



NEW COLLEGE
OXFORD

Banquet Menu Selections

Our banquet dinners provide an excellent atmosphere and environment for guests to socialise and celebrate, and importantly, enjoy a sophisticated selection of excellent food and wine in the unique setting of one of our fourteenth-century dining rooms; the College Hall being the oldest in either Oxford or Cambridge that is still in daily use.

We offer the option of both three-course and four-course menus, the latter of which caters for a fish course or a selection of cheese and biscuits, in addition to the starter, main course and dessert. Both options include unlimited house white and red wines, taking away the worry of post-event costing, and include coffee and mints to round off the evening.

The banquet experience is suited to those looking to offer guests a traditional Oxford feel, and are perfect for those special occasions, such as gala dinners and conference anniversaries.

Selecting a menu

These selections are included to give you a flavour of what we can offer, and have been put together from several of our menus from the past year. We appreciate that the choice can seem rather daunting, especially when considering what options complement each other and are appropriate to the season. Please do contact us if you would like any assistance in creating your tailored menu, or if you have any particular requests you would like us to accommodate.

Starters

Asparagus and fig salad, with olives and pesto (v)

Asparagus & parma ham salad with olive dressing, shot of chilled pea & mint soup with tempura salmon with julienne of mangetout, bok choy & sweet chilli sauce

Asparagus, mozzarella salad with olive dressing, tempura aubergine, with julienne of mangetout, bok choy and sweet chilli sauce (v)

Baby aubergine, roast tomato, feta cheese, spinach, and onion (v)

Baked baby aubergine with fettuccine, curry and coriander sauce (v)

Carpaccio of beef with celeriac and rocket salad

Carpaccio of beetroot (v)

Cauliflower panacotta served with summer green beans (v)

Charentais melon with port and raspberries (v)

Chicken liver parfait with quail's eggs

Crab and avocado salad, with a lemon & mint dressing

Crispy duck salad

Darne of salmon, with an avocado and crème fraîche sauce

Goat's cheese and chive fritters, with apricot chilli sauce (v)

Goat's cheese in filo, on a salad of green beans, topped with vine tomato sorbet (v)

Grilled coated black onion seed tofu, with cucumber & wasabi sauce (v)

Grilled lemon and chilli tofu, with leek & pepper salad (v)

Grilled sea bass on leek and pepper salad, with lemon & chervil dressing

Kebab of tandoori tofu with beetroot and rice cake, served with cucumber raita (v)

Leek and asparagus tart with chervil butter sauce (v)

Leek and asparagus, with poached egg and chervil beurre blanc sauce (v)

Leek, asparagus and goat's cheese terrine (v)

Marinated aubergine, crispy artichoke, and quail's egg salad (v)

Marinated smoked salmon with crispy artichoke, and quail's egg salad

Panzanella with avocado

Parma ham, asparagus and fig salad, with olives and pesto

Parmesan biscuit with baby leek and slow roasted tomatoes

Roast beetroot and artichoke salad with caper dressing (v)

Roasted artichoke, pine nut, olive and plum tomato salad (v)

Roasted beetroot with citrus salad (v)

Roquefort, walnut and chicory salad, with Oxford marmalade pickle (v)

Sauté prawns with sprout and pear salad served with a sesame seed dressing

Seared monkfish with mussel fettuccine, curry and coriander sauce

Slow roasted plum tomatoes, mozzarella and rocket salad with red onion biscotti (v)

Slow roasted plum tomatoes with basil and parmesan biscuit (v)

Smoked chicken and artichoke salad with caper dressing

Smoked duck breast salad with Oxford marmalade pickle

Smoked salmon mousse with mixed leaf salad and cherry tomatoes

Spinach and mushroom tart with mixed leaf salad (v)

Spinach and onion tart served with a crispy salad (v)

Spinach, feta and cherry tomato tart (v)

Summer Platter – a pea mousse with watercress, a chilled shot of avocado soup, and asparagus with black olive and feta salsa (v)

Tandoori breast of pigeon with beetroot and pigeon cake, served with saffron cream and cucumber raita

Terrine of smoked chicken and bacon, with a wild mushroom and herb vinaigrette

Terrine of three salmon with lemon and chive rocket salad

Thai asparagus with sprout and pear salad, with a sesame seed dressing (v)

Tomato, mozzarella and basil salad, with a pesto sauce (v)

Truffle salad with grilled tiger prawns and lemon dressing

Vegetable spring roll (v)

Fish courses

Baked monk fish, with leek and asparagus chervil beurre blanc sauce
Grilled sea bass with cucumber and wasabi sauce
Pan-fried halibut with summer beans
Poached supreme of halibut, with lemon butter sauce and red wine drizzle
Seared scallops with chilli vegetables
Seared scallops with citrus salad

