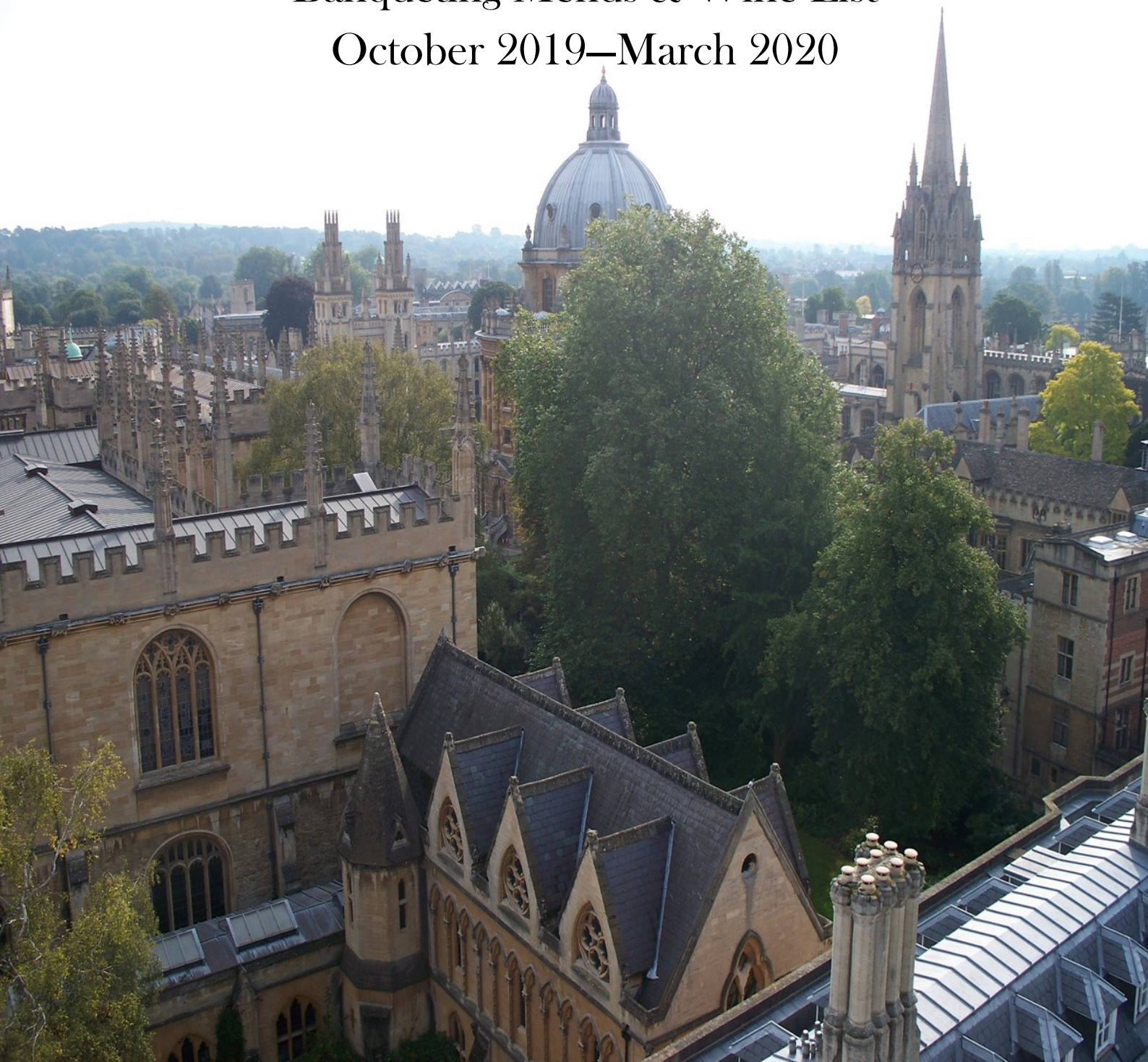




# EXETER COLLEGE OXFORD

Banqueting Menus & Wine List  
October 2019—March 2020





# Welcome to Exeter College



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. 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, helpful in-house serving staff, and 17<sup>th</sup> 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](mailto: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 an 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 we have a real Christmas tree, tastefully decorated.



