonious, with nicely focused fruit character and a lingering stony texture on the finish.
- 12. Pouilly Fumé Grebet, Les Chants de Cri, Loire Valley, France** £31.75  
Coming from one of the very best quality slopes in Pouilly, this is elegant and classy showing bright fruit and a fine minerality.
- 13. Puligny-Montrachet, Jean-Louis Chavy, Burgundy, France** £42.00  
Neither overtly fruity nor over-oaked, Jean-Louis Chavy's wines are extremely well balanced, emphasising the classic minerality of Puligny-Montrachet.

VG - Vegan

Prices are subject to vat at the prevailing rate



# wine menu

## MAIN LIST

### red

- 14. Two Ridge Trail Merlot** £17.50  
This wine is everything an Australian Merlot should be, easy drinking with soft supple tannins and lots of ripe black fruits to give a plummy character.
- 15. Baron de Baussac Carignan Bieilles Vignes, Vin de Pays de l'Hérault, France** £18.95  
An indigenous grape variety of the Languedoc, Carignan produces dark ruby red wines with plenty of body. Crammed with black cherry fruit and lifted by subtle vanilla aromas from a touch of oak ageing. Fantastic with game and hearty French style food.
- 16. Oltre Passo Primitivo, IGT Salento, Italy** £20.25  
A nose of warm prunes, dates and figs, with hints of sweet spice. Full and voluptuous, the mouth-feel is soft and plush, with toasty notes that linger on the finish. (VG)
- 17. Marques De Laia Crianza, Rioja, Spain** £21.75  
Aromas of ripe red fruits with a subtle floral bouquet and notes of cinnamon and clove. A great all round Rioja that goes well with lamb or cured meats. (VG)
- 18. Capillo de Varro Malbec, Patrice Calvet, Argentina** £21.95  
An intense nose of plum and bramble; fulsome on the palate, delivering a swathe of ripe, fresh black fruit held together by lush tannins. A classic match to hearty red meat.
- 19. Château Méaume, Bordeaux Supérieur, France** £24.95  
A small British-owned estate close to St-Emilion and Pomerol, Château Méaume has been gaining a reputation for excellent value for many years. A nose of fruitcake, spice and ripe plummy fruit. Soft and rich on the palate, with blackcurrants, plum and smoky cedar wood.
- 20. Three Realms Pinot Noir, Romainia** £21.50  
This wine is a newcomer to our list and is already a favourite. This has all the classic bright red fruit flavours and spicy note you would expect from a Pinot Noir. (VG)
- 21. Ségla, Margaux, Bordeaux, France** £42.50  
It is a wine with excellent concentration and poise. Showing fragrant notes of ripe fruits, violets and cedar with beautiful length and delicate tannins. With great structure and balance and a long finish.

VG - Vegan

Prices are subject to vat at the prevailing rate

# wine menu

## MAIN LIST

### dessert wines – half bottles

- 22. Vistamar Late Harvest Moscatel, Limarí Valley, Chile** £15.95  
Aromas of white flowers, peach and apricots and quince carry through a palate of more ripe stone fruits and dried fig flavours. Match with sticky puddings, sweet fruit cheesecake or rich blue cheese.
- 23. Elysium Black Muscat, Andrew Quady, California** £19.95  
Elysium is Greek for heaven, a fitting association for this excellent wine made by Andrew Quady. Virtually black in colour, with a rose-like aroma, very intense on the palate and full of fantastic rich velvety fruit. One of the few wines that can stand up to chocolate puddings.
- 24. Royal Tokaji Late Harvest, Hungary** £20.95  
Pale green-gold colour. The nose is more delicate than many a Tokaji, with aromas of ripe peach, exotic fruit and blossom. Moderate palate weight, with a fine balance of intense sweetness and acidic lift.

### port

- 25. Croft Port Late Bottled Vintage, Portugal** £29.00  
Croft LBV was developed to satisfy the demand for a high quality ready to drink alternative to vintage port, for everyday consumption. Full bodies and bursting with ripe blackcurrant flavours.

### sparkling wine

- 26. Cava Calamino, Spain** £18.75  
Displaying plenty of apple and toast flavours, yet intensely dry and mouth-watering. A perfect drink to serve at a party, especially on a hot summer. (VG)
- 27. Prosecco Corte Alta NV, Italy** £21.50  
Delicate and aromatic with a light body and fine bubbles, this wine carries plenty of fresh peach, pear, apricot and apple with a revitalising finish. Enjoy on its own as an aperitif or as an accompaniment to canapés. (VG)
- 28. J de Telmont Grande Réserve, Champagne, NV, France** £32.50  
One of the few remaining, family owned Champagne houses, De Telmont produces this excellent non-vintage in a medium bodied, soft and fruity, classically yeasty style. Fabulous value.
- 29. Laurent-Perrier Brut, NV, Champagne, France** £39.95  
A lighter house style. Subtle citrus, toast and spice predominate this perfectly balanced Champagne, with a strong structure giving the wine good food compatibility.

VG - Vegan

Prices are subject to vat at the prevailing rate



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# K

**irtlington Park Polo Club** is set in the glorious English heritage countryside of Oxfordshire with the fabulous back drop of Stunning Kirtlington Park.

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The polo club welcomes everyone to come and join us in experiencing the thrills and excitement of a polo match and the beautifully groomed horses. Enjoy the relaxing and social environment of the club house situated next to the beautiful ground No.1 making an ideal trip out for family and friends.

Kirtlington Park Polo Club prides itself on its friendly environment and welcomes groups large and small to enjoy picnics by the pitch refreshments from the licensed Club house bar or something more sophisticated with a bespoke event tailored to your needs from our partners at Oxford Fine Dining Ltd.

Why not make a weekend of polo, shopping and site seeing? With Bicester village just 5 minutes away, the fabulous Varsity city of Oxford and surrounding attractions like Blenheim Place an afternoon watching the polo while enjoying a cold glass of bubbles makes a perfect weekend break.

Are you looking for that unique venue to hold a wedding, party or special occasion? Kirtlington Park Polo Club can cater for groups of 10-150 plus, and can tailor the perfect experience for you and your guest with polo as the back drop for more information please email us.

FOR PLAY DATES AND MATCH SCHEDULES PLEASE SEE THE WEBSITE FOR DETAILS

Kirtlington Park Polo Club, Park Farm, Akeman St. Kirtlington Oxon. OX5 3JQ Tel . 01869 350 138



**KIRTLINGTON PARK**  
- POLO CLUB -

For more information please see our

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