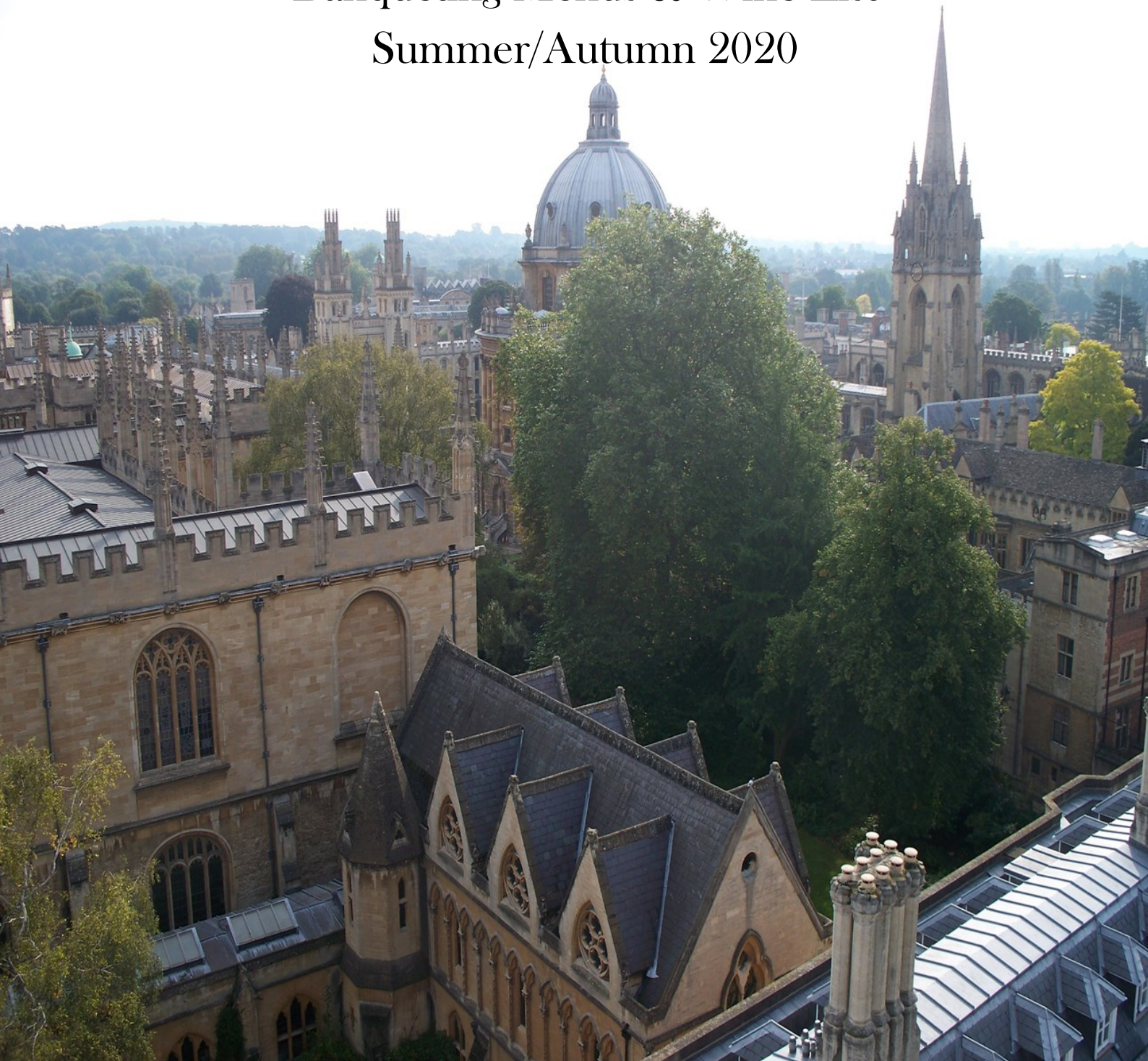




EXETER COLLEGE OXFORD

Banqueting Menus & Wine List
Summer/Autumn 2020



Welcome to Exeter College

Exeter College has a proud history of high-level banqueting for events of all types and sizes. From entertaining the King and Queen of Spain to hosting the Chancellors court of Benefactors annual dinner, Exeter hosts over 200 dinners each year for a wide-ranging client base of local and national organisations, as well as many departments of Oxford University.

Head chef, Mark Willoughby, co-ordinates Exeter's kitchen team and is always available to discuss menus and planning. Our excellent food, accommodating in-house serving staff, and 17th Century Dining rooms produce a package that will ensure an enjoyable and memorable evening for all.

