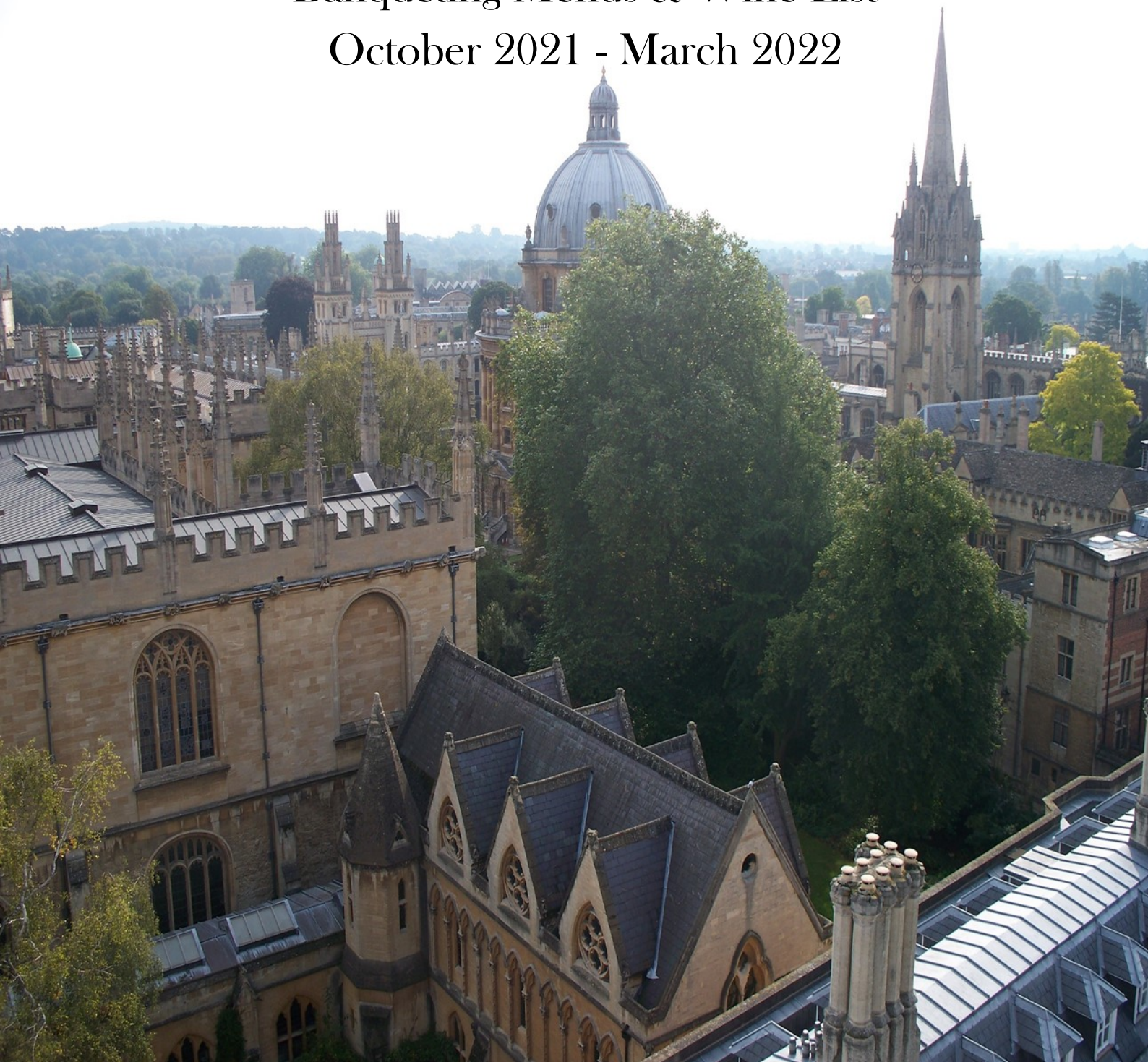




EXETER COLLEGE OXFORD

Banqueting Menus & Wine List
October 2021 - March 2022



Welcome to Exeter College

Exeter College has a proud history of catering at a very high level for functions of varying sizes. We regularly host dinner in our Dining Hall for the Said Business School, local and national organisations and many University departments. We have entertained the King and Queen of Spain, hosted the Chancellors court of Benefactors annual dinner and provided fine dining for over 200 events throughout the year. Our Head chef, Mark Willoughby, co-ordinates our team of chefs and is always available to discuss menus and planning. Our excellent food, helpful in-house serving staff, and 17th Century Dining rooms produce a package that will ensure an enjoyable and memorable evening for all.



