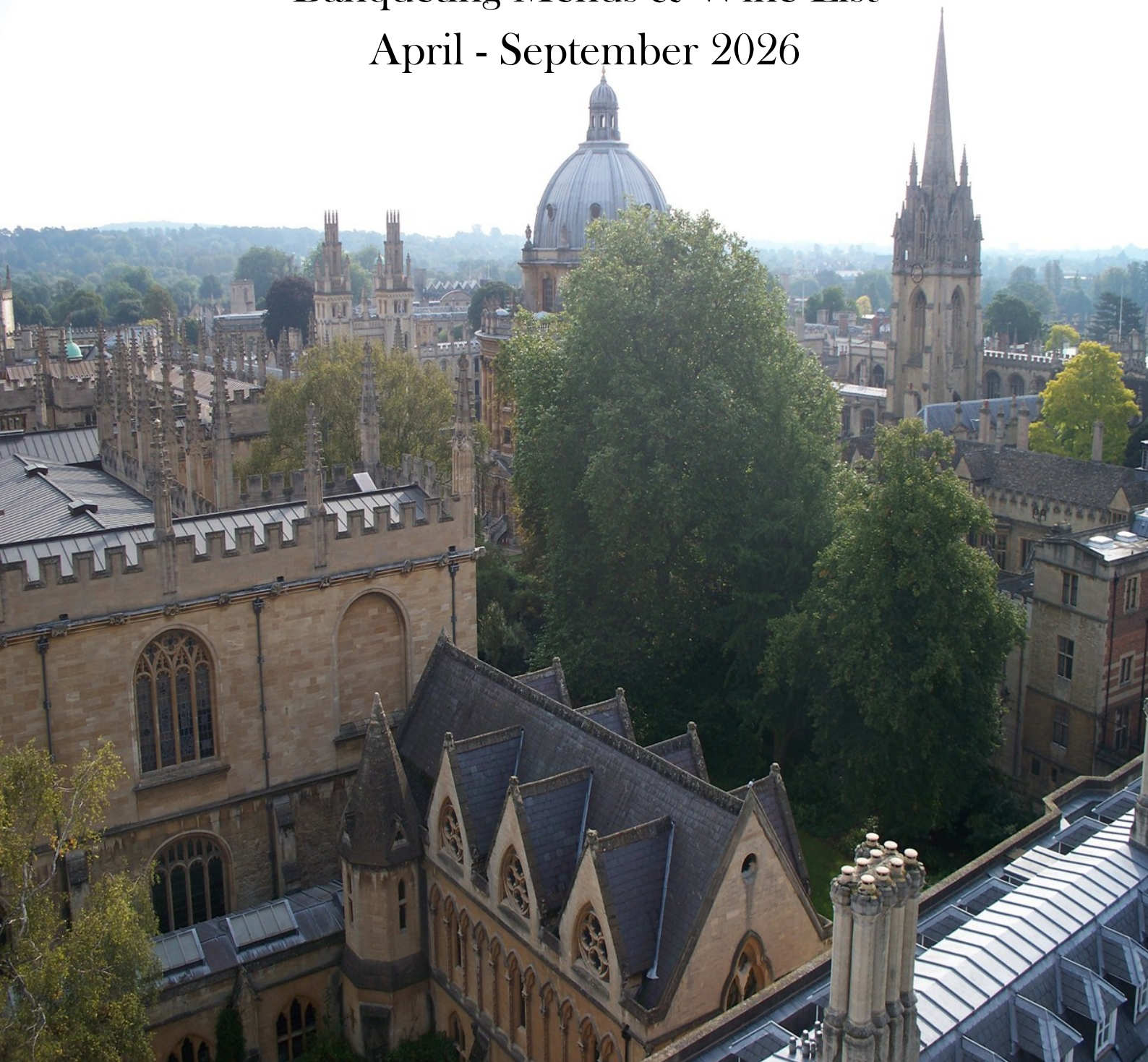




EXETER COLLEGE OXFORD

Banqueting Menus & Wine List
April - September 2026



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 £13.50 + 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 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.

Please note when confirming your menu if you would like halal meat to be used (available for lamb, beef or chicken dishes).

