

OU|EV | Oxford University
Event Venues

Spring/Summer Menu 2025

Starters



£12.50

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Cured trout with fennel, Blood orange & spring greens (NGCI)

Smoked chicken Caesar croquettes

Beetroot & artichoke on labneh with sour cherry molasses (V)

Whipped feta & tomato salad (V)

Charred leeks with Romesco Sauce & pumpkin seed dressing (VG)



Mains

£22

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Roast salmon with pea puree, charred sprouting broccoli & potato terrine
finished with Sauce Vierge & citrus oil

(NGCI) (£2 Supplement)

Roast chicken breast with wild mushroom fregola & Soubise Sauce

Slow cooked lamb breast with caponata & bean puree

(NGCI) (£4 Supplement)

Asian infused seabass with vegetable ribbons (NGCI)

Wild garlic, asparagus & pea risotto (V)

Spinach & smoked goats cheese courgette involtini (V, NGCI)

Slow roasted aubergine with apricot harissa, bean salsa, slow cooked onion & kasir (VG)



Desserts

£12.50

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Lemon & lime pie

Strawberry & vanilla cheesecake dome with shortbread crumb

Chocolate & raspberry tartlet

Caramel panna cotta (VG, NGCI)



Wine and Bar

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Aperitif £7

Ruggeri Argeo Prosecco Brut
Elderflower Pressé

Wine for the table

Half a bottle per person

House £10.25

Care, Blanco Sobre Lias, Cariñena, Spain
Care, Tinto Sobre Lias, Cariñena, Spain

Mid-tier £13.30

Volpi, Cortese Amonte, Piemonte, Italy
La Place, Merlot, Languedoc-Roussillon, France

Premium £17.60

Ken Forrester, Petit Chenin, Western Cape, South Africa
Ramon Bilbao, Rioja Crianza Journey Collection, Rioja, Spain

Bar £180

For pre-paid tabs and/or purchases on the day

Additional Information



Prices

All prices are per person and exclusive of VAT unless otherwise stated

Menu Choices and Dietary Requirements

Decide upon a two, or three course meal, and select one dish per course to be served to all guests.

A plant based dish may be selected for those who require it.

Other dietary requirements will be catered for individually upon requests. Minimum order of 50.

The Venue

The venue will be dressed with linens and table centrepieces. Should you require any additional event dressing or floristry, please speak to us and we will be happy to assist you.

Entertainment

We work with a range of suppliers from classical ensembles, contemporary live bands and DJs to magicians. We are happy to assist you with entertainment for your event if required.

Final Details

We require confirmation of number of guests, menu choices and dietary requirements no later than 14 calendar days in advance of your event, thank you.

Menu Key

V = Vegetarian

VG = Vegan

NGCI = No gluten containing ingredients

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