At a Glance: Our Facilities

We offer two banqueting packages and both include the following:-

Dining room hire for up to 2.5 hours
Crested printed menus and place cards
Linen napkins
Bottled sparkling and still mineral water
Microphone/speaker system in the Dining Hall

Room	Dinner Capacity	Seasonal	Additional Features
Dining Hall	154	Winter – fire lit on request Christmas tree in December	Handheld microphone Speaker system with CD input
Rector's Drawing Room	30	-	Grand piano Private garden
Old Bursary	20	-	

How to Book

Our aim is to make the whole process from booking the dinner right through to paying the invoice, as straight forward and as easy as possible.

After browsing this brochure, please contact the Steward to arrange a tour of the college, check availability and discuss your needs:

conferences@exeter.ox.ac.uk

01865 279 653

If you are then ready to make a formal enquiry please submit the booking form issued to you by the Steward, who will then respond with a quotation based on your requirements. Once your booking is in place:

Three weeks prior to the event: submit your menu and wine choices

One week prior to the event: confirm final numbers and dietary requirements

One week after the event: an itemised invoice will be emailed to you for payment within three weeks.

Drinks Receptions & Canapés

Our drinks receptions provide the perfect opportunity for guests to meet and socialise before dinner.

During the summer months we can offer the Fellows' garden. This walled garden has one of the finest views in Oxford and it is an oasis of beauty in the centre of the bustling city.

In the colder months, the Rector's Drawing room, with its dramatic chandeliers and grand piano, is the perfect setting for canapés and champagne.

The Rector's Dining Room provides a more intimate space for smaller groups.

Sparkling wine, champagne, prosecco and soft drinks are all charged by the bottle and you will only be charged for the number of bottles opened.

Canapé Menu

Tuna Nori Roll with Soy and Ginger

Crab and Lemon Tart with Pickled Ginger

Blue Cheese, Mascarpone and Red Onion Confit Quichettes

Cherubs on Horseback - Dried Apricots wrapped in Streaky Bacon

Spiced Cheese and Parma Ham Straws

Mini Dill Pancakes with Salmon Caviar and Lemon Crème Fraiche

Parmesan and Rosemary Shortbreads with Roast Cherry Tomatoes and Feta Cheese

Smoked Salmon and Cream Cheese

Focaccine Farcite with Mushroom and Thyme

Fennel Marinated Feta and Oliver Skewers

Aubergine and Pine Nut Pizzette

Mini Cherry tomato and Basil Pesto Galettes

Prawns with Ginger Mayonnaise in Coriander Tartlets

Prosciutto Wrapped Fig Skewers

Spicy Chicken Satay Sticks

Ginger and Hoisin Chicken

Chorizo Puffs

5 canapés for £9.80 + VAT per person

Dining Rooms

Dining Hall

The Dining Hall, dating back to 1618, provides an historic setting for banquets. The traditional, long wooden tables can seat a maximum of 154 guests (minimum 40 mid-week, 120 weekend).

In the winter months we can offer a log fire and in the month of December we have a real Christmas tree, tastefully decorated.



Rector's Drawing room

A unique opportunity to dine in the Rectors own Drawing Room. The Rector is the head of the college and has given permission for this room to be used for private dinners and receptions. We can accommodate a maximum of 30 on three round tables or 22 on one rectangular table.



This room adjoins the Rector's private walled garden which can be used for pre-dinner drinks in the summer months.