## 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 17<sup>th</sup> 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 £50 + VAT per person

### Starter

Home Smoked Duck Breast, Orange and Chicory Caramel Tart Tatin, Frisée and Hazelnut Salad

or

Beetroot Nachos and Greek Style Dips: Vegetable Crisps With Homemade Tortillas, Pomegranate Salsa, Roast Carrot Hummus, Green Pea and Fava Dip **VE**

or

Home Smoked Mackerel Pâte, Horseradish Crute, Pickled Cucumber, Tomato Concasse, Samphire Salad, Dill Dressing

or

Clear Game Consommé, Wild Mushroom Tortellini, Venison Faggot, Poached Quail Egg, Crispy Celeriac

## Main

Roast Turkey with Traditional Trimmings, Seasonal Vegetables, Roast Potatoes  
or  
Breast of Guinea Fowl, Filo Tart, Winter Ratatouille, Fondant Potato, Sauté Sprout  
and Leg of Guinea Fowl Confit, Red Wine Jus  
or  
Lightly Roasted Spiced Cod, Celeriac Fondant, Swiss Chard, Samphire,  
Orange and Ginger Butter Sauce  
or  
Braised Beef Cheek, Horseradish Creamed Potato, Roasted Winter Roots,  
Tarragon and Spitfire Ale  
or  
Boned and Rolled Shoulder of Lamb, Garlic and Rosemary Scented Parsnip Purée,  
Sautéed Greens, Parsnip Crisps, Lamb Jus

## Vegetarian

Pumpkin, Goats Cheese and Fig Tart  
or  
Winter Greens Risotto, Poached Duck Egg, Roasted Hazelnuts, Parmesan Crisps  
or  
Sweet Potato Gnocchi Fried With Coconut Oil Pecans, Chilli, Tomato, Red Onions  
Coriander and Radicchio Leaves **VE**  
or  
Garlic and Ginger Vegetable Dauphinoise, Blue Cheese Dressing, Wilted Spinach,  
Deep Fried Kale, Toasted Sunflower Seeds

## Dessert

Christmas Pudding, Brandy Sauce  
or  
Mango and Satsuma Bomb, Chocolate Crumb, Raspberry Sorbet, Blood Orange  
Gel  
or  
Rhubarb Cheesecake, Ginger and Vanilla Ice Cream, Rhubarb Molasses, Rice Puffs  
or  
Rice Pudding Soufflé, Caramelised Pear, Salted Caramel Sauce  
or  
Warm Fig and Almond Tart, Cinnamon Mascarpone

Coffee and Exeter College Mints



# Menu B

Package £55 + VAT per person

## Starter

Warm Lentil Salad, Smoked Duck Breast, Pickled Baby Carrots, Blood Orange and Honey Dressing

or

Chicken and Ham Terrine, Pickled Girolles, Tarragon Mayonnaise, Honey Mustard Dressing

or

Trio of Marinated Fish: Wasabi Crusted Basa, Soy and Ginger Cone of Salmon, Smoked Mackerel Pâte

or

Walnut and Olive Pâte, Fresh Fig Chutney, Parmesan Shortbread

## Main

Roast Rump of Lamb, Ginger Braised Lentils, Savoy Cabbage and Thyme Ball, Celeriac Crisp

or

Slow Cooked Beef Fillet, Braised Ox Cheek and Tarragon Ravioli, Parsnip Purée, Parsnip Crisps and Watercress Puree

or

Poached Sole Fillet, Scallop Mousseline, Green Beans, Fondant Potatoes and Lemon and Ginger Beurre Blanc

or

Pot Roast Guinea Fowl Stuffed with a Wild Mushroom and Mascarpone Farce, Sautéed Savoy Cabbage and Smoked Bacon, Parisian Potatoes and Port Jus

or

Braised Pheasant, Candied Chestnuts, Roots and Sprouts, Parmentier Potatoes, Sultana and Balsamic Jus

## Vegetarian

Open Lasagne, Wild Mushroom and Truffle Oil Ragu

or

Pea, Spinach and Mint With Garlic and Herb Cream Cheese Pithiver

or

Jerusalem Artichoke Risotto, Truffle Oil, Berkswell Wafer

or

Three Cheese Stuffed Pancake, Poached Duck Egg, Béarnaise Sauce

## Dessert

Sweet Muscovado Creams with Sour Plums and Gingerbread Biscuits

or

Pistachio and Olive Oil Cake, Poached Pears, Blackberry Sorbet

or

Salted Caramel Pannacotta, Cardamom Shortbread, Caramel Coulis

or

Apple Crumble, Calvados Sorbet, Caramelised Apple Ring

or

Selection of English and Continental Cheeses, Quince Jelly, Grapes, Celery

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 Chiles 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

2019