At a Glance: Our Facilities

We offer two banqueting packages and both include the following:-

Dining room hire for up to 2.5 hours
Crested printed menus and place cards
Linen napkins
Bottled sparkling and still mineral water
Microphone/speaker system in the Dining Hall

Room	Dinner Capacity	Seasonal	Additional Features
Dining Hall	154	Winter - fire lit on request Christmas tree in December	Handheld microphone Speaker system with CD input
Rector's Drawing Room	30	-	Grand piano Private garden
Old Bursary	20	-	

How to Book

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

After browsing this brochure, please contact the Steward to arrange a tour of the college, check availability and discuss your needs:

conferences@exeter.ox.ac.uk

01865 279 653

If you are then ready to make a formal enquiry please submit the booking form issued to you by the Steward, who will then respond with a quotation based on your requirements. Once your booking is in place:

Three weeks prior to the event: submit your menu and wine choices

One week prior to the event: confirm final numbers and dietary requirements

One week after the event: an itemised invoice will be emailed to you for payment

Drinks Receptions & Canapés

Our drinks receptions provide the perfect opportunity for guests to meet and socialise before dinner.

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 the bustling city.

In the colder months, the Rector's Drawing room, with its dramatic chandeliers and grand piano, is the perfect setting for canapés and champagne.

The Rector's Dining Room provides a more intimate space for smaller groups.

Sparkling wine, champagne, prosecco and soft drinks are all charged by the bottle and you will only be charged for the number of bottles opened.

Canapé Menu

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 Cream Cheese

Focaccine Farcite with Mushroom and Thyme

Fennel Marinated Feta and Oliver Skewers

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

5 canapés for £9.50 + VAT per person

Dining Rooms

Dining Hall

The Dining Hall, dating back to 1618, provides a grand and historic setting for banquets. The traditional, long 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—a tastefully decorated real Christmas tree.



Rector's Drawing room

A unique opportunity to dine in the Rectors 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 or 22 on one rectangular table.



This room adjoins the Rector's private walled garden which can be used for pre-dinner drinks in the summer months.

Old Bursary

Dating back to the 17th century, this dual-aspect 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 up to 20.



Banqueting Packages

We offer two banqueting packages and both include the following:-

Dining room hire for up to 2.5 hours
Crested printed menus and place cards
Linen napkins
Bottled sparkling and still mineral water
Microphone/speaker system in the Dining Hall

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.

Menu A

Package £52 + VAT per person

Starter

Heirloom Tomato Gazpacho, Avocado and Basil Bruschetta (Ve)

or

Duo of Hot Smoked and Cold Smoked Trout, Cucumber, Broad Bean and Pea Shoot Salad, Avocado Puree, Caper and Mustard Dressing

or

Galantine of Corn Fed Chicken, Dressed Asparagus, Mustard Greens, Cold Bread Sauce

or

Wensleydale Cheese Scones, Chive Cream, Carrot Chutney, Herb Salad (V)

Main

Grilled Sea Bream Fillet with Roasted Cumin Seeds,
Coriander Risotto, Fennel Coleslaw

or

Butterfly Seabass, Aubergine Chutney, Sauté Potatoes, Samphire

or

Pressed Confit Pork Belly, Caramelised Apple Puree, Purple Sprouting Broccoli,
Potato and Olive Terrine, Jus, Pork Crackling

or

Rump of Lamb, Fregola with Tomato, Garlic and Marjoram,
Roasted Peppers and Aubergine, Black Olive Tapenade

or

Breast of Guinea Fowl, Apple Risotto, Broad Beans,
Glazed Yellow Cherry Vine Tomatoes

Vegetarian

Cauliflower Tempura, Roasted Baba Ghanoush, Hasselback Harissa Courgette,
Crunchy Chickpea Salad (Ve)

or

Heirloom Tomato and Courgette Galette, Herbed Ricotta, Lamb`s Lettuce,
Balsamic Glaze (V)

or

Courgette, Pea, Feta and Mint Lasagne, Seasonal Vegetables,
Pomegranate Dressing (V)

or

Asparagus Risotto, Crispy Eggs, Pea Shoots, Parmesan Shavings (V)

Dessert

Espresso Crème Caramel, Amaretti Biscuits (Ve)

or

Nougatine Dark Chocolate Ganache, Raspberry Sorbet, Coconut Crumb

or

Blueberry Souffle, Crème Fraiche Ice Cream

or

Vanilla Parfait, Mixed Summer Berries, Strawberry Jelly,
Raspberry Meringue Shards, Strawberry Sorbet

or

Pineapple Tart Tatin, Praline Parfait

or

Gooseberry and Dark Chocolate Cheesecake, Crystallised Ginger

Coffee and Exeter College Mints

Menu B

Package £57 + VAT per person

Starter

Red, Golden and Candied Beetroot Carpaccio, Smoked Goats Cheese Crumb,
Caramelised Walnuts and Hazelnuts, Baby Red Chard,
Balsamic and Honey Caviar Vinaigrette (Ve)

or

Ploughman's Board; Cheese Beignets, Scotch Quail Egg, Rolled Confit Duck
Leg and Pistachio Rillettes, Gherkins, Beetroot Relish, Toasted Sourdough

or

Mustard and Fennel Seed Crusted Monkfish, Lemongrass Sauce,
Curried Carrot Puree, Edible Flowers

or

Gazpacho Soup, Cucumber Sorbet, Garlic Pastry Twists (Ve)