Old Bursary

Dating back to the 17th century, this dual-aspect room has views of the Fellows' Garden and the Front Quadrangle.

Used daily for Fellows' lunch, the Old Bursary can be used for private dinners up to 20.



Banqueting Packages

We offer two banqueting packages and both include the following:-

Dining room hire for up to 2.5 hours
Crested printed menus and place cards
Linen napkins
Bottled sparkling and still mineral water
Microphone/speaker system in the Dining Hall

Please choose **one** starter, **one** main and **one** dessert course for your whole party. You are also welcome to choose an alternative starter and main course for vegetarians. Our chefs can adapt the menus to cater for all other dietary requests.

Menu A

Package £53.50 + VAT per person

Starter

Confit Salmon, Avocado Puree, Blood Orange Bitter salad,
Cucumber Ponzu Dressing

or

Sweet Potato and Courgette Fritters, Kimchi Relish, Kewpie Mayonnaise,
Coriander Cress (V)

or

Salt Baked Celeriac Tart Tatin, Thyme Ice Cream (Ve)

or

Duck, Wild Mushroom and Tarragon Terrine, Mini Cheese Scone, Apple
and Fig Marmalade, Vegetable Crisps

or

Fresh Spaghetti, Clams, Mussels, Cornish Crab, Tomato and Chive Brioche
Herb Crumb

Main

Slow Cooked Shoulder of Lamb, Bacon Fat and Onion Crumb, Fondant Potato,
Caramelised Roscoff Onions, Black Garlic Puree, Sherry Jus, Winter Greens

or

Baked Cod Fillet, Black Olive and Herb Crust, Salt and Vinegar Polenta,
Warm Tartare Sauce

or

Roast Turkey With Traditional Trimmings, Seasonal Vegetables, Roast Potatoes

or

Red Wine Slow Braised Beef Cheek Pappardelle, Braising Juices,
Confit Winter Roots

or

Grilled Rib Eye Pork Steak, Braised Lentils, Sauté Savoy Cabbage, Cremolata

Vegetarian

Homemade Pappardelle, Chickpea Ragout, Spiced Roast Chickpeas, Rosemary Oil

or

Beetroot and Thyme Wellington, Mulled Wine Gravy, Oat Milk Mash,
Parsnip Crisps (Ve)

or

Roasted Cauliflower Steak, Kelp Brown Butter, Spiced lentils, Cauliflower Puree,
Hazelnuts, Spinach, Golden Raisins

Dessert

Christmas Pudding, Brandy Sauce

or

Double Layered Apple Crumble, Fresh Custard

or

White Chocolate Panna Cotta, Mandarin Compote, Hazelnut and Chocolate
Crumb, Drambuie Ice Cream

or

Almond and Cranberry Tart, Cranberry Sorbet, Blood Orange Gel

or

Classic Creamed Rice Pudding, Warm Eccles Cakes

or

Winter Spiced Brulée, Mulled Wine Sorbet, Ginger Shortbread

Coffee and Exeter College Mints

Menu B

Package £58.75 + VAT per person

Starter

Warm Smoked Chicken and Fig Tart, Gorgonzola Dressing, Watercress Salad

or

Slow Cooked Red Curry Beef Cheeks, Cauliflower Rice, Pickled Cucumber,
Crispy Thai Basil

or

Black Crab Ravioli, Miso Shitaki Consommé, Roast Cherry Tomatoes,
Lemon Black Pepper Straw, Spring Onions

or

Red Wine Poached Pear Tart, Vegan Blue Cheese, Toasted Almonds,
Baby Leaf Salad (Ve)

or

Spicy Bean Bon Bon, Coconut Dhal, Toasted Coconut, Mango Salsa (Ve)

or

Warm Cured Salmon, Roasted Golden Beet and Heritage Tomato Salad,
Herb Oil, Sourdough Croutons

