

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
£8.75

Smoked Salmon

with avocado purée, pickled cucumber, pink radish and croutons
£9.00

St Cuthbert's Cheese, Leek and Pancetta Tart

with caramelised onion purée, crisp shallots, pancetta and grain mustard dressing
£7.75

Can be adapted for vegetarians

Ballotine of Goats' Cheese

with toasted pine nuts and beetroot textures
£8.00

Crispy Sweet Potato and Cauliflower

Beignet

with marinated artichokes and romesco dressing
£7.75

Suitable for vegan

Soup Menu

All soups can be adapted for vegan diets

Roast Tomato, Red Pepper and Basil

with crumbled feta
£5.75

Carrot and Coriander

with crème fraîche
£5.75

Celeriac, Potato and Rosemary

with dill oil
£5.75

Leek and Potato

with truffle dumplings
£5.75

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Roast Pork Loin Escalope

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

£27.25

Roast Chicken Breast

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

£26.75

Vegetarian Alternative

Pumpkin Ravioli

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

£25.50

Duchess Mushroom Tartlet

with parsnip purée, baby spinach, roast celeriac and cep sauce

£25.50

Can be adapted to for vegan diets

Jerusalem Artichoke Risotto

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

£25.50

Can be adapted to for vegan diets

Main Courses

Seared Chicken Breast

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

£26.75

Roasted Lamb Rump

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

£30.25

Pan-Fried Salmon

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

£26.75

Banqueting Menu

Desserts

with poached fruits and sorbet

Foret Noire

with Amaretto biscuit, cherries and cherry sorbet

All priced at £8.50

White Chocolate and Raspberry Truffle

with torched meringue & raspberry sorbet

Chocolate and Salted Caramel Torte

with malted milk ice cream and chocolate crisp

Freshly Brewed Coffee

& mints

£4.00

Passion Fruit and Mango Cheesecake

with passionfruit sorbet and coconut biscuit

Treacle Tart

with caramel ice cream and brandy snap tuile

Vegan Chocolate brownie

 Denotes vegetarian

Minimum spend per head is £43.50

All prices are valid until 30 September 2025 and include VAT at the standard rate.