Main

Seared Tuna, Miso Sesame Soba Noodles,
Crunchy Shredded Cucumber, Mooli and Carrot

or

Cod Fillet, Roasted Onion Cream, Artichokes, Herby Baby Red Potatoes

or

Slow Roasted Duck Breast, Roast Shallots, Wild Mushrooms, Peas and Pancetta,
Gratin Dauphinoise

or

Pan Fried Rump of Lamb, Sweet and Sour Pork Crust,
Salt Baked Beetroot Carpaccio, Creamed Goat Curd, Gooseberries

or

Rib-Eye Steak, Watercress Puree, Crispy Chilli and Garlic Onion Rings, Sweet
Potato Wedges, Wholegrain Mustard Sauce



Vegetarian

Powdered Ash Risotto With Wild Mushroom,
Sundried Tomato and Feta Cheese (V)

or

Purple Sprouting Broccoli and Potato Gnocchi,
Garden Pea and Pumpkin Seed Pesto, Vegan Mozzarella (Ve)

or

Beetroot, Potato and Gorgonzola Cake (V)

or

Stuffed Round Courgettes, Tabbouleh, Spinach (Ve)

Dessert

Aquafaba Meringue, Vanilla Coconut Cream, Tropical Fruit Compote,
Passionfruit Sorbet, Caramel Garnish (Ve)

or

Strawberry Jelly, Elderflower Cream, Strawberry Sorbet

or

Lychee Mousse, Lychee Sorbet, Fresh Lychees, Pomegranate Jelly, Coconut
Tuille, Pomegranate Gel, Pomegranate Caviar

or

Chocolate Spheres, Dark Chocolate Ganache, Black Cherry Cremeux, Choco-
late Soil, Fresh Cherries, Chocolate Sorbet, Chocolate Brownie Bits

or

Coconut Milk Panacotta, Poached Champagne Rhubarb, Lavender Meringues

or

Chia Pudding Granola Cups, Peaches and Blueberries (Ve)

Coffee and Exeter College Mints

Wines

White

Sauvignon Blanc, Central Valley, Chile (Pato Torrente) £16.25

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

Chardonnay, Central Valley, Chile (Ladera Verde) £16.50

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

Picpoul de Pinet 'Cuvee Racine' 2018 £22.75

'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

Sauvignon de Touraine (Les Desmoiselles) 2016 £22.95

Light bodied & bone dry, with grassy Sauvignon notes

Viognier, Vin de Pays d'Oc (Domaine Gayda) 2017 £23.25

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

Pinot Grigio Riserva (Mezzacorona) 2015 £25.45

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

Chablis (Domaine D'Elise) 2017 £32.75

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

Sancerre (Domaine Etienne Daulny) 2018 £32.95

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

All Prices are Exclusive of VAT

Wines

Red

Malbec, Alto Pampas Del Sur 2017 £18.45

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

Talento Monastrell Ecologico, Jumilla (Ego Bodegas) 2017 £19.25

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.

Cotes due Rhone Rouge (Guigal) 2015 £22.25

Guigal is one of the top producers in the Rhone. His Cotes due Rhone is a mixture of Grenache and Syrah, spicy, full-bodied and beautifully balanced

Pionero Merlot Reserve 2016 £22.45

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

Montepulciano d'Abruzzo (La Valentina) 2016 £23.25

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

Rioja Crianza (Promesa) 2015 £26.50

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

Sparkling Wine

Cava Brut Reserva NV (Rene Barbier) £26.50

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

Prosecco di Valdobbiadene Brut (Col de'Salici) £29.20

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

All Prices are Exclusive of VAT

Wines

Champagne

Champagne Pierre Vauldon £41.00

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

Champagne Picard Brut Reserve £45.00

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."

Port & Sherry

NV Fine Ruby Port (Aged and Bottled by Fonesca Guimaeraens) £25.95

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

Warre LBV 2012 £30.50

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

Sherry Oloroso Sanlucar de Barrameda (Barbadillo) £18.50

Soft Drinks

Orange Juice (per litre) £3.50

Elderflower Presse (per 750ml bottle) £5.25

Corkage Charges

White and Red Wine £15.00

Sparkling Wine £20.00

Champagne £25.00

All Prices are Exclusive of VAT



Terms & Conditions

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.

What Our Clients Say

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

Said Business School, February 2019

“On behalf of the Faculty Council...I would like to take this opportunity to thank you and all of the Exeter College staff for making us feel so welcome during our stay.

We really appreciate the support that you give us each year and the feedback from our 2019 delegates has been extremely positive.”

Faculty of Astrological Studies Summer School, August 2019

“The service - and the quality of the food - was first-rate. I had many compliments from the delegates.”

Festschrift Conference Dinner, September 2019

“Incredibly happy with the entire experience and the staff were SO great to be flexible with unpredictable weather, managing to keep our drinks reception outside despite a few min of a downpour that then cleared. Thank you!!”

Stevens-Wirth Wedding, August 2019

“The communication between us and the conference team was excellent and Philip was very understanding of our needs...All staff we met were extremely friendly which made the experience very enjoyable for the students.”

Fantastic Futures, May 2019

“All our guests were delighted with the quality of the experience (as was I). The whole environment is conducive to comfortable and civilised discussion!”

Oxford-Berlin Research Partnership, September 2019



Exeter College

2020