Main

Treacle Cured Venison Loin, Brown Butter Roasted Parisienne Potatoes,
Wild Mushrooms, Sautéed Kale, Red Wine Jus

or

Roast Lamb Rump, Crispy Sweetbreads, Roast Celeriac, Green Beans,
Hazelnut Potato Dumplings

or

Pot Roast Guinea Fowl, Black Pudding Sausage Roll, Parmentier Potatoes,
Sautéed Greens, Sage Jus

or

Baked Seabass, Confit Fennel, Roast Leeks, Olive Mash,
Orange and Cardamom Butter, Crispy Kale

or

Slow Cooked Beef Fillet, Blue Cheese Macaroni, Cavolo Nero,
Thyme Jus, Watercress

A background image of a white plate containing several round pastries, some with purple jam, and fresh strawberries and mint leaves.

Vegetarian

Winter Squash and Quinoa Rissoles, Salsa Verdi

or

Vegan Mince and Ginger Dumplings, Green Beans, Bean Sprouts,
Spring Onions and Peanuts, Chili and Coriander Broth

or

Chestnut Mushroom and Tarragon Pithivier, Oxford Sauce

Dessert

Rum Baba, Wild Berry Compote Clotted Cream Ice Cream

or

Matcha, Pistachio and White Chocolate Mousse Cake, Sesame Tuile,
Lemon Sorbet

or

Baked Cinnamon Custard Tart, Ginger Ice Cream, Coconut Crumb,
Mango Puree

or

Hot Dark Chocolate Soufflé, Raspberry Sorbet

or

Coffee Mousse, Caramelised Walnuts, Bitter Orange Sauce

or

Apple and Blackberry Steamed Pudding, Honeycomb Ice Cream,
Florentine Crisps

Coffee and Exeter College Mints

Wines

White

Sauvignon Blanc, Central Valley, Chile (Pato Torrente) £20.10

A fresh zesty style of Sauvignon, between the Loire & New Zealand in style. 'Pato Torrente' is the torrent duck, a large handsome duck resident in the Andes: its picture adorns the label

Chardonnay, Central Valley, Chile (Ladera Verde) £20.40

This has seen a little oak, which gives it a spicy character, and has a slightly floral aroma from a small addition of Sauvignon Blanc

Picpoul de Pinet 'Cuvee Racine' 2018 £28.10

'Picpoul' the name of the grape, means 'the lip stinger': the wine is a fresh savoury unoaked white from the Languedoc coast that is delicious with fish & shellfish

Sauvignon de Touraine (Les Desmoiselles) 2016 £28.40

Light bodied & bone dry, with grassy Sauvignon notes

Viognier, Vin de Pays d'Oc (Domaine Gayda) 2017 £28.75

Viognier, with its heady aroma of peaches, can be oily; this is made in a racy style and bottled with a screw cap to preserve freshness

Pinot Grigio Riserva (Mezzacorona) 2019 £31.45

Pinot Grigio can be dull, watery and vaguely sweet, but this is dry and full of character, with a full body and distinctive fruitiness: it comes from Trentino, where the altitude and mountain air yield crisp white wines

Chablis (Domaine D'Elise) 2017 £40.50

This is a classic Chablis made without oak influence: the wine is elegant, crisp and minerally

Sancerre (Domaine Etienne Daulny) 2018 £40.75

Broad and intense, with flavours of citrus and green apple, fresh and very long

Wines

Red

Malbec, Alto Pampas Del Sur 2017 £22.80

Textbook Argentinian Malbec: rich plummy fruit, spice and a velvety texture

Talento Monastrell Ecologico, Jumilla (Ego Bodegas) 2017 £23.80

High up in the mountains of Jumilla Mourvedre, known in Spain as Monastrell, thrives but here Mourvedre's tough tannins are soft, the fruit recalls plush spicy blueberries: the grapes are organically grown.

