



BANQUETING MENUS
&
WINE LIST

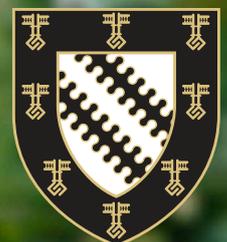
APRIL – SEPTEMBER 2019



EXETER
COLLEGE
OXFORD

Welcome to Exeter College

Exeter College has a proud history of catering at a very high level for functions of varying sizes. We regularly host dinner in our Dining Hall for the Said Business School, local and national organisations and many University departments. In 2017 we entertained the King and Queen of Spain, hosted the Chancellors court of Benefactors annual dinner and provided fine dining for over 200 events throughout the year. Our Head chef, Mark Willoughby, co-ordinates our team of chefs and is always available to discuss menus and planning. Our excellent food, helpful in-house serving staff and Dining rooms dating back to the 17th Century produce a package that will ensure an enjoyable evening for all.



How to book a Banquet at Exeter College

Our plan is to make the whole process from booking the dinner right through to paying the invoice as straight forward and as easy as possible.

- Email the Steward at conferences@exeter.ox.ac.uk or phone (01865) 279653 to arrange a tour of the college and check availability.
- Complete and return the booking form. A confirmation will be sent to you with a quotation based on your requirements.
- Three weeks prior to the event ~ choose a menu package, your wines for the event and send them to us. We will confirm these arrangements.
- One week prior to the event ~ confirm final numbers and dietary requirements. Again we will confirm these arrangements.
- One week after the event~ an itemised invoice will be emailed to you for payment within three weeks.



Pre-Dinner



Fellows' Garden



View from the Fellows' Garden



PRE-DINNER DRINKS AREAS

We have a number of locations that can be used for pre-dinner drinks. During the summer months we can offer the Fellows' garden. This walled garden has one of the finest views in Oxford and it is an oasis of beauty in the centre of Oxford.

The Rector's Drawing room is the next largest area for pre-dinner drinks. With two large chandeliers and a Grand piano it's the perfect setting for canapes and champagne.

For smaller numbers we can also offer the Undercroft Bar and the Rector's Dining room for drinks.

CANAPES TO ACCOMPANY YOUR PRE-DINNER DRINKS

Whilst enjoying your pre-dinner drinks why not have canapes to start the evening?

We offer 5 canapes for £9.50 +VAT
Please choose from the following selection

Tuna Nori Roll with Soy and Ginger / Crab and Lemon Tart with Pickled Ginger / Blue Cheese, Mascarpone and Red Onion Confit Quichettes / Cherubs on Horseback – Dried Apricots wrapped in Streaky Bacon / Spiced Cheese and Parma Ham Straws / Mini Dill Pancakes with Salmon Caviar and Lemon Crème Fraiche / Parmesan and Rosemary Shortbreads with Roast Cherry Tomatoes and Feta Cheese / Smoked Salmon and Creamed Cheese / Focaccine Farcite with Mushroom and Thyme / Aubergine and Pine Nut Pizzette / Mini Cherry Tomato and Basil Pesto Galettes / Prawns with Ginger Mayonnaise in Coriander Tartlets / Prosciutto Wrapped Fig Skewers / Spicy Chicken Satay Sticks / Ginger and Hoisin Chicken / Chorizo Puffs.

Dining rooms

DINING HALL

The Dining Hall, dating back to 1618, provides an historic setting for banquets. The long, polished, wooden tables can seat a maximum of 154 guests (minimum 40 mid-week, 120 weekend). In the winter months we can offer a log fire and in the month of December we have a real Christmas tree tastefully decorated.