Menu A

£77.80 + VAT per person

Starter

Honey and Balsamic Beetroot Tartare, Goats Cheese Curd,
Confit Yolk, Cucumber Coulis (V)

Milk, Egg, Sulphur Dioxide

or

Chilled Pea Soup, Crispy Parma Ham, Dill Oil (can be made VE)

Milk, Celery

or

Herb Marinated Heritage Tomato, Smoked Feta,
Garlic Croutons (V, can be VE)

Gluten (Wheat), Milk

or

Rolled Stuffed Chicken, Pine Nut and Tarragon Farce, Grilled Asparagus,
Micro Watercress, Grain Mustard Dressing

Egg, Mustard

or

Home Tea Smoked Salmon, Pickled Cucumber, Crispy Egg, Wasabi Mayo

Egg, Fish, Soya, Mustard, Sulphur Dioxide

or

Confit Chalk Stream Trout, Marinated Mushrooms,
Ginger and Soy Dressing, Prawn Cracker Crumb

Fish, Soya, Crustacean, Mustard

Main

Steamed Hake, Pea and Spinach Velouté, Roast Fennel, Parisienne Potatoes

Fish, Milk, Sulphur Dioxide

or

Slow Cooked Minute Steak, Moroccan Spicy Roast Potatoes, Slow Roast Tomatoes,
Pomegranate, Hummus Dressing

Sesame, Mustard

or

Slow Cooked Duck Breast, Cherry and Orange Chutney,
Sauté Potatoes, Green Beans

Mustard, Sulphur Dioxide

or

Baked Cod Fillet, Lentil and Chorizo, Sautéed Greens, Crispy Celeriac

Gluten (Wheat), Fish, Celery, Mustard

or

Pot Roast Guinea Fowl, Confit Broad Beans and Yellow Cherry Tomatoes, Fondant
Potatoes, Tarragon Oil

No Allergens

or

Slow Cooked Pork Loin, Brown Sugar Spice Rub, Sticky Rice,
Sesame Greens, Soy and Chilli Dressing

Sesame, Soya

Vegetarian

Grilled Halloumi, Apple Risotto,
Broad Beans and Yellow Vine Cherry Tomatoes (V)

Milk, Celery, Sulphur Dioxide

or

Butterbean Patties, Mint Salsa Verdi, Pickled Courgette Pappardelle,
Harissa Roast Aubergine (VE)

Mustard, Sulphur Dioxide

or

Spiced Chickpeas with Kale, Toasted Almonds,
Preserved Lemon Yoghurt (V, can be VE)

Milk, Nuts, Sulphur Dioxide

or

Goats Cheese Tartlet, Fasolakia, Walnuts and Roasted Red Onion (V)

Milk, Egg, Nuts

Dessert

Strawberry and Elderflower Crème Diplomat, Almond Sable

Gluten (Wheat), Milk, Egg, Nuts

or

Passionfruit Delice, Crunchy Granola, Nougatine Clotted Cream

Gluten (Wheat), Milk, Nuts

or

Thin Apricot Tart, Vanilla Mascarpone

Gluten (Wheat), Milk

or

Green Tea Parfait, Peach Sorbet, Thyme Shortbread Crumb

Gluten (Wheat), Milk, Egg

or

Iced Raspberry Mousse, Caramelised White Chocolate, Brandy Snap Wafer, Lime Gel

Gluten (Wheat), Milk, Egg

or

Hot Chocolate Souffle, Coffee Ice Cream, Whisky Sauce

Gluten (Wheat), Milk, Egg, Sulphur Dioxide

Coffee and Mints

Menu B

Supplement of £8.20 +VAT per person

Starter

Asparagus and Parmesan Tart, Poached Egg, Béarnaise Sauce (V)

Milk, Egg, Sulphites

or

Confit of Salmon, Seaweed Salad, Micro Sea Herbs, Caviar

Fish, Sesame, Crustacean, Mollusc

or

Home Smoked Duck, Pink Grapefruit and Fennel Salad, Gremolata

No Allergens

or

Halibut Gravavlax, Granny Smith and Dill Salad, Mustard Dressing, Smoked Scallop Roe Dust

Fish, Crustacean, Mollusc, Mustard, Sulphur Dioxide

or

Coronation Chicken Terrine, Pickled Carrots, Toasted Brioche, Mango Chutney

Gluten (Wheat), Milk, Egg, Mustard, Sulphur Dioxide

or

Crottin Goats Cheese Ravioli, Tomato Confit, Toasted Pine Nut and Herb Crumb,
Shaved Summer Truffle (V)

Gluten (Wheat), Milk, Egg

Main

Curried Monkfish Tail, Biriyani Rice, Spinach Pakora, Curry and Coconut Sauce

Fish, Mustard

or

Roast Rack of Lamb, Crispy Sweetbreads, Pea, Broad Bean and Asparagus Fricassee,
Fondant Potato, Tarragon Oil