Cotes due Rhone Rouge (Guigal) 2017 £27.50

Guigal is one of the top producers in the Rhone. His Cotes due Rhone is a mixture of Grenache and Syrah, spicy, full-bodied and beautifully balanced

Pionero Merlot Reserve 2017 £27.75

Merlot produces a soft spicy deep coloured wine in Chiles warm Maipo Valley: it has freshness to offset the ripe plummy fruit

Montepulciano d'Abruzzo (La Valentina) 2017 £28.75

La Valentina, one of the top producers of Montepulciano d'Abruzzo, has crafted a peppery dark-fruited wine with savoury undertones and firm tannins

Rioja Crianza (Promesa) 2015 £32.75

A traditionally made Rioja, that is aged for a year in American oak barrels: lightly cooked strawberries, leather and vanilla, with soft tannins

Sparkling Wine

Cava Brut Reserva NV (Rene Barbier) £32.75

An elegant Cava, with peach and citrus fruit flavours and a fine mousse

Prosecco di Valdobbiadene Brut (Col de'Salici) £36.10

Valdobbiadene is the best area for Prosecco. This is a dry fully sparkling style, with a lovely purity and clean aromas of flowers and citrus

Wines

Champagne

Champagne Pierre Vauldon

£50.70

Pinot Noir grapes from Grand Cru vineyards make up 75% of the blend, bringing structure and depth of flavour. The remaining 25% is Chardonnay sourced from prime sites on the Cote des Blancs, contributing finesse and racy lemony character

Champagne Picard Brut Reserve

£55.60

Classic, elegant and biscuity, from roughly equal parts of Pinot Noir, Pinot Meunier and Chardonnay. As Winston Churchill said about Pol, his favourite Champagne, "My tastes are simple. I am easily satisfied with the best."

Port & Sherry

NV Fine Ruby Port (Aged and Bottled by Fonesca Guimaeraens)

£32.10

Textbook Argentinian Malbec: rich plummy fruit, spice and a velvety texture

Warre LBV 2012

£37.70

Warre LBV is unlike most other 'commercial' late-bottled vintage ports in that the wine is bottled without fining or filtration and then aged in a bottle for a further four years, so that it has some of the character and intensity of a vintage port. The result is a wine that is full bodied, peppery and concentrated

Sherry Oloroso Sanlucar de Barrameda (Barbadillo)

£22.90

Soft Drinks

Orange Juice (per litre) £4.35

Elderflower Presse (per 750ml bottle) £6.50

Corkage Charges

White and Red Wine £18.55

Sparkling Wine £24.75

Champagne £30.90



Terms & Conditions

Normal evening meal times are between 7.30pm and 8.00pm. There is a £310 surcharge for meals starting later than 8.00pm

Dinners in the Rectors Lodgings or the Old Bursary have a facility charge of £360.50

Meals that exceed the allocated two and half hours will incur a surcharge of £300 for every half hour. This is to cover additional staffing and transport costs.

Whilst we make every effort to accommodate the wishes of banquet organisers and guests, we do request that you bear in mind that this is a working college. To this end we request that you abide by the college rules and inform your guests so they may also comply.

During the summer vacation renovation work may be carried out on some of the buildings within college. This can mean the presence of scaffolding or the possibility of changes in room availability.

What Our Clients Say

Excellent and very friendly conference team. Helped us a lot from the first call I made for booking till the end.”

Said Business School, February 2019

“On behalf of the Faculty Council...I would like to take this opportunity to thank you and all of the Exeter College staff for making us feel so welcome during our stay.

We really appreciate the support that you give us each year and the feedback from our 2019 delegates has been extremely positive.”

Faculty of Astrological Studies Summer School, August 2019

“The service - and the quality of the food - was first-rate. I had many compliments from the delegates.”

Festschrift Conference Dinner, September 2019

“Incredibly happy with the entire experience and the staff were SO great to be flexible with unpredictable weather, managing to keep our drinks reception outside despite a few min of a downpour that then cleared. Thank you!!”

Stevens-Wirth Wedding, August 2019

“The communication between us and the conference team was excellent and Philip was very understanding of our needs...All staff we met were extremely friendly which made the experience very enjoyable for the students.”

Fantastic Futures, May 2019

“All our guests were delighted with the quality of the experience (as was I). The whole environment is conducive to comfortable and civilised discussion!”

Oxford-Berlin Research Partnership , September 2019



Exeter College

2021