Oriel College Banqueting Menus
Prices exclude Vat

Spring/Summer Menu 2017

To Start
(please choose one)

V. Hot or Chilled Roast Tomato Soup with Cherry Tapenade Oil - £6.05
Tartar Salmon & Smoked Salmon Pickled Beetroot - £8.35
Asparagus Spears, Prosciutto, Rocket and Aged Balsamic - £8.00
Smoked Chicken, Pineapple and Mango Salsa - £8.05
V. Wild Mushroom & Baby Spinach Tart, Vegetable Dressing - £7.90
V. Sweet Potato & Goats Cheese Terrine, Leek and Truffle Dressing - £8.00

Fish Courses
(please choose one)

Blow Torch Mackerel, Kohlrabi, Horseradish, Apple and Dill - £7.50
Smoked Haddock Caesar Salad - £7.50
Watermelon and Chilli Tiger Prawns - £8.05

Sorbet Courses
(please choose one)

Pimms and Mint Sorbet - £3.40
Cucumber, Lime & Basil Sorbet - £3.45
Limon cello Sorbet - £3.45

Main Course
(please choose one)

Monkfish, Ratatouille, Saffron Potato, Fennel Pastis Sauce - £25.90
Guinea Fowl Breast, Chorizo and Wilted Greens, Fondant, Parsley Gremolata - £24.75
Lamb Fillet, Crushed Minted Peas, confit pepper and Onion, Harissa Sauce - £27.60
Sirloin of Beef Forestiere Garnish, Béarnaise Sauce - £27.05
Roast Duck Breast, Pak Choi, Water chestnuts, Wasabi Mash, Honey & Soy Sauce - £27.05
Vegetarian Main Courses
(please choose one)

- Pea, Courgette & Saffron, Risotto with Pea Shoots - £17.85
- Baked Pepper, Vegetable Tagine and Chick Peas, Dried Fruits and Couscous - £17.85
- Ravioli with Peppers, Swiss chard and Smoked Cheese - £17.85
- Filo Parcel of Spiced Squash and Aubergine, Wild Rice, Carrot & Curry Sauce - £17.85
- Portobello Mushrooms, Grilled Halloumi & Asparagus, Basil Oil - £17.85

Desserts
(please choose one)

- Summer Berries Pudding with Clotted Cream - £7.75
- Passion Fruit Posset, Orange Jelly - £7.50
- Chocolate Nut Mousse Pyramid, Fresh Raspberries and Coulis (Contains Nuts) - £8.00
- White Chocolate Panna Cotta with Raspberry and Blueberries - £7.90
- Rhubarb and Custard Crème Brûlée, Ginger Shortbread - £7.50
- Selection of Plated Cheeses - £9.10

Coffee - £2.90
Coffee & Mints - £4.05
Coffee & petit Fours - £5.75

**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.**