Gluten (Wheat), Egg

or

Slow Cooked Fillet Steak, Potato Souffle, Black Trumpet Mushrooms, Spinach, Truffle Jus

Gluten (Wheat), Milk, Egg, Celery, Sulphur Dioxide

or

Baked Turbot, Rosemary Creamed Potato, Glazed Heritage Carrots, Sauce Vierge

Fish, Milk

or

Home Smoked Venison, Shallot Puree, Caramel Roscoff Onions, Black Garlic Puree,
Sautéed Greens, Parisienne Potatoes, Black Pepper Jus

Milk, Celery, Sulphur Dioxide

or

Pot Roast Corn Fed Chicken, Braised Leg Ravioli, Nettle Salsa Verdi,
Grilled Baby Leek and Asparagus

Gluten (Wheat), Milk, Egg, Mustard

Vegetarian

Lemon and Ricotta Ravioli, Grilled Asparagus, Black Garlic Confit,
Tomato and Herb Concasse (V)

Gluten (Wheat), Milk, Egg

or

Wild Mushroom and Herb Polenta, Braised Baby Leeks,
Heritage Carrots, Parmesan Crisp (V, can be VE)

Milk

or

Carrot Rapees, Chickpeas, Dukkah, Mint Oil (VE)

Nuts, Mustard, Sesame

or

Hot and Sour Braised Baby Aubergines, Sticky Rice, Sauté Greens, Coriander
Cress (VE)

Soya, Sulphur Dioxide, Mustard

Dessert

Peach Tart Tatin, Nut Brittle Ice Cream

Gluten (Wheat), Milk, Nuts

or

Burnt Honey Parfait, Lavendar Meringue, Orange Crumb, Micro Mint

Gluten (Wheat), Milk, Egg

or

Dark Chocolate and Matcha Cold Set Fondant, Cocoa Nib Tuille, Raspberry

Sorbet, Raspberry Dust

Gluten (Wheat), Milk, Egg, Soya

or

Classic Summer Pudding, Clotted Cream

Gluten (Wheat), Milk, Sulphur Dioxide

or

Summer Berry and Champagne Jelly, Rosemary Custard,

Clotted Cream, Lemon Shortbread

Gluten (Wheat), Milk, Egg, Sulphur Dioxide

or

Thin Pineapple Tart, Black Sesame Ice Cream, Ginger Syrup

Gluten (Wheat), Milk, Egg, Sesame

Coffee and Mints

Wines

All Prices are inclusive of VAT

White

Sauvignon Blanc, Central Valley, Chile (Pato Torrente) (VE) £28.35

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) £29.95

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 £39.65

'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

Viognier, Vin de Pays d'Oc (Domaine Gayda) 2017 £40.95

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

Chablis (Domaine D'Elise) 2017 £54.50

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

Wines

All Prices are inclusive of VAT

Red

Malbec, Alto Pampas Del Sur 2017 £32.05

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

Talento Monastrell Ecologico, Jumilla (Ego Bodegas) 2017 £33.60

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 £38.85

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 £38.85

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 £41.20

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 £44.00

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) £42.00

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

Prosecco di Valdobbiadene Brut (Col de'Salici) £47.50

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 **£64.75**

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 **£72.00**

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) **£37.50**

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

Warre LBV 2012 (VE) **£44.00**

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 **£46.50**

(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) **£26.75**

Soft Drinks

Orange Juice (per litre) **£5.00**

Tiddly Pommes Oxford Apple Juice (per 750ml bottle) **£7.25**

Elderflower Presse (per 750ml bottle) **£7.25**

Corkage Charges (per 75cl bottle)

White and Red Wine **£22.50**

Sparkling Wine **£29.50**

Champagne **£30.90**

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 in the Dining Hall are subject to a minimum of 40 guests Monday-Friday and 100 guests on Saturdays and Sundays. All events with fewer guests will still be charged for the minimum number of guests.

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

“We would all like to express our sincere thanks for accommodating and organising such a significant event. Your team was outstanding and went above and beyond to ensure the guests were happy.”

Saïd Business School

“A big thank you to you and your staff for a wonderful evening. Our guests had a great time, the food was good and they loved everything about Exeter, the chapel, architecture and ambience.”

Lightweight Scalable PV Workshop Dinner

“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

“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.

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

“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



Exeter College

2026