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RECTOR'S DRAWING ROOM

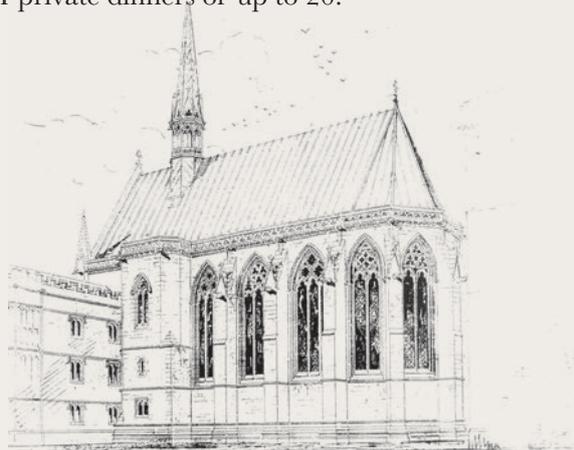
A unique opportunity to dine in the Rector's own Drawing Room. The Rector is the head of the college and has given permission for this room to be used for private dinners and receptions. We can accommodate a maximum of 30 on three round tables. We can also arrange one rectangle table for 22.

There is a private walled garden outside the room and this can be used for pre-dinner drinks.

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OLD BURSARY

Dating back to the 17th century, the room has views of the Fellows' garden and the Front Quadrangle. Used daily for Fellows' lunch, the Old Bursary can be used for private dinners of up to 20.



