Starters

Wild mushroom soup, tarragon beignet (v)

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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 (gf)

(£5 supplement)

---

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

Homemade tagliatelle, sun dried tomato, black olive & basil

Watercress risotto with roasted cherry vine tomatoes (gf)

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

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
Canapes

Red onion & goat’s cheese cone (v)

---

Mini carrot, spring onion & feta muffin (v)

---

Aubergine caviar crostini (ve)

---

Sun dried tomato & pesto palmier (ve)

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Smoked salmon blinis, horseradish crème fraiche

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Thai chicken skewer

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Honey glazed cocktail sausage

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Curried chicken croquette with Coriander & Lime Mayonnaise
A platter of sandwiches or wraps, with a variety of fillings such as:

**Meat**
- Ham and Cheddar
- Chicken and Bacon
- Chicken Mayonnaise

**Vegetarian**
- Egg mayonnaise

**Fish**
- Prawn mayonnaise
- Tuna and Cucumber

Fillings may differ. Vegan options available
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  
---

Salad side options:  
Mixed leaf  
Tabbouleh  
Caprese  
Potato  
Carrot, sultana and coriander
### Price list

<table>
<thead>
<tr>
<th>Type</th>
<th>Description</th>
<th>Price per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>3 course dinner</td>
<td>3 course menu from the choices given above: one starter, one main meat option and one main vegetarian option, and one dessert.</td>
<td>£55 weekdays</td>
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<tr>
<td></td>
<td></td>
<td>£75 weekends*</td>
</tr>
<tr>
<td>2 course dinner</td>
<td>2 course menu from the choices given above. Starter and main or main and dessert.</td>
<td>£40 weekdays**</td>
</tr>
<tr>
<td>Canapes</td>
<td>5 canapes from above selection</td>
<td>£13</td>
</tr>
<tr>
<td>Sandwich lunch</td>
<td>Packed option: <em>choice of sandwich with crisps, cereal bar, piece of fruit, juice and tea/coffee</em></td>
<td>£15 for either option***</td>
</tr>
<tr>
<td></td>
<td>Business option: <em>platter of sandwiches with cake or fruit, tea/coffee and water</em></td>
<td></td>
</tr>
<tr>
<td>Cold buffet lunch</td>
<td>Choice of 3 from selection with 2 salad sides</td>
<td>£15***</td>
</tr>
</tbody>
</table>

*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

*** Minimum numbers of 20
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www.reuben.ox.ac.uk/room-bookings