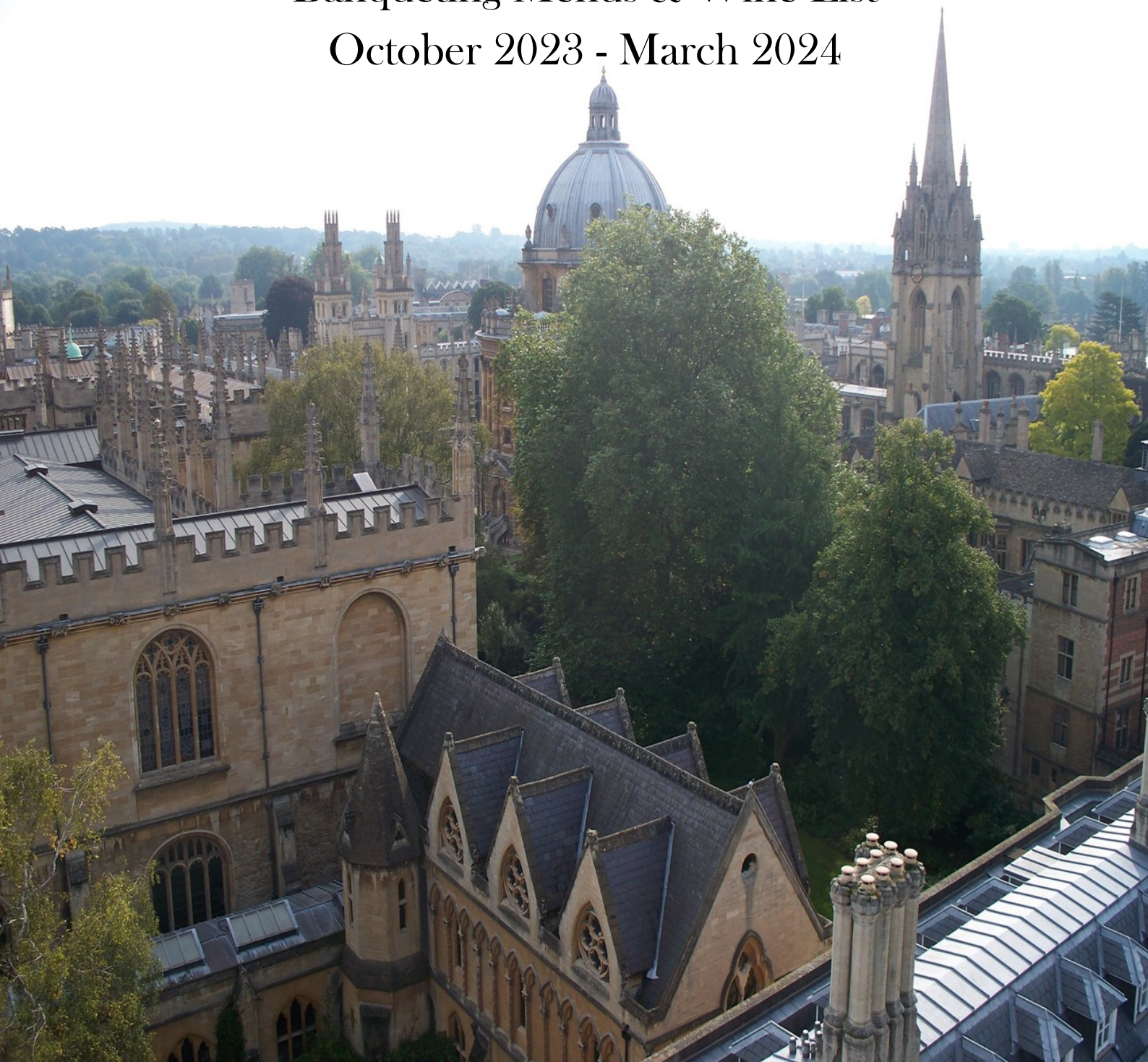




EXETER COLLEGE OXFORD

Banqueting Menus & Wine List
October 2023 - March 2024



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 £11.40 + 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

£66.50 + VAT per person

Starter

Roast Butternut Squash Soup, Ricotta and Thyme Dumpling (V, can be VE)

or

Smoked Goats Cheese and Walnut Cheesecake, Roast Pear and Rocket Salad (V can be VE)

or

Blackened Roast Cod, Curried Cauliflower Cous Cous, Crispy Celeriac, Coriander Oil

or

Exeter Smoked Duck, Fig and Orange Caramel Tart, Bitter Salad

or

Poached Chicken and Tarragon Terrine, Apple and Sage Chutney, Chargrilled Toast

Main

Pot Roast Chicken Breast, Spiced Crispy Crumb, Coconut Lentils, Sautéed Greens

or

Traditional Brined, Roast Turkey with all the Trimmings, Roast Potatoes, Brussel Sprouts, Baton Carrots

or

Rolled Shoulder of Lamb Wrapped in Parma Ham, Caramel Roscoff Onions, Rosemary Mash, Sautéed Savoy Cabbage

or

Slow Cooked Pressed Pork Belly, Crispy Crackling, Dauphinoise Potatoes, Winter Greens, Peppercorn Sauce

or

Braised Venison Haunch, Creamed Potato, Sautéed Greens, Redcurrant and Pepper Sauce

Vegetarian

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

or

Parsnip and Chestnut Roulade, Blue Cheese Cream (V)

or

Smoked Feta and Walnut Filo Tart (V)

or

Wild Mushroom and Orzo Casserole, Garlic Croutons, Fresh Parmesan (V, can be VE)

