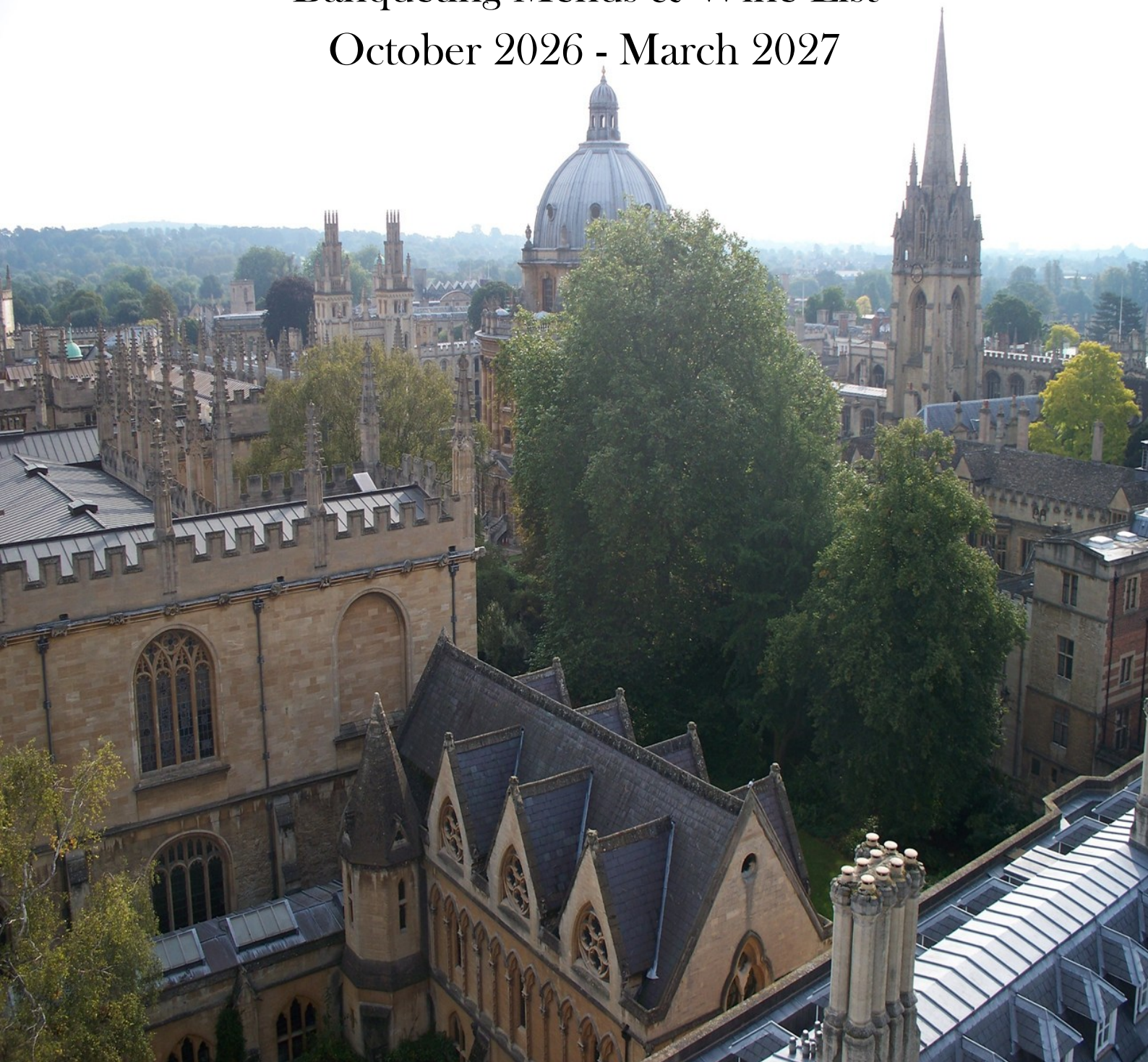




# EXETER COLLEGE OXFORD

Banqueting Menus & Wine List  
October 2026 - March 2027





# 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 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  
Bread roll and butter for each guest

| Room                  | Dinner Capacity | Seasonal                                                   | Additional Features                                 |
|-----------------------|-----------------|------------------------------------------------------------|-----------------------------------------------------|
| Dining Hall           | 154             | Winter – fire lit on request<br>Christmas tree in December | Handheld microphone<br>Speaker system with CD input |
| Rector's Drawing Room | 30              | -                                                          | Grand piano<br>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

**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 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  
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

**£79.75 + VAT per person**

### **Starter**

Roast Pumpkin and Rosemary Tart, Orange Caramel and Toasted Pumpkin Seed (V)

or

Warm Roast Beetroot, Roast Heritage Carrot and Roast Radicchio Salad, Burrata, Cumin and Caper Dressing (V)

or

Courgette and Stilton Soup, Black Pudding Fritter (or Herb Fritter V)

or

Mini Pork and Rosemary Sausage in a Leek Batter, Black Garlic Puree, Caramel Roscoff Onion, Red Wine Jus

or

Baked Sesame Cod, Carrot and Chinese Radish Spaghetti, Hot and Sour Dressing, Coriander Oil

or

Wasabi Cured Salmon, Baby Leaf Salad, Crispy Shallots, Poached Egg, Soy and Ginger Dressing

