


## Starters

Wild mushroom soup, tarragon beignet (v)

Plum tomato, courgette and mozzarella bruschetta with rocket (v)

Watermelon, feta \& black olive salad with olive oil and mint
dressing (v) (gf)

Seared scallops, caramelised cauliflower, apple \& curry sauce

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\begin{gathered}
\text { (gf) } \\
(£ 5 \text { supplement) }
\end{gathered}
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Sautéed chicken livers on toasted brioche, pancetta \& madeira

Ham hock terrine, homemade piccalilli (gf)

## Main Courses

Broccoli and Oxford blue tart, baby leaf salad \& balsamic dressing ( v )

Homemade tagliatelle, sun dried tomato, black olive \& basil

Watercress risotto with roasted cherry vine tomatoes ( $v, g f$ )

Seared sea bass, red pepper ratatouille \& salsa verde (gf)

Roast garlic \& thyme chicken breast with pomme purée, savoy cabbage \& wild mushroom sauce ( gf )

Sirloin steak (cooked med/rare), triple cooked chips, smoked tomato, watercress and peppercorn sauce ( gf )
( $£ 5$ supplement)

Lemon Posset, summer berries \& almond financier
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Salted caramel \& chocolate torte

Vanilla baked cheesecake with roasted spiced plum

Warm chocolate brownie, raspberry compote \& vanilla ice cream

Sticky toffee pudding with toffee sauce, vanilla ice cream

Apple tart tatin with Chantilly cream \& butterscotch sauce

## napes

Red onion \& goat's cheese cone (v)
Mini carrot, spring onion \& feta muffin (v)

Aubergine caviar crostini (ve)
Sun dried tomato \& pesto palmier (ve)

Smoked salmon blinis, horseradish crème fraiche

Thai chicken skewer

Honey glazed cocktail sausage

Curried chicken croquette with Coriander \& Lime Mayonnaise



> Refried Beans Pate on Toasted Sourdough, Onion Chutney and Balsamic Reduction (v)

Honey and Walnut Goats Cheese, on Beetroot Salad (v)

> Crispy Sweet Potato Patties on Toasted Sourdough, Piccalilli and Rocket (v)

Roast Red Pepper Soup with Garlic Croutons and Cream Fraiche (v)

Chicken Liver and Cognac Pate on Toasted Sourdough, Onion Chutney and Balsamic Reduction

## Main Courses

Roasted Butternut Squash on a Wild Mushroom Risotto and Truffle Oil (v)

Crispy Smoked Tofu with Stir-Fried Vegetables, Egg Noodles and Pan-Fried Pak-Choi (v)

Mushroom and Stilton Wellington with Potato Gratin, Tender Stem Broccoli and Peppercorn Sauce (v)

Aubergine Gnocchi Caponata and Mangetout (v)

Honey and Soy Belly of Pork with Stir-Fried Vegetables, Egg Noodles and Pan Fried Pak-Choi

Thyme Roasted Chicken Breast on a Wild Mushroom Risotto and Truffle Oil

## Desserts

Reuben Brownie with Chocolate Sauce and Berry Compote

Mandarin Cheesecake with Orange Reduction and Cream

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Lemon and Pannacotta Tart with Strawberry Coulis

Traditional Custard Tart with Cream Anglaise


## Business Lunch

A platter of sandwiches or wraps, with a variety of fillings such as:

Vegan<br>Coronation Chickpea Spiced Three Greens Medley<br>Vegan Ploughman's

Vegetarian<br>Egg Mayonnaise<br>Cheese and Onion<br>Veggie New Yorker

## Fish

Prawn mayonnaise
Smoked Salmon and Cream Cheese
Tuna and Sweetcorn

Meat<br>Ham Hock and Chunky Egg<br>Chicken and Chorizo<br>Roast Chicken Salad

Fillings may differ to those above.

## Cold Buffet Lunch

Caramelised shallot and Oxford blue tart (v)

# Crispy vegetable samosas and mango chutney (v) 

Thai fishcakes and dipping sauce
Roast beef and horseradish sauce

Homemade sausage roll
Mild coronation chicken

## Side Salad Options:

Mixed leaf<br>Tabbouleh<br>Caprese<br>Potato

Carrot, sultana and coriander

## Price list

| Туре | Description | Price per person (excl VAT) |
| :---: | :---: | :---: |
| Fine Dining experience | 3 course menu with tea/coffee: one starter, one main meat option and one main vegetarian option, and one dessert* | $£ 55$ weekdays <br> £75 weekends |
| Fine Dining experience (light) | 2 course menu: starter and main or main and dessert* | £40 weekdays** |
| Traditional Dinner | 3 course menu from the traditional dinner menu. Includes tea/coffee, half a bottle of wine per person and room hire* | £55*** |
| Canapes | 5 canapes from above selection | $£ 13$ |
| Sandwich lunch | Packed option: choice of sandwich with crisps, cereal bar, piece of fruit, juice and tea/coffee <br> Business option: platter of sandwiches with cake or fruit, tea/coffee and water | $£ 15$ for either option**** |
| Cold buffet lunch | Choice of 3 from selection with 2 salad sides | £15**** |

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[^0]:    *Please note that a $£ 100$ additional service charge will apply to any dinner with less than 50 attendees.
    Additional charges apply to bespoke menu alternatives.
    ** Option not available at weekends.
    *** Room hire not included in price if at the weekend. Minimum numbers of 50.
    **** Minimum numbers of 20 required. Option not available at the weekend.

