



EXETER COLLEGE OXFORD

Banqueting Menus & Wine List
April - September 2023



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. 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 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
Bread roll and butter for each guest

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

Two working days prior to the event: submit a seating plan (if using), including a copy showing dietary requirements

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

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

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 £10.40 + 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 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
Bread roll and butter for each guest

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 £59.75 + VAT per person

Starter

Herb Marinated Heritage Tomatoes, Smoked Goats Curd, Garlic Croutons
(V, can be made VE)

or

Warm Cured Salmon, Pea Velouté, Dill Oil, Crispy Celeriac

or

Chicken and Tarragon Croquette, Black Trumpet Ketchup, Crispy Pancetta,
Watercress

or

Smoked Haddock and Potato Terrine, Fine Caper and Chive Dressing,
Melba Chards

or

Crispy Cauliflower Florets, Tamarind Chutney, Green Chilli Pickle,
Red Onion and Coriander Salad (VE)

Main

Roast Rump of Lamb, Squash, Morrel Mushrooms,
Rosemary Creamed Potato, Madeira Jus

or

Pot Roast Chicken, Wild Garlic and Tarragon Puree, Fondant Potato, Grilled
Asparagus, Chicken Jus

or

Baked Sea Bass, Confit Fennel, Sautéed Green Beans, Herbed Potatoes, Kelp and
Caper Butter Sauce

or

Spiced Rubbed Cod, Curried Coconut Lentils, Sautéed Spring Greens, Ginger and
Spring Onion Salsa

or

Grilled Beef Rib Eye Steak, Chimichurri, Parmentier Potatoes, Grilled Baby Gem

Vegetarian

Wild Mushroom and Ricotta Ravioli, Wilted Spinach, Wild Garlic Puree, Toasted
Pine Nuts (V)

or

Grilled Cauliflower Steak, Chimichurri Sauce (VE)

or

Butternut Squash and Thyme Fondant, Beluga Lentil and Blue Cheese Casserole,
Spiced Smoked Paprika Wafer (can be VE)

or

Crispy Tofu, Hot and Sour Dressing, Spring Onion, Coriander and Peanut Salad
(VE)

Dessert

Champagne Poached Peach, Camomile Yoghurt Cheesecake on Sable Biscuit,
Peach Sorbet, Champagne Gel, Leaf Tuille

or

Hibiscus Flower Jelly, Summer Berry Trifle, Lavender Tuille

or

Pineapple Carpaccio, Coconut and Malibu Parfait, Macadamia Nut Brittle, Nata de
Coco, Lime Gel, Lime Biscuit

or

Egg Custard and Rhubarb Tart, Rhubarb and Ginger Gin Cocktail

or

Classic Creamed Rice Pudding, Warm Eccles Cakes

or

Chocolate Fondant, Coffee Ice Cream, Caramelised Walnut Crumb

Coffee and locally handmade chocolates

Menu B

Package £65.70 + VAT per person

Starter

Beetroot and Goats Curd Cheesecake,
Bitter Leaf and Toasted Almond Salad (V)

or

Red Mullet, Roast Celeriac and Green Bean Salad, Bloody Mary Dressing

or

Confit Duck and Truffle Croquette, Blood Orange Gel, Pickled Apples,
Caramelised Walnuts

or

Home Smoked Mackerel and Horseradish Pate, Baguette Croutons, Frisee and
Watercress Salad, Lemon and Caper Dressing

or

Caesar Salad, Poached Egg and Crispy Pancetta (can be V)

Main

Slow Cooked Fillet Steak, Anna Potatoes, Confit Carrots, Baby Leeks, Red
Wine Jus

or

Steamed Sole, Artichoke, Slow Baked Tomato and Dill Salad, Buttered Jersey
Royals

or

Loin of Venison, Hot Fig Mousse, Pickled Red Cabbage, Pink Peppercorn Jus

or

Spiced Lamb Rack, Chickpea and Sweetbread Curry, Coconut Cream, Roast
Cauliflower

or

Baked Cod with Salt Cod Brandade, Grilled Asparagus, Crispy Chorizo Chips,
Orange Reduction



