EXETER COLLEGE BANQUETING
MENUS AND WINE LIST

October 2017 ~ March 2018
Welcome to Exeter College Banqueting menus and Wine list.

Exeter College has a proud history of catering at a very high level for functions of varying sizes. We regularly hosts dinner in our dining Hall for the Said Business School, local and national organisations and many University departments. In 2017 we have 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 combined with 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.

These bullet points should help guide you:

- email the Steward on conference@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 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.

What we can offer for 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 Rectors Drawing room is the next largest area for pre-dinner drinks. With two large chandeliers and a Grand piano it’s a perfect setting for canapes and champagne. For the smaller numbers we can also offer the Ante Chapel and the Rectors Dining Room for drinks.

Canapes to accompany your Pre dinner drinks

Whilst enjoying your pre-dinner drinks why note have canapes to start the evening?

We offer 5 canapes for £9.00 + 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 **
- 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 **
Here are our 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.

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.

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 up to 20.
Our packages.

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

Some additional conditions of booking

- 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 £45.00 + VAT
Please choose one starter, one main and one sweet course.
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**

*Honeyed Warm Winter Salad, with Butternut Squash, Parsnips, Red Onion’s, Spinach, Herb Croutons and Sunflower Seeds*

*Homemade Smoked Chicken Tortellini, Chicken and Tarragon Clear Broth, Crispy Celeriac*

*Twice Baked Goats Cheese and Roast Garlic Soufflé, Gruyere Cheese and Winter Thyme Glaze*

*Smoked Haddock Chowder, Poached Egg, Chives and Curried Parsnip Crisps*

**Main**

*Traditional Roast Turkey with Traditional Trimmings, Seasonal Vegetables and Roast Potatoes*

*Braised Boned and Rolled Shoulder of Lamb wrapped in Parma Ham, Dauphinoise potatoes, Wilted Greens, Crispy Leeks and Redcurrant Sauce*

*Guinea Fowl braised in Sherry with Morels, Garlic, Green Beans and Parsnip Puree*

*Pheasant Breast, Creamed Potato, Sherry and Raisin Jus, Confit Pheasant Suet Pudding and Savoy Cabbage with Pancetta Lardons.*

*Poached Hake Fillet, Creamed Potato, Sautéed Winter Greens, Red Wine and Olive Jus*

**Vegetarian**

*Vegetable Mixed Bean Cassoulet, Aubergine, and Courgette Fritters*

*Pumpkin, Kale, and Black Bean Stew*

*Roast Spice Cauliflower and Cherry Tomato Tart with Basil Vinaigrette*

**Dessert**

*Xmas Pudding with Brandy sauce*

*Apple Tart Tatin, Salted Caramel, Peppercorn Sour Cream*

*Winter Spiced Brule, Roast Figs, Cranberry Sorbet*

*Cinnamon Ring Doughnut with a Perry Poached Pear, Hot Chocolate Sauce*

**Continental Cheese & Biscuits**

**Coffee & Mints**
Package £50.00 + VAT
Please choose one starter, one main and one sweet course.
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 Chicken Mousse with Roquefort, Armagnac Sauce, Pickled Walnuts
Poached Seabass with Lemon and Cumin Beurre Blanc, Winter Roast Ratatouille
Ballantine of Salmon rolled in fresh Herbs and Pistachios, Pickled Vegetable Salad
Salad of Crispy Duck, Chicory, Mandarin, Pine Nuts and Hot and Sour Dressing

Main

Slow Cooked Beef Fillet, Roasted Roots, Horseradish Mash, Red Wine Reduction
Baked Cod, Parisian Potato, Roasted Celeriac, Grilled Fennel, Watercress Puree, Herb Butter
Braised Beef Cheeks in Stout with Black Pudding and Butterbean Mash, Parsnip Crisp
Slow Roasted Duck, Thyme Roasted Beetroot and Blood Orange Sauce, Baby Carrots
Roast Spiced Rump of Lamb, Garlic Braised Lentils, Savoy Cabbage, Mango Chutney

Vegetarian

Nut Roast with Barley Risotto, Rainbow Chard and Winter Casserole
Smoked Tofu, Butterbean Roast Root Vegetable Pudding, Horseradish Mash Potato, Red Wine Jus
Puy Lentil, Chestnut and Feta Croquettes, Mushy Peas, Fondant Potatoes, Caper, and Dill Crème Fraiche

Dessert

Orange Grand Marnier Cheesecake with Blackberry Compote
Peanut Butter Ganache, Chocolate Fondant, Vanilla Ice Cream, Praline Crunch
Warm Malt Cake, Poached Blackberries, Guinness Ice Cream
Hot Passion Fruit Soufflé, White Chocolate Ice Cream
Continental Cheese and Biscuits

