



# CELEBRATE WITH REUBEN COLLEGE THIS CHRISTMAS

For the first time ever, we are opening up our Abbot's Kitchen Function Room and the College's Dining Hall for Christmas.

This is your chance to celebrate the festive season in Oxford's newest College.



# ABBOT'S KITCHEN FUNCTION ROOM

Available on exclusive hire basis for Christmas lunches only.

<u>Availability</u>

Tuesday 10 December Wednesday 11 December

**Charges** 

£65.00 per person

MINIMUM NUMBERS OF 40 REQUIRED





# LUNCH MENU: ABBOT'S KITCHEN FUNCTION ROOM

4-course Festive Lunch

#### **STARTER**

Chicken Liver Parfait with Christmas-spiced Chutney and fresh Reuben breads

Winter Chestnut Soup and fresh Reuben breads

Deep-fried Brie, with Cranberry Sauce

#### **MAIN**

Traditional Roast Turkey with all the trimmings; Salt & honey baked carrots and parsnips, garlic and thyme roasted potatoes

Trout En-Croute, with Hazelnut crumb, roasted vegetables, & squash fondant

Winter Squash Risotto and Gnocchi, with crispy fried sage leaf split and sage oil

#### **DESSERT**

Traditional Christmas Pudding with Brandy Cream Parfait

Chocolate Torte

Winter Cheesecake

Tea & coffee Stollen bites and Mince Pies



## **DINING HALL**

We are offering this space on either an exclusive or non-exclusive basis for evening celebrations.

**Availability** 

Shared non-exclusive hire

Thursday 12 December Friday 13 December

MINIMUM NUMBERS OF 20 REQUIRED

**Price** 

£75.00 per person

#### **EXCLUSIVE HIRE**

Should you like to hire the hall on an exclusive basis, different dates are available. Please contact the Events Team. Room hire charges will be applicable.





# **EVENING MENU: DINING HALL**

4-course festive dinner with a welcome drink

#### **STARTER**

Chicken Liver Parfait with Christmas Spiced Chutney and fresh Reuben breads

Winter Chestnut Soup and fresh Reuben breads

Deep-fried Brie, with Cranberry Sauce

#### MAIN

Traditional Roast Turkey with all the trimmings: Salt and honey baked carrots and parsnips, garlic and thyme roasted potatoes

Trout En-Croute, with hazelnut crumb, and roasted vegetables, and squash fondant

Winter Squash Risotto and Gnocchi, with crispy fried sage leaf split and sage oil

#### **DESSERT**

Traditional Christmas Pudding with Brandy Cream Parfait

Chocolate Torte

Winter Cheesecake

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Stollen bites and Mince Pies

Tea & coffee

### **DRINKS PACKAGES**

#### OPTION 1

10 bottles of white wine
10 bottles of red wine
15 beers
15 ciders
x 5 complimentary jugs of juice

£495.00

Recommended for groups of 60 - 100

#### OPTION 2

6 bottles of white wine
6 bottles of red wine
10 beers
15 ciders
x 3 complimentary jugs of juice

£306.00

Recommended for groups of 30 - 60

#### OPTION 3

3 bottles of white wine 3 bottles of red wine 8 beers 8 ciders x 1 complimentary jug of juice

£180.00

Recommended for groups of 30 or under

#### CHRISTMAS DRINK SPECIAL

To add Mulled Wine, the cost is £5.00 per glass.

Minimum of 20 glasses to be ordered



### **BOOKING**

Should you like to book a Christmas event at Reuben, contact the Events Team at:

events@reuben.ox.ac.uk

FULL PAYMENT NEEDS TO BE MADE BY FRIDAY 29 NOVEMBER 2024.

# We look forward to welcoming you to Reuben this Christmas!