## **Main**

Brined Roast Turkey with all the Trimmings

or

Pot Roast Chicken, Celeriac Fondant, Green Beans, Morel Mushroom and Madeira Jus, Tarragon Oil

or

Ale Braised Beef Rib, Parsnip and Blue Cheese Mash, Crispy Kale, Braising Juice

or

Baked Hake, Olive Oil Mash, Sauteed Greens, Black Olive and Crab Sauce

or

Slow Braised Lamb Neck with Indian Spices, Roast Cauliflower and Potatoes, Coconut and Coriander Sauce, Crispy Vegetable Pakora

or

Baked Chalk Stream Trout, Rosemary Roasted Heritage Carrots, Celeriac and Ginger Puree, Crispy Celeriac

or

Smoked Haunch of Venison, Caramel Roscoff Onion, Shallot Puree, Marmite Roast Potato, Juniper Jus

or

Crispy Pork Belly Bites, Chargrilled Hispy Cabbage, Fresh Chilli and Coriander Salad, Dark Soy and Orange Dressing

## **Vegetarian**

Miso Braised Parsnip, Soya Crumb, Bok Choy, Crispy Chilli Oil (VE)

or

Barley Risotto with Butternut Squash, Kale and Crispy Leeks (VE)

or

Pumpkin and Blue Cheese Ravioli, Winter Ratatouille, Winter Herb and Walnut Crumb (V)

or

Mixed Bean Chilli, Roast Garlic Flatbread, Coriander Yoghurt, Lime Rice (V)



## Dessert

Winter Spiced Brûlée, Cranberry Sorbet, Orange and Cinnamon Shortbread

or

Apple and Pecan Crumble Tart, Maple Ice Cream

or

Warm Chocolate and Peanut Butter Fondant, Coffee Ice Cream, Caramel Walnut Crumb

or

Baked Vanilla Cheesecake, Blackberry Compote, Brandy Snap Chards

or

Christmas Pudding with Brandy Sauce

or

Mulled Wine Poached Pear, Toasted Orange Marshmallow, Crunchy Oat Granola

or

Baked Fig Tart with Honey, Walnuts and Gorgonzola (can also be served as a starter)

Coffee and Mints

# Menu B

Supplement of £8.25 +VAT per person

## Starter

Exeter Home Smoked Duck, Roast Chicory and Fig Salad, Crispy Leeks,  
Orange and Cardamom Dressing

or

Warm Roasted Root Vegetable Salad, Wilted Spinach, Toasted Seeds,  
Shallot and Thyme Dressing (VE)

or

Roast Cod, Celeriac Puree, Crispy Celeriac, Caper and Chive Dressing

or

Clear Chicken Broth, Wild Mushroom and Tarragon Mini Arancini

or

Baked Red Mullet, Courgette and Carrot Ribbons, Ginger, Soy and Chilli Broth

or

Tempura Battered Cauliflower, Pickled Red Onion, Sticky Hot and Sour Sauce,  
Coriander Oil (VE)

## Main

Slow Cooked Beef Fillet, Smoked Bacon Potato Cake, Sauteed Sprouts, Pinot Noir Reduction

or

Pot Roast Guinea Fowl, Swiss Chard, Wild Mushroom, Quince, Chestnuts

or

Baked Seabass, Roast Parsnips, Green Beans, Curried Butter Sauce, Parsnip Crisps

or

John Dory, Sesame Seaweed, Sticky Rice, Mussel and Soy Broth

or

Braised Rolled Shoulder of Lamb Wrapped in Parma Ham, Rosemary Vented Creamed Potato,  
Grilled Hispi Cabbage, Braising Juices

or

Slow Cooked Duck Breast, Dauphinoise Potatoes, Sauteed Kale, Orange and Cardamom Sauce,  
Savory Granola

or

Slow Cooked Smoked Venison, Marmite Roast Potatoes, Caramel Roscoff Onion,  
Black Garlic Puree, Black Pepper Sauce

## **Vegetarian**

Szechuanese Aubergines, Sticky Rice, Grilled Cabbage (VE)

or

Umbrian Lentil Ragu, Caramelised Pumpkin Steak,  
Hazelnut Praline, Gorgonzola (V)

or

Wild Mushroom, Parmesan and Heritage Carrots, Pappardelle, Herb Oil (V)

or

Winter Ratatouille Tart, Poached Duck Egg, Bearnaise Sauce (V)

## **Dessert**

Quince Caramelised Tart, White Chocolate Ice Cream

or

Rice Pudding Brûlée, Butterscotch Sauce, Cinnamon Shortbread Crumbs

or

Hot Chocolate Souffle, Drambuie Ice Cream

or

Steamed Ginger Sponge, Black Treacle Ice Cream

or

Almond and Fig Tart, Fresh Orange Custard

or

Pear and Walnut Charlotte, Espresso Custard

or

Toasted Sourdough, Warm Figs, Thyme Butter,  
Caramelised Walnuts (can also be served as a starter)

## **Coffee and Mints**

# 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

# 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

### **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

## Sparkling Wine

### **Castell D'Or NV Cava Brut £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