Dessert

Sticky Date Pudding, Butterscotch Sauce, Homemade Vanilla Ice Cream

or

Melting Hearts, Blackberry Ice Cream, Ginger Crumb

or

Christmas Pudding, Brandy Sauce

or

Christmas Spiced Brulée, Butter Shortbread, Mulled Wine Sorbet

or

Almond and Fig Tart, Mandarin Sorbet, Cranberry Gel

or

Pistachio and Orange Cake, Lime Sorbet, Brandy Snap

Coffee and locally handmade chocolates

Menu B

Supplement of £7.50 +VAT per person

Starter

Warm Scallop Mousse, Smoked Bacon Crumb, Fine Caper and Celeriac Sauce

or

Home Smoked Chicken and Leek Terrine, Pickled Apples, Watercress, Melba Chards

or

Warm Poached Pear Stuffed with Stilton, Tarragon Glaze, Mustard Leaf Salad (V, can be VE)

or

Cornish Crab Fritters, Grain Mustard Cream, Frisee and Apple Salad

or

Parmesan Panna Cotta, Grilled Baby Gem, Garlic Croutons, Anchovy Dressing (can be made V)

Main

Roast Rump of Lamb, Harissa Baked Aubergines, Rosemary Polenta, Toasted Almonds

or

Smoked Venison Loin, Parsnip Puree, Fondant Potato, Liquorice Jus

or

Baked Halibut Fillet, Crushed New Potatoes Flavoured with Winter Truffle, Sautéed Greens, Red Wine and Chive Sauce

or

Slow Cooked Duck with Juniper and Orange, Creamed Potato, Savoy Cabbage

or

Asian Baked Pork Loin, Coconut Risotto, Carrot, Courgette and Cumin Spaghetti

or

Grilled Beef Fillet, Stilton Mash, Sautéed Greens, Bone Marrow Butter, Truffle and Red Wine Jus



Vegetarian

Wild Mushroom and Tarragon Risotto Spring Roll (VE)

or

Roast Squash and Hazelnut Filo Tart (VE)

or

Homemade Pappardelle, Grilled Vegetable and Herb Cream, Toasted Pine Nuts, Parmesan Tuille (V)

or

Asian Baked Aubergine, Butter Bean and Saffron Hummus (VE)

Dessert

Hot Chocolate Souffle, Drambuie Ice Cream

or

Apple Tart Tatin, Apple Sorbet, Apple Crisps

or

Choux Pastry Craquelin, Vanilla Custard, Salted Caramel

or

Iced White Chocolate and Mandarin Parfait, Yoghurt Sorbet, Ginger Shortbread

or

Roast Pear and Almond Tart, Cranberry Sorbet, Cinnamon Crumb

Coffee and locally handmade chocolates

Wines

All Prices are inclusive of VAT

White

Sauvignon Blanc, Central Valley, Chile (Pato Torrente) (VE) £24.50

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) £25.50

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 £34.25

'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 £34.75

Light bodied & bone dry, with grassy Sauvignon notes

Viognier, Vin de Pays d'Oc (Domaine Gayda) 2017 £35.50

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 £38.25

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 £49.25

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

Sancerre (Domaine Etienne Daulny) 2018 £49.75

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 £27.75

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

Talento Monastrell Ecologico, Jumilla (Ego Bodegas) 2017 £29.00

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 £33.50

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 £33.75

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 £35.75

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 £39.75

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) £39.50

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

Prosecco di Valdobbiadene Brut (Col de'Salici) £44.50

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 **£59.75**

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 **£65.25**

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 **£20.55**

Sparkling Wine **£26.75**



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. Dinners booked for any time later than this will incur a £300 surcharge.

Dinners in the Rectors Lodgings or the Old Bursary have a facility charge of £375.

Meals that exceed the allocated two and half hours will incur a surcharge of £350 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

“My wife and I had the great pleasure of visiting Exeter College on Friday night and just wanted to say a big "thank you" to all the staff who looked after us so royally for the evening. The welcome was warm, professional and courteous at all times and we could not have been looked after any better. Compliments to the chef and the catering team for a superb meal and faultless service. I would not hesitate to recommend you and very much look forward to visiting your college again.”

Chartered Accountants Thames Valley President's Dinner, September 2022

“Thank you so much for making the arrangements for our family lunch on Saturday. Thanks to you, Ramesh and the chef, it was a thoroughly enjoyable occasion and everyone agreed that it was a great success. The food was excellent, the table looked splendid, and the service was perfect.”

Private birthday lunch, July 2023

“Jon and I want to thank you for all for everything you did to make our wedding day a fantastic event. Philip and Natasha, thank you for attending to all our needs in the run up and for pinning us down on all the key points to make sure it all ran smoothly. Thankyou Elena for managing our menu tasting with such care. Also thank you to both Elena and Vilmos for helping us understand how it would work on the day and giving us some good advice on menu and drink choices.

Richard and Vilmos - to you and the rest of the team and Sarah and the other Porters for being there on the day to respond to last minute changes and to ensure the day ran smoothly. The venue set-up was great, all the food was fantastic, the wine poured at the perfect rate and the bar satisfied all our guests and kept the majority dancing to the end of the night! Many, many thanks for such a wonderful day.”

Jon and Rachel's wedding, summer 2023

“It was a wonderful day on Saturday, and the college was (as ever) brilliantly accommodating and everything went totally smoothly from our perspective. We thanked various staff on the day but please do pass on our sincere thanks to everyone involved in making the day all that we had hoped for!”

Christening celebration, September 2023



Exeter College

2023