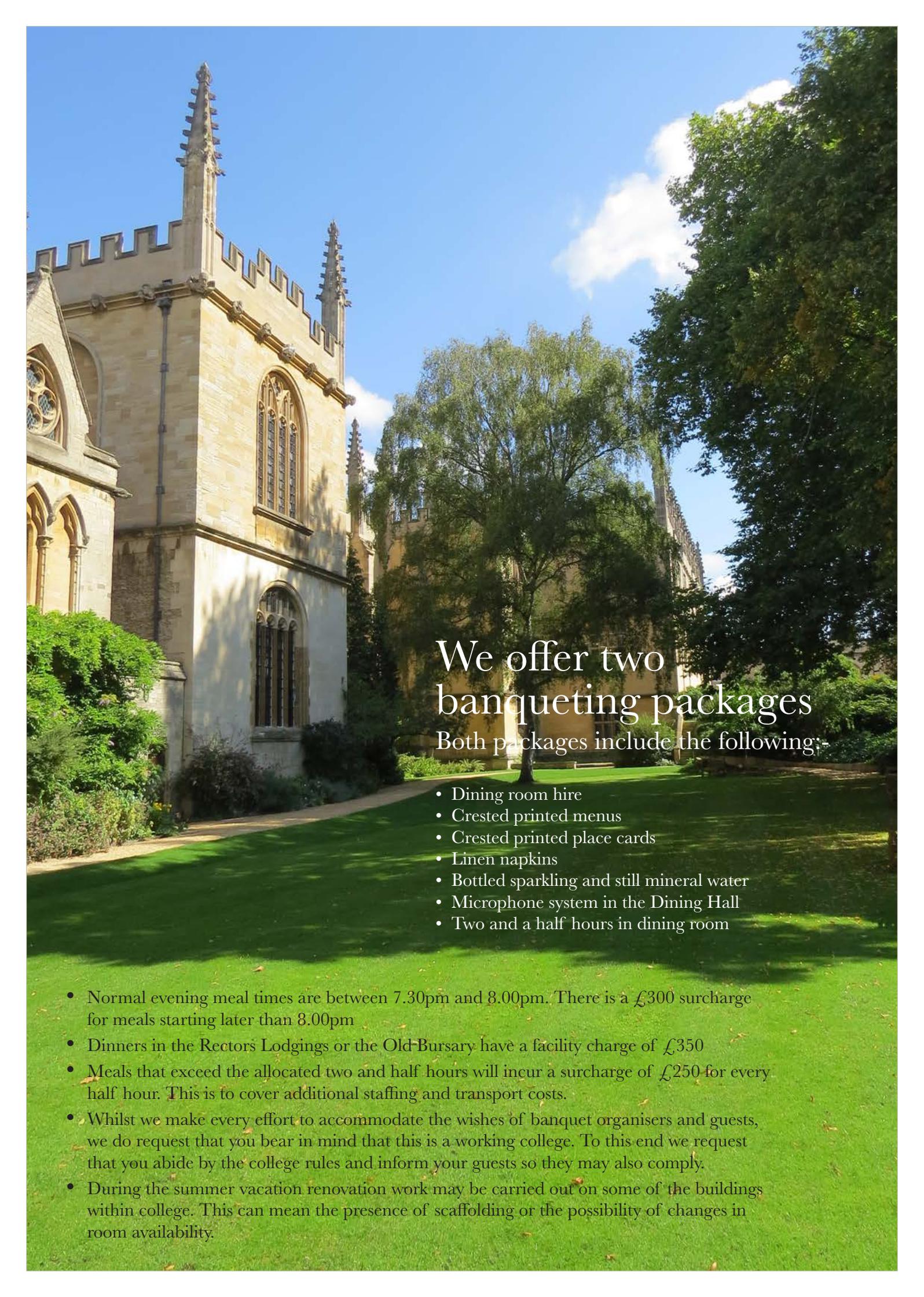
Dining Hall



Rector's Drawing room



Old Bursary



We offer two banqueting packages

Both packages include the following:-

- Dining room hire
- Crested printed menus
- Crested printed place cards
- Linen napkins
- Bottled sparkling and still mineral water
- Microphone system in the Dining Hall
- Two and a half hours in dining room

- Normal evening meal times are between 7.30pm and 8.00pm. There is a £300 surcharge for meals starting later than 8.00pm
- Dinners in the Rectors Lodgings or the Old-Bursary have a facility charge of £350
- Meals that exceed the allocated two and half hours will incur a surcharge of £250 for every half hour. This is to cover additional staffing and transport costs.
- Whilst we make every effort to accommodate the wishes of banquet organisers and guests, we do request that you bear in mind that this is a working college. To this end we request that you abide by the college rules and inform your guests so they may also comply.
- During the summer vacation renovation work may be carried out on some of the buildings within college. This can mean the presence of scaffolding or the possibility of changes in room availability.

PACKAGE £50.00+VAT PER PERSON

Please choose one starter, one main and one dessert course for your whole party.
You are also welcome to choose an alternative starter and main course for vegetarians.
Our chefs can adapt the menus to cater for all other dietary requests.

STARTER

Herb Marinated Heritage Tomato and Home Smoked Mozzarella Salad, Garlic Bread Chards

Salad of Melon, Serrano Ham, Croutons and Lamb's Lettuce, Maple Syrup Dressing, Mint Yoghurt

Crispy Parmesan Cod Cheeks, Spiced Cauliflower Puree, Pea Shoots, Balsamic Cream Dressing

Coronation Chicken Terrine; Pressed Chicken Terrine, Lightly Curried Mayonnaise, Mango Chutney, Pickled Carrot, Apple and Coriander Salad

MAIN

Black Treacle Cured Salmon Pavé, Sauté Potatoes, Steamed Asparagus, Creamed Sweetcorn Puree

Hickory Smoked Neck of Lamb Smoked With Garlic and Vine Tomatoes, Watercress Puree, Broad Beans, Spring Onions, Radish, Crispy Shallots

Olive Oil Poached Chicken, Marinated Wild Mushrooms, Potato Rosti, Soft Garden Herbs, Black Olive Crumb

Slow Cooked Crispy Pork Belly, Parisienne Potatoes, Pickled Baby Summer Vegetables, Lemon and Ginger Dressing

Banana Leaf Aromatic Cod, Crab Sauce, Coconut Rice, Gooseberry Compote, Runner Bean and Courgette Ragout

VEGETARIAN

Lemon Ricotta Ravioli on a Bed of Roasted Asparagus, Black Garlic Confit, Tomato Coulis, Micro Cress

Courgette, Spelt and Cumin Fritters, Vegetable Spaghetti, Cashew Salad

Spiced Roast Cauliflower Steak, Mixed Summer Greens, Poached Hen's Egg, Romesco Sauce

Banana Leaf Smoked Tofu, Coconut Rice, Gooseberry Compote, Runner Bean and Courgette Ragout

DESSERT

Matcha Green Tea Mousse Roulade, Yuzu Jelly, Limoncello Milkshake

Hibiscus Jelly, Mixed Summer Berries, Elderflower Sorbet, Roasted White Chocolate

Brown Sugar Meringues, Praline Cream Passionfruit Sorbet, Hazelnut Nougatine

Summer Pudding, Clotted Cream

Baked Croissant and Chocolate Pudding, Orange Custard

COFFEE & MINTS

PACKAGE £55.00+VAT PER PERSON

Please choose one starter, one main and one sweet course for your whole party.
You are also welcome to choose an alternative starter and main course for vegetarians.
Our chefs can adapt the menus to cater for all other dietary requests.