Main courses

Braised rabbit with Somerset cider, wild mushroom risotto, and dill cream
Chargrilled noisette of lamb on a bed of wild mushrooms
Chargrilled suprême of maize fed chicken with artichokes, diced potatoes, and pearl lemon barley
Corn-fed chicken, filled with tomato and basil mousse, served with a summer bean and potato compote
Fillet of beef medallion with a stilton, port and red wine sauce
Fillet of beef wellington with an English mustard jus
Fillet of lamb, new potatoes, pak choi, and baby carrots
Five spiced pan fried duck breast with bok choy and an oriental plum sauce, made from baby corn, chinese leaves, mangetout, and a julienne of carrot and mouli
Grilled bream on langoustine mash with basil sauce
Grilled halibut with fennel, slow roasted tomatoes and pancetta crisp
Grilled Scotch rib-eye steak
Honey roasted breast of Gressingham duck with spiced pear and red cabbage
Medallions of venison with a port and juniper sauce, served on a parsnip cake
Pan-fried corn fed chicken breast with lime and coriander
Pan-fried duck breast with prune and red wine dressing
Pan-fried fillet of beef with horseradish and red wine sauce
Pan-fried rib-eye of beef with spiced crust
Pan-fried rump of lamb with basil and garlic sauce
Roast fillet of venison on apple sage dauphinoise
Roast loin of lamb with baby vegetables and redcurrant jus
Roast rump of lamb with a pea mint purée and redcurrant jus
Roast rump of lamb with minted baby spring vegetables
Roast rump of lamb with roasted vegetables and tomato jus
Roast sirloin of beef with caramelised shallots and a mushroom and pepper sauce
Roasted cod on a tomato and basil sauce
Spiced duck breast with seared plum, red chard & Chinese cabbage compote
Stuffed suprême of chicken with tomato and basil
Suprême of corn fed chicken with apricot and chervil mousse
Suprême of maize fed chicken with a lemon and basil crust
Tournedos of Angus beef on a wild mushroom & potato rösti with a port wine glaze

Vegetarian main courses

Aubergine cannelloni on a compote of sweet potato and chestnut **(v)**
Baked five spice tofu with seared plum, red chard and Chinese cabbage compote **(v)**
Beetroot and cauliflower cake with mustard & tomato Sauce **(v)**
Char-grilled tofu with spicy plum sauce **(v)**
Courgette, aubergine and plum tomato charlotte with red pepper salsa **(v)**
Double baked pea and mint soufflé **(v)**
Double baked pea and mozzarella soufflé, with a warm niçoise salad and tomato jus **(v)**
Double baked spinach soufflé with roasted vegetables and tomato jus **(v)**
Filo parcels of wild mushrooms, feta cheese, and spinach, served in a cream sauce **(v)**
Green pea and corn parcel with tomato coulis **(v)**
Green risotto and pecorino cake on a compote of summer beans in minted butter sauce **(v)**
Grilled tuna steak with ratatouille **(v)**
Leek and asparagus tart with a chervil butter sauce **(v)**
Porcini and spring onion risotto, with sweet potato crisps **(v)**

Roasted vegetables with a spicy couscous and balsamic dressing (v)
Roulade of aubergine and courgette, filled with roasted pepper and olive goat's cheese (v)
Spice dusted corn cakes with tamarillo and avocado salsa, and a roulade of courgette and sun blush tomato (v)
Sweet potato and mushroom tart with spinach and baby leeks (v)
Sweet potato and spinach tart tatin with melted brie (v)
Thai grilled aubergine tian (v)
Thai grilled vegetables with noodles (v)
Tian of aubergine, chick pea and courgettes with wild mushroom risotto & dill cream (v)
Tomato and bread pudding with a summer bean and potato compote (v)
Tomato and courgette galette on polenta, with a lime dressing (v)
Watercress and basil roulade with wilted leaves (v)
Watercress roulade with wilted leaves (v)
Wild mushroom and vegetable timbale on a herby polenta served with a spicy tomato coulis (v)
Wild mushroom, spinach and tomato risotto with courgette crisps (v)

Desserts

Apple and almond tart with a calvados sauce
Basil and lime pavlova with strawberries
Blackcurrant and orange delice with a mango sauce
Blueberry and almond tart with lemon sour cream sorbet and blueberry coulis
Brandy snap basket with chocolate and orange mousse and a crème de menthe sauce
Bread and butter pudding with apricot glaze, served with cream
Cherry parfait with mini cherry tart
Chilled dark chocolate parfait with Grand Marnier sauce
Chocolate and orange mousse, served with cointreau coulis
Chocolate truffle torte with a pistachio coulis
Ginger syllabub and brandy snaps
Iced honey and ginger parfait with fruit compote
Iced lemon chiboust with marinated raspberries and ricciarelli biscuit
Iced mango mousse with lychees and blueberries
Iced raspberry ripple terrine
Iced whisky cream with prunes and Earl Grey syrup
Iced whisky cream with raspberries and elderflower syrup
Malibu cheesecake with roasted pineapple
Milk chocolate and orange mousse with a dark chocolate sauce
Mocha, prune and armagnac terrine with prune biscotti and coffee syrup
Passion fruit tart with a dark chocolate sauce
Pear brûlée with praline disc & raspberry compote
Summer berry mousse cake
Summer Dessert Platter – an iced lemon parfait, a strawberry smoothie, and a dark chocolate tart
Summer Dessert Platter – a mini summer pudding, sour cream lemon jelly, and a chocolate box filled with cherry ice cream
Warm cherry and almond tart with crème fraîche
White and dark chocolate and rosemary panna cotta, served with roasted plums and almond praline
White and dark chocolate mille feuille
White chocolate and pistachio parfait with raspberry compote