



OUEV | Oxford University
Event Venues

Festive Menus

2025

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On Arrival

Canapé Reception

£25

Choose either

Prosecco & Elderflower Pressé

or

Mulled Wine & Spiced Apple Juice

Served with

Smoked salmon & chive blini

Mini broccoli & Stilton quiches

Root vegetable wedges Vg, NGCI

Welcome Drink

£9

Prosecco & Elderflower Pressé

or

Mulled Wine & Spiced Apple Juice



Buffet

£50

Please select one dish per course for your guests. Dietary preferences will be accommodated separately.

Main

Traditional roast turkey with sage & caramelised onion stuffing, gravy & cranberry sauce NGCI available

Glazed spiral ham with marmalade, ginger & star anise NGCI

Plant-based Shepherd's Pie with garlic & parsley dressed sautéed peas & honey roasted parsnips Vg, NGCI

Served with artisan bread rolls & butter, roasted potatoes & winter root vegetables.

Dessert

Christmas Pudding with brandy cream Vg, NGCI available

Fruit sponge with cranberry compote Vg

Served with mini Mince Pies, tea and coffee Vg, NGCI available



Banquet

£78

Please select one dish per course for your guests. Dietary preferences will be accommodated separately.

Starter

Chicken, carrot & chicory salad with pomegranate molasses NGCI

Chalk Stream Trout rillettes with smoked cucumber

Leek & potato croquettes with truffle & artichoke pesto Vg, NGCI

Main

Traditional Roast Turkey Supreme NGCI available

Pommes Anna, roast carrots & parsnips, bacon wrapped chipolatas, cranberry & herb stuffing, jus

Plant-based festive roast Vg, NGCI available

Herb roasted potatoes, sautéed seasonal greens, garlic & parsley dressing, toasted seeds

Orange & Honey Glazed Salmon NGCI

Celeriac puree & charred baby leeks

Celeriac Fondant Vg, NGCI available

Sweet potato puree, sautéed seasonal greens, garlic & parsley dressing & toasted seeds

Dessert

Apple & blackberry crumble topped tart with spiced Crème Anglaise

Chocolate & orange torte with blackberry coulis Vg

Traditional Christmas Pudding with brandy cream NGCI available



Wine & Bar

Add half a bottle of wine per person to your buffet or banquet. A full wine list is also available on request.

House	£10.25
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Mid-tier	£13.30
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Premium	£17.60
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For pre-paid tabs and / or purchases throughout the event

Bar	£190
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Additional Information

There is a minimum order of 30 people and prices are per person excluding VAT.

Tables are set with linen, festive centrepieces, crackers & table water. We can coordinate additional event dressing and entertainment, please ask for details.

We require confirmation of final numbers, menu choices and all allergen information 14 calendar days in advance of your event. Dietary requirements are catered for separately.

Whilst our kitchen takes all responsible steps to avoid any risk of cross contamination, we cannot guarantee that our food is 100% free from a specific allergen.