Vegetarian

Twice Baked Three Cheese Souffle

or

Wild Mushroom and Wild Garlic Risotto, Shaved Summer Truffle,
Fresh Parmesan (can be VE)

or

Crispy Tempeh Ramen Bowl, Crispy Poached Egg, Coriander,
Red Onion Salad (can be VE)

or

Greek Style Baked Aubergine, Red Pepper Hummus, Herbed Giant Cous Cous
Salad (VE)

Dessert

Passionfruit Jelly, Panna Cotta, Fresh Exotic Fruit Compote, Coconut and Lime
Sorbet, Sesame Tuille (can be VE)

or

Strawberry and Elderflower Meringue, Strawberry Jam Doughnut, Elderflower
Sorbet

or

Triple Chocolate Delice, Kirsch and Cherry Sorbet, Macerated Cherries, Vanilla
Cremeux, Apple Marigold, Chocolate Shards

or

Lavender Macaroons, Strawberry and Vanilla Pastry Cream, Lemon Gel, Honey
Ice Cream

or

Almond and Raspberry Tart, White Chocolate Ice Cream, Ginger Crumb

Coffee and locally handmade chocolates

Wines

All Prices are inclusive of VAT

White

Sauvignon Blanc, Central Valley, Chile (Pato Torrente) (VE) £21.30

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) (VE) £21.60

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 £29.80

'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 £30.10

Light bodied & bone dry, with grassy Sauvignon notes

Viognier, Vin de Pays d'Oc (Domaine Gayda) 2017 £30.50

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) 2019 £33.35

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 £42.95

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

Sancerre (Domaine Etienne Daulny) 2018 £43.20

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

Wines

All Prices are inclusive of VAT

Red

Malbec, Alto Pampas Del Sur 2017 £24.15

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

Talento Monastrell Ecologico, Jumilla (Ego Bodegas) 2017 £25.25

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) 2017 £29.15

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 2017 £29.40

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) 2017 £30.50

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 £34.70

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) £34.70

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

Prosecco di Valdobbiadene Brut (Col de'Salici) £38.30

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

Wines

All Prices are inclusive of VAT

Champagne

Champagne Pierre Vauldon £53.25

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 £58.40

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) £34.05

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

Warre LBV 2012 (VE) £39.95

Unlike most other 'commercial' late-bottled vintage Ports, the wine is bottled without fining or filtration and then aged in a bottle for a further four years, to give the character and intensity of a vintage port. The result is a wine that is full bodied, peppery and concentrated

Exeter College Fine Ruby Port £40.00

(Aged and Bottled by Fonesca Guimaeraens)

The college's own label port; the perfect way to finish off your banquet

Sherry Oloroso Sanlucar de Barrameda (Barbadillo) £24.25

Soft Drinks

Orange Juice (per litre) £4.35

Elderflower Presse (per 750ml bottle) £6.50

Corkage Charges (per 75cl bottle)

White and Red Wine £18.55

Sparkling Wine £24.75



Terms & Conditions

The College classifies 'vegetarian' as no meat and no fish, and 'pescatarian' as no meat, eats fish. We can cater for Halal. Kosher meals are sourced from an accredited Kosher supplier so require an additional week's notice.

Event organisers take responsibility for submitting all dietary and allergen requests. The College charges for additional dietary requests made on the night.

Dinners are served at 7.30pm. Other times may be arranged for a fee where availability allows. Dinners starting later than 8pm incur a £310 surcharge.

Dinners in the Rectors Lodgings or the Old Bursary have a facility charge of £360.50

Meals that exceed the allocated two and half hours will incur a surcharge of £300 for every half hour. This is to cover additional staffing and transport costs.

Any speeches must take place after dessert is served. This is to ensure that quality of your meals is not compromised by waiting times. Please discuss alternative speech arrangements if necessary.

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

2023