Coffee and Mints
## Wine list

### White wines

<table>
<thead>
<tr>
<th>No.</th>
<th>Wine Name</th>
<th>Price</th>
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<tbody>
<tr>
<td>1</td>
<td>CHARDONNAY, CENTRAL VALLEY, CHILE (LOS VILOS)</td>
<td>£16.10</td>
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<td></td>
<td><em>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.</em></td>
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<td>2</td>
<td>SAUVIGNON BLANC, CENTRAL VALLEY, CHILE (PATO TORRENTE)</td>
<td>£15.80</td>
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<td></td>
<td><em>A fresh zesty style of Sauvignon, between the Loire &amp; New Zealand in style. ‘Pato Torrente’ is the torrent duck, a large handsome duck resident in the Andes: its picture adorns the label.</em></td>
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<td>3</td>
<td>SAUVIGNON DE TOURAINE (Les Desmoiselles)</td>
<td>£22.50</td>
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<td></td>
<td><em>Light bodied &amp; bone dry, with grassy Sauvignon notes.</em></td>
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<td>4</td>
<td>PINOT GRIGIO RISERVA (MEZZACORONA) *</td>
<td>£23.20</td>
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<td></td>
<td><em>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.</em></td>
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<tr>
<td>5</td>
<td>PICPOUL DE PINET ‘CUVEE PRESTIGE’ (DOMAINE DES LAURIERS) *</td>
<td>£22.35</td>
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<td></td>
<td><em>‘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 &amp; shellfish.</em></td>
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<td>6</td>
<td>VIOGNIER, VIN DE PAYS d’OC (DOMAINE GAYDA)*</td>
<td>£23.20</td>
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<td></td>
<td><em>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.</em></td>
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<tr>
<td>7</td>
<td>CHABLIS 2014 (DOMAINE D’ELISE) *</td>
<td>£32.50</td>
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<td><em>This is a classic Chablis made without oak influence: the wine is elegant, crisp and minerally.</em></td>
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<td>8</td>
<td>SANCERRE (DOMAINE ETIENNE DAULNY)*</td>
<td>£32.45</td>
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<td><em>Broad &amp; intense, with flavours of citrus and green apple, fresh and very long.</em></td>
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### Red wines

<table>
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<tr>
<th>No.</th>
<th>Wine Name</th>
<th>Price</th>
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<tbody>
<tr>
<td>9</td>
<td>MALBEC, ALTO PAMPAS DELSUR</td>
<td>£18.00</td>
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<td></td>
<td><em>Textbook Argentinian Malbec: rich plummy fruit, spice and a velvety texture.</em></td>
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<td>10</td>
<td>GRAN HACIENDA MERLOT, CENTRAL VALLEY CHILE (SANTA RITA)</td>
<td>£21.75</td>
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<td><em>Grown in the foothills of the Andes, where large variations between day and night-time temperatures guarantee fresh fruit flavours and crisp acidity A little French oak is used to round out the smooth palate.</em></td>
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<td>11</td>
<td>ECOLÓGICO, JUMILLA (TALENTINO) 2015</td>
<td>£18.90</td>
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<td><em>Monastrell, known in France as Mourvèdre, produces a much softer wine in Jumilla, which tastes of rich spicy blueberries; the grapes are organically grown.</em></td>
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<td>12</td>
<td>MONTEPULCIANO d’ABRUZZO 2013 (LA VALENTINA)*</td>
<td>£28.00</td>
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<td><em>A super-juicy wine, with masses of black cherry fruit, a smooth, round texture, and a light dusting of Montepulciano spice.</em></td>
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<td>13</td>
<td>RIOJA CRIANZA (PROMESA)</td>
<td>£26.10</td>
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<td><em>A classic style of Rioja, with strawberry, blackberry and rhubarb fruit flavours taking on a vanilla and cocoa smoothness during twelve months in oak barrels.</em></td>
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Sparkling wines

14  CAVA BRUT RESERVA NV (RENÉ BARBIER)  £25.60
An elegant Cava, with peach and citrus fruit flavours and a fine mousse

15  PROSECCO DI VALDOBIADENE 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.

Champagnes

16  PIERRE VAUDON  £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

17  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

18  WARRE 2010 LBV  £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 is has some of the character and intensity of a vintage port. The result is a wine that is full bodied, peppery and concentrated

19  FINE RUBY PORT (AGED AND BOTTLED BY FONSECA GUIMAERAENS)  £25.95
A barrel-matured port with fresh spicy blackcurrant and cherry flavours and a velvety texture.

Soft drinks

Elderflower presse ~ per bottle  £5.25
Orange Juice ~ per litre  £3.50

Corkage charges

White and red wine  £15.00
Sparkling wine  £20.00
Champagne  £25.00
Charges relate to 75cl bottles