Oriel College Banqueting Menu

Prices exclude Vat

Autumn/Winter 2016-17

To Start
(please choose one)

V. Vegetable Brown Onion Soup, Parmesan Crouton - £6.10
Smoked Salmon and Crème Fraiche Chive Tart, Lemon Dressing - £8.30
Terrine of Pressed Pork and Veal wrapped in Bacon, Sauce Gribiche and Toasted Brioche - £8.90
Pigeon Salad with Pear Puree, Feta and Watercress - £9.15
Bresaola, Roast Fig and Rocket Salad with Aged Balsamic - £8.30
V. Goats Cheese Panna Cotta with Beetroot, Pine Nuts and Rocket - £8.05

Fish Courses
(please choose one if desired)

Seafood Cocktail - £7.85
Thai Fish Cakes, Thai Salad - £7.85
Roast Hake Caponata - £8.05

Sorbet Courses
(please choose one if desired)

Mojito Sorbet - £3.55
Elderflower Sorbet - £3.45
Cranberry Sorbet - £3.45

Main Course
(please choose one)

Honey Roasted Duck, Spring Roll, Bok Choi, Sweet Potato and Lemon Grass Sauce - £26.45
Roast Seabass with Haricot Beans, Artichoke, Wild Mushrooms and Olivetti Potatoes with Vanilla Oil - £25.95
Breast of Chicken or (Pheasant from OCT – FEB), Watercress Subrics, Chantenay Carrots, Chateau Potato - £22.45
Roast Hogget of Lamb with Cumin, Ratatouille, Dauphinoise Potato and Tomato Jus - £29.30
Loin of Venison, Spiced Lentils and Roast Salsify with Fondant Potato and Juniper Port Sauce - £31.90
Braised Feather Beef, Roast Root Vegetables, Horseradish Creamed Potato & Bordelaise Sauce - £22.45
Vegetarian Main Courses
(please choose one)

Wild Mushroom Bavarois, Root Vegetables, Garlic Truffle Cream - £18.00
Spiced Sweet Potato coated in Panko Crumbs with Grilled Haloumi, Cherry Tomatoes - £18.00
Filo Parcel of Curried Cauliflower, Feta on Coriander served with Pomegranate and Green Chilli Yogurt - £18.00
Jerusalem Artichoke Risotto with Baby Leeks - £18.00
Pumpkin Ravioli with Baby Spinach and Sage with Toasted Pumpkin Seeds - £18.00

Desserts
(please choose one)

Treacle Tart and Clotted Cream Ice Cream with Freeze Dried Raspberries - £7.85
Earl Grey Tea Crème Brulee with Ginger Biscuit - £7.75
Chocolate Salted Caramel Torte with Oranges - £8.05
Lime and Ginger Cheese Cake with Lychee Coconut Macaroon - £7.85
Selection of Plated Cheeses - £9.10

Coffee - £2.55
Coffee & Mints - £3.60
Coffee & Petits Fours - £4.20

**Please let the conference team know all menu/drinks choices, along with any allergies or special dietary requirements at least 2 weeks before your event. The catering team are able to cater for most requirements when informed in advance. Last minute requests may not be catered for.**