STARTER

Warm Scallop Mousse, Chargrilled Asparagus, Crispy Parma Ham, Fine Caperberry and Chive Dressing

Exeter Home Smoked Salmon, Celeriac, Fennel and Apple Slaw, Parmesan Wafer

Salt Baked Golden Beetroot, Pickled Candied Beetroot, Ragstone Mousse, Apple Gel, Roasted Hazelnuts, Micro Cress

Slow Cooked Pigeon Breast, Foie Gras Bon Bon, Pickled Quail Egg, Lentil and Raspberry Vinegar Dressing

MAIN

Slow Cooked Fillet Steak, Potato and Leek Rosti, Sauted Summer Greens, Madeira Jus, Black Truffle

*Smoked Duck Breast, Warm Crushed New Potato, Spring Onion, Black Olive and Tarragon Salad,
Honey and Grain Mustard Dressing*

*Cannon of Lamb, Apricot and Herb Crust, Panache of Mixed Vegetables, Fondant Potato,
Black Olive Tapenade, Goats Curd*

Baked Halibut, Roasted Salsify, Leeks and Chestnut Mushrooms, Tomato Concasse, Vanilla Butter Sauce

Spice Rubbed Venison Loin, Hazelnut Gnocchi, Mango, Chilli and Lime Salsa, Watercress Salad

VEGETARIAN

Asparagus, Red Onion and Blue Cheese Tart

Cauliflower and Coconut Fritters, Wilted Greens, Chipotle Chilli Jam

Hazelnut Gnocchi, Creamed Spinach, Poached Duck Egg, Tomato Concasse, Summer Herb Dressing

Portobello Mushroom Wellington Filled with Giant Cous Cous and Moroccan Spices

DESSERT

Dark Chocolate Soufflé, Orange and Ginger Sorbet

Peach Bellini, Peach Jelly, Chantilly Cream, Fresh Raspberry, Poached Peach, Pink Champagne Sorbet

*Battenberg White Chocolate Parfait, Black Cherry Parfait, Fresh Cherries, Kirsch, Black Cherry Compote,
Chocolate Sauce, Mocha Puff Pastry Chards*

Elderflower and Summer Berry Terrine, Clotted Cream, Mini Blueberry Muffin

Baked Almond Tart, Roasted Figs, Black Treacle Ice Cream

COFFEE & MINTS

WINES

White

SAUVIGNON BLANC, CENTRAL VALLEY, CHILE (PATO TORRENTE)

A fresh zesty style of Sauvignon, between the Loire & New Zealand in style. 'Pato Torrente' is the torrent duck, a large handsome duck resident in the Andes: its picture adorns the label £16.25

CHARDONNAY, CENTRAL VALLEY, CHILE (LADERA VERDE)

This has seen a little oak, which gives it a spicy character, and has a slightly floral aroma from a small addition of Sauvignon Blanc £16.50

PICPOUL DE PINET 'CUVEE RACINE' 2017

'Picpoul' the name of the grape, means 'the lip stinger': the wine is a fresh savoury unoaked white from the Languedoc coast that is delicious with fish & shellfish £22.75

SAUVIGNON DE TOURAINE (Les Desmoiselles) 2016

Light bodied & bone dry, with grassy Sauvignon notes £22.95

VIOGNIER, VIN DE PAYS d'OC (DOMAINE GAYDA) 2016 LIMITED SUPPLY

Viognier, with its heady aroma of peaches, can be oily; this is made in a racy style and bottled with a screw cap to preserve freshness £23.25

PINOT GRIGIO RISERVA (MEZZACORONA) 2015

Pinot Grigio can be dull, watery and vaguely sweet, but this is dry and full of character, with a full body and distinctive fruitiness: it comes from Trentino, where the altitude and mountain air yield crisp white wines £23.45

CHABLIS 2014 (DOMAINE D'ELISE)

This is a classic Chablis made without oak influence: the wine is elegant, crisp and minerally £32.75

SANCERRE (DOMAINE ETIENNE DAULNY)

Broad & intense, with flavours of citrus and green apple, fresh and very long £32.95

Red

MALBEC, ALTO PAMPAS DEL SUR 2017

Textbook Argentinian Malbec: rich plummy fruit, spice and a velvety texture £18.45

TALENTO MONASTRELL ECOLOGICO, JUMILLA 2016 (EGO BODEGAS)

High up in the mountains of Jumilla Mourvedre, known in Spain as Monastrell, thrives but here Mourvedre's tough tannins are soft, the fruit recalls plush spicy blueberries: the grapes are organically grown. £19.25

CÔTÉS DU RHÔNE ROUGE 2015 (GUIGAL)

Guigal is one of the top producers in the Rhône. His Côtés du Rhône is a mixture of Grenache and Syrah, spicy, full-bodied and beautifully balanced. £22.25

PIONERA MERLOT RESERVE 2016

Merlot produces a soft spicy deep coloured wine in Chile's warm Maipo Valley: it has freshness to offset the ripe plummy fruit £22.45

MONTEPULCIANO d'ABRUZZO 2014 (LA VALENTINA)

La Valentina, one of the top producers of Montepulciano d'Abruzzo, has crafted a peppery dark-fruited wine with savoury undertones and firm tannins. £26.25

RIOJA CRIANZA (PROMESA) 2015

A traditionally made Rioja, that is aged for a year in American oak barrels: lightly cooked strawberries, leather and vanilla, with soft tannins. £26.50

Sparkling

CAVA BRUT RESERVA NV (RENÉ BARBIER)

An elegant Cava, with peach and citrus fruit flavours and a fine mousse £26.50

PROSECCO DI VALDOBBIADENE BRUT (COL DE' SALICI)

Valdobbiadene is the best area for Prosecco. This is a dry fully sparkling style, with a lovely purity and clean aromas of flowers and citrus. £29.20

Champagne

PIERRE VAUDON

Pinot Noir grapes from Grand Cru vineyards make up 75% of the blend, bringing structure and depth of flavour. The remaining 25% is Chardonnay sourced from prime sites on the Cote des Blancs, contributing finesse and racy lemony character £41.00

PICARD BRUT RESERVE

Classic, elegant and biscuity, from roughly equal parts of Pinot Noir, Pinot Meunier and Chardonnay. As Winston Churchill said about Pol, his favourite Champagne, "My tastes are simple. I am easily satisfied with the best." £45.00

Port

FINE RUBY PORT (AGED AND BOTTLED BY FONSECA GUIMAERAENS)

A barrel-matured port with fresh spicy blackcurrant and cherry flavours and a velvety texture. £25.95

WARRE 2010 LBV

Warre LBV is unlike most other 'commercial' late-bottled vintage ports in that the wine is bottled without fining or filtration and then aged in a bottle for a further four years, so that it has some of the character and intensity of a vintage port. The result is a wine that is full bodied, peppery and concentrated. £30.50

Sherry

BERRY'S FINE DRY OLOROSO SANLUCAR DE BARRAMEDA (BARBADILLO) £18.50

FINO ROMATE (SANCHEZ ROMATE HERMANOS) £19.50

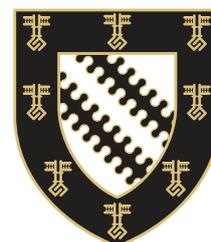
Soft drinks

Orange Juice / Per litre £3.50
Elderflower Presse / Per bottle £5.25

Corkage charges

White and red wine £15.00
Sparkling wine £20.00
Champagne £25.00

All prices are exclusive of VAT
Charges relate to 75cl bottles





Said Business School

“Excellent and very friendly conference team. Helped us a lot from the first call I made for booking till the end. Big thanks!”

Association of Oxford University Pensioners

“Please pass on huge thanks from AOUP to everyone involved... the welcome and warmth we experience from you all is the best possible Christmas celebration. Thank you again – and it’s great that next year’s event is already in the calendar...!”

OAC Dinner

“The team at Exeter College, as usual, worked extremely hard on Saturday night and created a wonderful experience for us and our guests, so please pass on my huge thanks.”